

# **A Meal for the Sarpati Family**

## **Introduction**

By: Archeal Azzamean



Ah yes, the meals upon a true wonderland orbiting Serpentis Prime are ones to behold. Decadence, culture, and artistry are upon the table of the family every day and the options always abound. Don't believe me? Let me walk you through a meal I once observed while working some stints that got me a little closer to the family than I was probably intended.

I was making a delivery to a large station in Serpentis Prime. While normally delivering the cargo meant dropping it off in the docks I was instructed to oversee its transport deeper in the station. Following the crew moving this shipment along lead me walking through a garden in the middle of the station. That is where I saw them and what lay upon their table. It astounded me and I stood there and marveled, taking in all that they had before them.



The table was splayed first with appetizers of the highest quality. Smoked fish topped with long limbed roe on a crisp and crunchy base, but that was not what caught my attention.



There in the center of table shown a base of orange glistening balls upon crisp vegetables and cream. I had never seen them in person before myself, but I had seen images and read about them before fresh Nidupadian Yorak eggs dictated only to be eaten by the Amarr royal family by law lay sprawled in the center to be enjoyed by everyone at the table. For me this was truly a spectacle but those at the table seemed so at ease eating the delicacy as if it were a common occurrence for them. To be honest I would assume that for them it was. Accompanying all of this they had a case of Feille d'Marnne Champagne chilled and poured for them into their glasses well before they were empty. I would pity any of the servants standing by should a glass become close to dry.

Around the appetizers in the center of the table was the main meal. Each dish having a jovial sign indicating what it was.





The first thing you could easily see standing tall among the dishes. The main course called the “King Serpents Crown”. A large crown of roasted meat steaming as the servants carved mighty chops off of its build. The center overflowing with what looked to be a rich and juicy stuffing.



Of course next to that was more stuffing the sign reading Ammarian Walnut stuffing. That was interesting. I guess the cores to those “walnut” crate deliveries I make from time to time had to be used somewhere. Next to it stood a pitcher full of what looked to be gravy and the servants served the both the meat and the stuffing with a hearty coating of the brown liquid upon them.

The final dish brought both a smile to my face and a pit in my stomach.



“Broken Pods” is what it read. Funny thing about our pods... they do look a lot like Brussel sprouts. Anyone can see it.



So of course this crispy cut up dish was named that. While I got the joke and jovial nature of it, I also knew how many capsuleers got in the Serpentis’s way especially in the recent future. While this was presented in a coy and in a joking manner I am sure there were a few at the table who wished all our pods looked like that right now.

That final thought was enough to put my feet back into gear and I rushed to catch back up with my crew that got a little ahead during my musings. With the delivery now signed off and my job done it was time to return to my ship. I thought of finding a different way back, but without being here before I was resigned to retrace my previous steps. I headed back across the garden with the dinner party

on the other side. Not dallying long this time, I took a glance over to see if I was being noticed.

I first noted that no, I was in fact not noticed, and the second was that the dessert now before them.



Starcakes, dozens of them. All different all having decorations of different shapes. Being Caldari myself they were easy to identify, but the designs were all so vastly different from tradition. Normally they are crazily decorated and in oranges, reds, and yellows, but there were greens and some were simpler with edible sculptures and flamboyant art upon them. Some did look more traditional, but with blues, and other vast arrays of color. I couldn't help but wonder how many different chefs had to work on what was before them, or the masterful madman who did this all himself. Along with the cakes stood glasses of vibrant green wine, Zydrine wine from the look of it.

As they discussed and ate it looked like the event was winding down. That is where my luck ran out, and then is when for the first time since I became a capsuleer I felt the fear of dying and not coming back. For as soon as I looked at the people again I notice his face... Salvador Sarpati was there and he was looking

directly at me. Where at the table talking he seemed at easy and relaxed, his face was cold, dark, and hard as stone as my eyes met his.

I didn't hesitate, I didn't dare. I turned and immediately and briskly walked out of the garden. Then I ran, I ran harder than I think I ever had till I got to my ship. Crewman be damned, if they had dawdle outside the ship they were going to be left. I undocked from that station as quick as I could and have never been back. Not that I stopped doing the work for them, it's good money. However, unless I climb the ranks of their corporation more and am invited as a guest, you better believe I will never set foot in that station again. I saw the man once and I don't think in my current state I would survive another.



