FREE ONLINE COMPANION / 25 EXTRA RECIPES

Mold Magic

The Supper Bonus

Cold meat and seafood aspics, plus four hot baked dinner molds

Toby Mikle



AI-generated imagined illustration, not a photograph of a tested dish.

A separate bonus collection. The published paperback and original online Mold Magic collection remain 75 recipes. These 25 additional recipes are free online companions, not part of that paperback.

These are new original recipes inspired by molded cookery. Physical kitchen testing is not claimed. Cold gelatin suppers need a reliable refrigerator. The final four recipes are baked molds without added gelatin.

Each recipe has a kitchen sheet with ingredients, method and storage, followed by complete equipment and cooking notes. Its suggested sides are separate from the measured ingredients.

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Pot Roast Carrot and Parsley Dinner Terrine

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked pot roast (450 g), fat removed and cut into ½-inch (1 cm) dice
- 1 cup cooked carrot dice (150 g), drained
- ½ cup canned ready-to-eat green beans (75 g), cut short
- 1 tablespoon chopped parsley (4 g)
- 2 teaspoons red wine vinegar (10 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium beef stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Use fully cooked, safely chilled beef. If cooking a fresh whole-muscle roast in advance, reach at least 145°F (63°C) and rest at least 3 minutes before carving; pot roast also needs gentle cooking until fork-tender. Divide cooked meat into shallow containers and refrigerate promptly. Weigh 450 g of trimmed cooked meat once cold. Ground meat is not the specified ingredient.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 thick cold slices with warm boiled potatoes and a separate dish of mustard.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Pot Roast Carrot and Parsley Dinner Terrine

Soft pot roast, sweet carrot and parsley become thick slices in a clear beef-stock terrine. Trim away firm fat before dicing: cold roast fat is less pleasant than a tender morsel of meat. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 thick cold slices with warm boiled potatoes and a separate dish of mustard. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Trim the cold pot roast closely

Cut across the meat fibers and remove any firm white fat or gristle. The small pieces should feel tender when cold, because the gelatin stage will not soften them.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace the green beans with 75 g cooked peas.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Pork Pea and Sage Supper Loaf

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked boneless roast pork (450 g), trimmed and diced
- 1 cup cooked peas (145 g), drained
- ½ cup cooked carrot dice (75 g), drained
- ½ teaspoon rubbed dried sage (0.5 g)
- 1 tablespoon cider vinegar (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Use fully cooked, safely chilled pork. If cooking a fresh whole-muscle roast in advance, reach at least 145°F (63°C) and rest at least 3 minutes before carving; pot roast also needs gentle cooking until fork-tender. Divide cooked meat into shallow containers and refrigerate promptly. Weigh 450 g of trimmed cooked meat once cold. Ground meat is not the specified ingredient.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold portions with warm baked sweet potatoes and cabbage salad.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Pork Pea and Sage Supper Loaf

Pale roast pork, green peas and orange carrot make a quiet, herb-scented cold supper. Sage supplies the flavor; baked sweet potatoes served separately bring warmth to the plate. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold portions with warm baked sweet potatoes and cabbage salad. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Keep the pork tender

Use cooked pork that is still moist, trim its firm fat and dice across the grain. Lean slices that are already dry will remain dry inside aspic.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace peas with 145 g canned ready-to-eat green beans, cut short.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Turkey Sweet Potato and Cranberry Dinner Ring

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked turkey breast (450 g), cut into small dice
- 1 cup cooked sweet potato dice (150 g), drained and firm
- ½ cup canned ready-to-eat green beans (75 g), cut short
- 2 tablespoons dried cranberries (20 g), chopped
- 1 teaspoon dried thyme (1 g)
- 1 tablespoon cider vinegar (15 ml)
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. If starting raw, cook poultry to 165°F (74°C) in its thickest part. Refrigerate promptly in a shallow container; weigh 450 g cooked meat once cold. Raw and cooked boards and utensils must stay separate.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold wedges with whole-grain rolls and a green salad.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Turkey Sweet Potato and Cranberry Dinner Ring