## A Meal for the Serpati Family

Recipe Write up

By: Archeal Azzamean





## Appetizer



### Long Limbed Roe and Smoked Salmon Crostini

#### Ingredients:

- Smoked Salmon (3-4oz thinly sliced)
- Lumpfish Caviar (long limbed roe)
- Cream Cheese (4oz)
- Garlic Salt (1 teaspoon)
- Black Pepper (1 teaspoon)
- Fresh Dill (2 fresh sprigs cut into small lengths)
- Thinly Sliced Baguette (6 slices)

#### Directions:

Pre-heat your oven to 350°F and once at temp place the slices of baguette on a baking sheet to crisp up inside it a desired firm texture. (I would recommend you go for crispy) To trouble shoot you can place a few extra slices in the oven to test for texture. (If you are lazy or want quicker results you can just buy crostini crackers for this)

If not already done, thinly slice your smoked salmon to fit on your crostini. Sprinkle a little bit of black pepper and garlic salt over the salmon.

Spread a thin layer of cream cheese on top of your crostini. Top with salmon and then a thin strip of your caviar (long limbed roe) across the top. Finally, garnish with dill and serve either immediately or place in the fridge to chill before serving.



### Fresh Preparation of Nidupadian Yorak Eggs

#### Ingredients:

- Salmon Roe (Nidupadian Yorak Eggs)
- Chives (4-5 sprigs cut into 3/4 inch lengths)
- Crème Fraiche (4oz)
- Cucumber (6 slices ¼ inch thick)

#### Directions:

This one is super simple to make. Place a layer of crème fraiche on the cucumber slices. Top with the salmon roe and then place the chives on top. Serve immediately or place in the fridge to chill before serving.

Note: If you cannot get crème fraiche you can use sour cream mixed well with a bit of cream cheese to firm it up and add a creamy flavor. I would just add a little at a time till you get the texture and flavor you like.

## Main Course

Note: I have a double oven which allowed me to make all these dishes together. If you have enough room for the roast and some extra space to raise it up and put the stuffing and sprouts underneath it is fine to do so. Otherwise make the roast first and the sides second as the roast will cool off at a slower pace.



### Broken Pods

#### Ingredients:

- Brussel Sprouts (Roughly 15-20 depending on size)—*I mean they look like the green pod*
- Olive Oil (1 tablespoon)
- Balsamic Vinegar (3 tablespoons)
- Salt (1 tablespoon)
- Black Pepper (1 tablespoon)

#### Directions:

Pre-heat your oven to 350°F. Wash and cut your Brussel sprouts into quarter pieces. (It is fine if they fall apart further than that. Those pieces just become the crispy bits)

Place the sprouts in a bowl, add the olive oil, pepper, and salt. Toss to coat. Place the brussel sprouts onto a baking dish and into the oven for 30min. After 30min open the oven and add the balsamic vinegar to the tray and toss the sprouts to coat them. Increase the temp to 425°F and cook for an additional 20min or until the sprouts are soft and begin to brown and crisp up on the edges.

If you are preparing this dish along with the crown roast, put your sprouts in 30min before the roast is done so everything finishes at the same time. (The roast will need to rest for 30min so in the hour needed for this dish they will be ready to serve together). Serve immediately when hot.



### Amarrian Walnut Stuffing with Gravy

#### Ingredients:

##### For Stuffing-

- Loaf of Bread (I used Challah, but any dense, hearty, or rich flavored bread will do)
- Yellow Onion (2 pounds diced)- *If you are not making the roast use only 1 ½ pounds*
- Ground Pork (1/2 pound)
- Walnuts (6-8oz roughly chopped)-*A great use for the insides we remove when smuggling contraband*
- Green Apples (2 peeled and roughly chopped)
- Celery (1 cup finely chopped)
- Unsalted Butter (1 ½ sticks)
- Dry White Wine (1/2 cup)
- Salt (2 ½ teaspoons)
- Rubbed Sage (2 tablespoons)
- Marjoram (2 teaspoons)
- Black Pepper (1 teaspoon)
- Apple Cider Vinegar (1 ½ tablespoons)

##### For Gravy-

- Dry White Wine (½ cup)
- Chicken Broth (1 ½ cup)
- Corn Starch (2 ½ teaspoons) – dissolve this in 2 tablespoons of water
- Unsalted Butter (2 tablespoons)
- Onion Mixture (1 cup) – See stuffing recipe



Note: If you are not making the crown roast with this it may come out a little weaker in flavor than intended. If you are cooking a different meat, deglaze the cooking vessel used (as described below) to utilize the fond. The fond of the meat adds richness and a heartier flavor (and honestly, you shouldn't be making a stuffing like this without a roast or protein of some kind).