Turkey and firm sweet potato give this ring a familiar roast-dinner character, while small pieces of dried cranberry bring brief sweet accents. The turkey stays cold; the rolls or other accompaniments are prepared separately. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold wedges with whole-grain rolls and a green salad. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Sweet potato should hold an edge

Use cooked sweet potato cubes that are just tender rather than a soft mash. Chop the dried cranberries so a large chewy piece does not pull a wedge apart.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Metal ring mold of at least 8½ cups (2 liters), measured capacity • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace cranberries with 20 g chopped dried cherries.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Chicken Artichoke and Roasted Pepper Supper Terrine

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked chicken (450 g), skin removed and diced
- 1 cup canned artichoke hearts (150 g), rinsed, drained and chopped
- ½ cup jarred roasted red pepper (75 g), drained and blotted
- 1 teaspoon dried oregano (1 g)
- 1 tablespoon lemon juice (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. If starting raw, cook poultry to 165°F (74°C) in its thickest part. Refrigerate promptly in a shallow container; weigh 450 g cooked meat once cold. Raw and cooked boards and utensils must stay separate.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm couscous and lemon-dressed leaves.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Chicken Artichoke and Roasted Pepper Supper Terrine

Drained artichoke hearts and roasted red pepper bring contrasting textures to a chicken-stock terrine. Oregano and lemon keep the result savory rather than creamy. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm couscous and lemon-dressed leaves. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Choose artichokes packed in water

Drain and rinse plain canned hearts. Oil-marinated artichokes are not the base ingredient: their oil and seasoned liquid would change the clear stock mixture.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace artichokes with 150 g cooked zucchini, drained well.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Lamb Eggplant and Mint Dinner Loaf

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked boneless lamb (450 g), trimmed and diced
- 1 cup cooked eggplant dice (150 g), drained
- ½ cup cooked carrot dice (75 g), drained
- 1 tablespoon finely chopped mint (3 g)
- ½ teaspoon ground cumin (1 g)
- 1 tablespoon lemon juice (15 ml)
- 3 cups low-sodium beef stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Use fully cooked, safely chilled lamb. If cooking a fresh whole-muscle roast in advance, reach at least 145°F (63°C) and rest at least 3 minutes before carving; pot roast also needs gentle cooking until fork-tender. Divide cooked meat into shallow containers and refrigerate promptly. Weigh 450 g of trimmed cooked meat once cold. Ground meat is not the specified ingredient.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm flatbread and cucumber salad.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Lamb Eggplant and Mint Dinner Loaf

Small pieces of lamb and soft eggplant sit in a cumin-scented stock gel, with mint added after the base cools. Warm flatbread is a useful contrast to the cold slices. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm flatbread and cucumber salad. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Trim lamb for cold eating

Remove firm fat and any connective tissue before dicing. Use well-drained tender eggplant rather than oily fried pieces; no extra cooking oil belongs in the gel.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace eggplant with 150 g cooked zucchini, thoroughly drained.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Beef Mushroom and Pearl Onion Supper Ring

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked lean beef roast (450 g), diced
- 1 cup cooked sliced mushrooms (150 g), drained
- ½ cup cooked pearl onions (75 g), quartered
- 1 teaspoon dried thyme (1 g)
- 2 teaspoons red wine vinegar (10 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium beef stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Use fully cooked, safely chilled beef. If cooking a fresh whole-muscle roast in advance, reach at least 145°F (63°C) and rest at least 3 minutes before carving; pot roast also needs gentle cooking until fork-tender. Divide cooked meat into shallow containers and refrigerate promptly. Weigh 450 g of trimmed cooked meat once cold. Ground meat is not the specified ingredient.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold wedges with warm mashed potatoes and steamed greens.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Beef Mushroom and Pearl Onion Supper Ring

Mushrooms, quartered pearl onions and tender beef make a dark, savory supper ring. Thyme ties the stock and vegetables together; mashed potatoes belong alongside rather than under the cold ring. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold wedges with warm mashed potatoes and steamed greens. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Small onions make cleaner wedges

Quarter even the small pearl onions and shorten broad mushroom slices. Large whole onions can slip out when a wedge is lifted.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Metal ring mold of at least 8½ cups (2 liters), measured capacity • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Use 75 g cooked diced onion in place of pearl onions.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Chicken Brown Rice and Broccoli Dinner Loaf

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked chicken (450 g), diced
- ½ cup cooked brown rice (100 g)
- 1 cup cooked small broccoli florets (125 g), drained
- 2 teaspoons Dijon mustard (10 g)
- 1 tablespoon lemon juice (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. If starting raw, cook poultry to 165°F (74°C) in its thickest part. Refrigerate promptly in a shallow container; weigh 450 g cooked meat once cold. Raw and cooked boards and utensils must stay separate.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with a tomato salad and crusty bread if wanted.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: Check ingredient labels. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Chicken Brown Rice and Broccoli Dinner Loaf

Chicken, brown rice and broccoli give this loaf three distinct textures, with a little mustard in the stock. The rice is a modest inclusion rather than a solid pressed base. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with a tomato salad and crusty bread if wanted. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Separate the cold rice

Loosen cooked, promptly chilled rice with a fork before folding it into the syrupy stock. Break up clumps without mashing the grains or the small broccoli florets.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace broccoli with 125 g cooked cauliflower.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Ham White Bean and Kale Supper Terrine

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked ready-to-eat ham (450 g), diced
- ½ cup canned white beans (100 g), rinsed and drained
- 1 cup cooked chopped kale (125 g), squeezed dry
- 2 teaspoons whole-grain mustard (10 g)
- 1 tablespoon cider vinegar (15 ml)
- ¼ teaspoon black pepper
- 3 cups unsalted chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Use fully cooked ready-to-eat ham, follow its opening deadline, and keep it refrigerated. This recipe does not cook raw or cook-before-eating ham.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm roasted carrots and rye bread.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: Check ingredient labels. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Ham White Bean and Kale Supper Terrine

Salty ham, soft white beans and squeezed kale become a substantial cold terrine. Unsalted stock matters here: the ham and mustard already bring seasoning. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm roasted carrots and rye bread. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Keep kale from releasing water

Squeeze the cooked kale dry, then chop it short. Rinse canned beans gently and let them drain so the binder remains measured stock rather than bean liquid.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace kale with 125 g cooked well-drained spinach.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Salmon Asparagus and Lemon Dinner Ring

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked boneless salmon (450 g), flaked into small chunks
- 1 cup cooked asparagus (150 g), cut into short lengths
- ½ cup cooked peas (75 g), drained
- 1 tablespoon chopped dill (3 g)
- 1 tablespoon lemon juice (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium vegetable stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. If starting raw, cook fish to 145°F (63°C) in the thickest part, remove every bone, then refrigerate promptly in a shallow container. Weigh 450 g cooked fish once cold.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold wedges with warm new potatoes and cucumber salad.

Storage and allergens

Keep covered at 40°F (4°C) or below and use within 1 day of assembly, including the overnight set, AND within 3 days of the original seafood cooking or its earlier package/opening deadline. Assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service below 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: Fish (salmon). Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Salmon Asparagus and Lemon Dinner Ring

Salmon, asparagus tips and peas make a pale spring-colored dinner ring with dill and lemon. Keep the flakes small enough to cut while preserving some visible fish texture. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold wedges with warm new potatoes and cucumber salad. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Check the salmon before folding

Feel through the cold fish for pin bones and remove skin. Cut asparagus stalks into short pieces; broad flakes and long stems make a wedge harder to lift.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Metal ring mold of at least 8½ cups (2 liters), measured capacity • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace asparagus with 150 g canned ready-to-eat green beans.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Shrimp Corn and Sweet Pepper Supper Loaf

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked peeled deveined shrimp (450 g), tails removed and chopped
- 1 cup cooked corn kernels (150 g), drained
- ½ cup jarred roasted pepper (75 g), drained and blotted
- ½ teaspoon smoked paprika (1 g)
- 1 tablespoon lime juice (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium vegetable stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Cook raw shrimp until pearly or white and opaque throughout; cool promptly in a shallow container, refrigerate, then weigh 450 g peeled cooked shrimp. Keep raw and cooked utensils separate.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm rice and a crisp lettuce salad.