#### Directions (Stuffing):

Pre-heat your oven to 350°F. In a non-stick skillet add the onions, 1 ½ teaspoons of the salt, and ¾ of a stick of butter. Cook on medium high heat uncovered, stirring occasionally until tender and the onions start to turn a pale golden color. (about 15 minutes) Once pale golden add the sage, black pepper, and marjoram. Cook for an additional 5 minutes continuously stirring. Add the wine and vinegar, then bring to a slight boil until the liquids have reduced ¾ of their volume. Remove from heat and set aside to cool.

Cut your bread loaf into roughly 1 inch cubes and evenly spread them on a baking sheet. Place in the oven for 10-15 minutes or until they start developing a firm texture on their edges (doesn't have to be crispy here).

Alternatively, if you bought the bread a few days ahead leave it out the day before to go a little stale and firm up. Place the cubes in a food processor and pulse until they are crumbs.

In an empty skillet place the rest of the butter and the bread crumbs. Toast the bread crumbs on medium-low heat making sure to stir and incorporate the melting butter. Keep cooking until the crumbs are crisp (about 15min).

It is at this point that if you are making the roast, set aside 1 cup of the onion mixture made previously.

In a large bowl mix the remaining onion mixture, bread crumbs, walnuts, apples, and celery. Place in a buttered 9x12 baking dish and cover with foil. Place it in the oven (still at 350°F) and let cook for 30min. After that remove the foil and increase the oven to 425°F and bake until the top becomes crispy. (about 15-20min)

Additionally, both the "Broken Pods" (Brussel Sprouts) and the stuffing go in the oven at the same time. (30min before the roast is done)

#### Directions (Gravy):

Once the roast comes out of the oven (see below) (if doing side by side, or 30min after the stuffing goes in), if the roasting pan still has water in it deglaze it by scrapping the or if not add a cup of hot water and then start scrapping. If you are cooking another protein use the fond from that protein and get it in a non-stick skillet.

To this deglazed fluid add the wine and broth and bring the mixture to a boil on high heat. Reduce the liquids to about half volume, and then add the reserved 1 cup of onion mixture (from the stuffing) and stir to integrate. Mix the cornstarch and water mixture and add to skillet to thicken for about 5 minutes. Add butter in pats to the skillet and season with salt to taste. Transfer to a distribution vessel and serve hot.



### King Serpents Crown

#### Ingredients:

- Crown Roast of Pork (Tips frenched, a crown roughly weighs 10-12 pounds, see a good butcher)
- Rubbed Sage (2 teaspoon)
- Thyme (½ teaspoon)
- Marjoram (1 teaspoon)
- Salt (2 teaspoons)
- Black Pepper (2 teaspoons)
- Water (as needed, start with about 2 cups if your roasting pan can hold it)

Note: If making the stuffing, you can reserve about 2 cups of it to cook in the center of the roast. It absorbs the juices and tastes amazing as well and looks very nice on top.

#### Directions:

Pre-heat your oven to 350°F removing all but one rack from the lower third rung.

Mix the salt and spices together. Rub the spices into the bottom, outside and inside walls of the roast. Place roast on a roasting pan and (If making the stuffing) place the set aside stuffing in the center of the roast on top. In the bottom of the roasting pan pour 2 cups of water or until about a half inch from the top. Place the roast into the oven for 30min.

After 30min has passed, place foil around the exposed bone tips of the roast and a sheet over the stuffing in the center. Cook an additional 2 ½ hours or until the center of the roast reads 155°F with a meat thermometer. If the water in the roasting pan dries up continue to pour in a cup to a cup and a half of water back into the pan as needed.

Once at temp, remove the roast from the oven and let rest for 30min. (Yes that long, you want it to rest and cook the center all the way through in the remaining time). Once rested serve immediately by carving the roast vertically into chops. (If you made the stuffing and gravy I encourage you to pour gravy on the chop as well. It's great!)