Storage and allergens

Keep covered at 40°F (4°C) or below and use within 1 day of assembly, including the overnight set, AND within 3 days of the original seafood cooking or its earlier package/opening deadline. Assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service below 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: Crustacean shellfish (shrimp). Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Shrimp Corn and Sweet Pepper Supper Loaf

Chopped shrimp, corn and roasted pepper give this loaf a sweet-savory character with a restrained smoked-paprika note. Warm rice and crisp lettuce turn its four cold portions into supper plates. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm rice and a crisp lettuce salad. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Remove every shell fragment

Check purchased cooked shrimp for tails and shell fragments, and chop them before they enter the stock gel. Large curved shrimp tend to pull apart a slice.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Use 150 g cooked peas in place of corn.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Tuna Butter Bean and Green Olive Dinner Terrine

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound canned tuna in water (450 g drained weight), flaked
- ½ cup canned butter beans (100 g), rinsed and drained
- 1 cup cooked carrot dice (125 g), drained
- ¼ cup pitted green olives (35 g), chopped
- 1 tablespoon lemon juice (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium vegetable stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Open tuna at assembly; drain thoroughly and weigh the drained fish. Never use a bulging, leaking or badly damaged can.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm tomato rice and lemon wedges.

Storage and allergens

Keep covered at 40°F (4°C) or below and use within 1 day of assembly, including the overnight set, AND within 3 days of the original seafood cooking or its earlier package/opening deadline. Assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service below 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: Fish (tuna). Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Tuna Butter Bean and Green Olive Dinner Terrine

Water-packed tuna, butter beans and chopped green olives form a pantry-based dinner terrine. Lemon keeps the stock bright, while the olives are a small salty accent. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm tomato rice and lemon wedges. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Weigh the drained tuna

The recipe needs 450 g of fish after draining, not the same weight of unopened cans. Gently separate compacted flakes and keep the butter beans mostly intact.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace olives with 35 g drained chopped capers, rinsed first.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Chicken Lentil and Carrot Supper Ring

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked chicken (450 g), diced
- ½ cup cooked green lentils (100 g), drained
- 1 cup cooked carrot dice (125 g), drained
- ½ teaspoon ground coriander (1 g)
- ½ teaspoon ground cumin (1 g)
- 1 tablespoon lemon juice (15 ml)
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. If starting raw, cook poultry to 165°F (74°C) in its thickest part. Refrigerate promptly in a shallow container; weigh 450 g cooked meat once cold. Raw and cooked boards and utensils must stay separate.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold wedges with warm pita and a cucumber salad.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Chicken Lentil and Carrot Supper Ring

Chicken, green lentils and carrots make a modestly spiced cold supper ring. Coriander and cumin scent the stock without turning the gel into a thick sauce. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold wedges with warm pita and a cucumber salad. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Use lentils that retain their shape

Green lentils should be fully cooked but not collapsing. Drain well and chill promptly; red split lentils are not a direct replacement because they turn into a puree.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Metal ring mold of at least 8½ cups (2 liters), measured capacity • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace carrots with 125 g cooked diced butternut squash.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Pork Red Cabbage and Caraway Dinner Loaf

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked boneless roast pork (450 g), trimmed and diced
- 1½ cups cooked shredded red cabbage (150 g), squeezed dry
- ½ cup cooked apple dice (75 g), drained
- ½ teaspoon caraway seeds (1 g)
- 1 tablespoon cider vinegar (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Use fully cooked, safely chilled pork. If cooking a fresh whole-muscle roast in advance, reach at least 145°F (63°C) and rest at least 3 minutes before carving; pot roast also needs gentle cooking until fork-tender. Divide cooked meat into shallow containers and refrigerate promptly. Weigh 450 g of trimmed cooked meat once cold. Ground meat is not the specified ingredient.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm boiled potatoes and mustard.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Pork Red Cabbage and Caraway Dinner Loaf

Roast pork, apple and red cabbage make a softly tinted loaf scented with caraway. The cabbage may color the stock purple; this is expected rather than a sign of a clear-gel failure. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm boiled potatoes and mustard. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Cabbage should be short and dry