# Dessert



## Starcakes

### Ingredients (Cake):

- Egg Whites (5 large eggs)
- Cream of Tartar ( $\frac{3}{4}$  teaspoon)
- Salt (  $\frac{1}{4}$  teaspoon, “pinch”)
- Granulated Sugar ( $\frac{3}{4}$  cup)
- Vanilla Extract (1 teaspoon)
- All Purpose Flour ( $\frac{1}{2}$  cup, sifted)
- More Granulated Sugar ( $\frac{1}{2}$  cup)
- Lemon Zest (1 large lemons worth, or 2 small)

### Ingredients (Jam Filling):

- Raspberries (12oz fresh)
- Granulated Sugar (1 cup)
- Gelatin (1/4 packet)
- Lemon Juice ( $\frac{1}{2}$  Large Lemon’s worth)

#### Ingredients (Sugar Work):

- Granulated Sugar (1 cup)
- Light Corn Syrup (3/8 cup, 90ml)
- Cream of Tartar (1/8 teaspoon)
- Food coloring (your choice of colors)

#### Directions (cake):

Pre heat oven to 350°F. In a bowl combine the flour, lemon zest, and only 1/2 cup of the sugar. In another bowl (mixer bowl if you have one) place the egg whites and mix them on medium high speed till they have loose peaks. (when the mixer is removed a peak is formed but then sinks back down and smooths out) At this point add the salt and cream of tartar and continue to mix until stiff peaks form. (peaks are formed and stay put)

Continue to mix the eggs and slowly add the other 3/4 cup of sugar a little bit at a time. Do this over the course of 3-4 minutes until it has all incorporated. Every so often use a spatula and ensure any sugar is not sticking to the side of the bowl. Ensure the sugar has dissolved completely by taking a small bit of the mix and running it between two fingers. You shouldn't feel any granules and it should be smooth.

Using a spatula fold in the vanilla extract as and the flour, sugar, and lemon zest mix in gradual amounts as you fold. Continue to fold till fully mixed.

Pour mixture into a buttered muffin tray and bake for 15-18 minutes or until a golden brown crust can be seen on top and toothpick inserted as a test comes out clean. If done remove and allow to cool to room temperature before removing from tray.

With either a utensil or your finger make a small cavity into the center of the cake from the bottom.

With either an icing bag or plastic bag with a tip of the corner cut out insert jelly filling in the hole you made and decorate the outside with your created sugar work. (see directions below)

#### Directions (Jelly):

In a small sauce pot, add the raspberries and sugar. Using either a muddler or spoon, smash the raspberries as best you can over medium heat until all the juices are released. Increase heat to high and bring to a boil for about 15 minutes or until the raspberry liquid starts to thicken. Bring the heat down so that the mix begins to only simmer and add the gelatin. Mix until the gelatin fully dissolves into the mix (about 5 min) and continue simmering for another 10min. Remove from heat. Once cool enough to handle, place the jelly into the donut filling receptacle. Fill the donut and let them rest upside down until the jelly sets and is fully at room temperature. (see photo below for example)





#### Directions (Sugar work):

This one seems easier than it is... Please be careful. Melted sugar work is **extremely hot** and can severely burn you. You will need a thermometer for the steps below.

In a small cooking pot, place the sugar, corn syrup, and cream of tartar. Over high heat melt the mixture until clear stirring constantly. Once clear, continue to heat the mixture until your thermometer reads 310°F. Once it reads 310°F, immediately remove from heat and pour the mix onto a baking sheet covered in parchment paper.

While the mixture is still very liquid add your desired food colorings and stir them in with either a toothpick or utensil. If you only are wanting one color you can mix the food coloring before pouring the mixture.

As it cools, it is at this point you can do what you want and be creative. Use spoons or skewers to mold with the liquid and cooling sugar to make your desired shapes. As it cools further to the point you can touch it, you can mold it like putty, but be careful as it will still be hot and maybe molten in thicker areas. You can stretch and cool sections to make waves and strands to your liking. I played around with it until I made things that I thought looked interesting. If it thickens to much to work with you can put it in an oven at 230°F to heat it back up to soften it again. (DO NOT PUT IT BACK IN THE COOKING POT)

Once fully cool and hard, use this to decorate the tops of your cakes.

# Drinks



## Zydrine Wine

### Ingredients:

- White Wine (Your choice)
- Liquid Food Coloring (green, 2 drops)

### Directions:

Put the two drops of green food coloring into each glass and pour the wine. Enjoy.



### Feille d'Marnne Champagne

#### Ingredients:

- Champagne (your choice)

#### Directions:

This is more flavor in wording than a recipe. However, it goes well with the dessert and the appetizers! Additionally, for text flavor it can easily be speculated the Sarpati family drinks this stuff by the case.