Squeeze the cooked cabbage, then cut long strands short. The apple should be tender but still diced; applesauce adds unmeasured moisture and changes the texture.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace cooked apple with 75 g cooked carrot dice.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Turkey Cauliflower and Curry Supper Terrine

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked turkey (450 g), diced
- 1 cup cooked small cauliflower florets (150 g), drained
- ½ cup cooked peas (75 g), drained
- 1 teaspoon mild curry powder (2 g)
- 1 tablespoon lemon juice (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. If starting raw, cook poultry to 165°F (74°C) in its thickest part. Refrigerate promptly in a shallow container; weigh 450 g cooked meat once cold. Raw and cooked boards and utensils must stay separate.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm basmati rice and cucumber raita.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: Check ingredient labels. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Turkey Cauliflower and Curry Supper Terrine

Turkey, cauliflower and peas sit in a golden, lightly curry-scented stock terrine. Serve it cold with warm rice and a separate spoonful of cucumber raita if desired. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm basmati rice and cucumber raita. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Keep cauliflower in small pieces

Cook the florets until tender but still intact and drain thoroughly. Curry powder will cloud the stock slightly; the result is a savory speckled gel, not a transparent glassy aspic.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace peas with 75 g canned ready-to-eat diced green beans.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Beef Barley and Roasted Pepper Dinner Ring

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked lean beef roast (450 g), diced
- ½ cup cooked pearl barley (100 g), drained
- 1 cup jarred roasted pepper (125 g), drained and blotted
- 1 tablespoon chopped parsley (4 g)
- 2 teaspoons red wine vinegar (10 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium beef stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Use fully cooked, safely chilled beef. If cooking a fresh whole-muscle roast in advance, reach at least 145°F (63°C) and rest at least 3 minutes before carving; pot roast also needs gentle cooking until fork-tender. Divide cooked meat into shallow containers and refrigerate promptly. Weigh 450 g of trimmed cooked meat once cold. Ground meat is not the specified ingredient.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold wedges with a green salad and warm roasted squash.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: Barley (gluten). Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Beef Barley and Roasted Pepper Dinner Ring

Tender beef, pearl barley and roasted pepper make a chewy, savory ring with parsley in the stock. The barley is already cooked and cold before assembly. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold wedges with a green salad and warm roasted squash. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Cook and drain barley in advance

Use fully tender pearl barley and rinse only if its package directs. Drain away loose cooking liquid, cool promptly in a shallow container and refrigerate; do not add warm grain to the mold.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Metal ring mold of at least 8½ cups (2 liters), measured capacity • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace roasted pepper with 125 g cooked carrots.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Chicken Fennel and Lemon Supper Loaf

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked chicken (450 g), diced
- 1 cup cooked fennel dice (150 g), drained
- ½ cup cooked carrot dice (75 g), drained
- 1 teaspoon finely grated lemon zest (2 g)
- 1 tablespoon lemon juice (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. If starting raw, cook poultry to 165°F (74°C) in its thickest part. Refrigerate promptly in a shallow container; weigh 450 g cooked meat once cold. Raw and cooked boards and utensils must stay separate.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm bread and a radish salad.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Chicken Fennel and Lemon Supper Loaf

Chicken and tender fennel give this supper loaf a mild anise note, with carrot for color and lemon zest for aroma. The fennel should be cooked and diced, rather than crisp raw slices. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm bread and a radish salad. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Choose tender fennel pieces

Discard the tough core and stalks before cooking the bulb. Drain the cooked dice well and shorten any fibrous strands before weighing the listed amount.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace carrot with 75 g cooked peas.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Pork Sweetcorn and Green Chile Dinner Terrine

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked boneless roast pork (450 g), trimmed and diced
- 1 cup cooked corn kernels (150 g), drained
- ½ cup canned mild diced green chiles (75 g), drained and blotted
- ½ teaspoon ground cumin (1 g)
- 1 tablespoon lime juice (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Use fully cooked, safely chilled pork. If cooking a fresh whole-muscle roast in advance, reach at least 145°F (63°C) and rest at least 3 minutes before carving; pot roast also needs gentle cooking until fork-tender. Divide cooked meat into shallow containers and refrigerate promptly. Weigh 450 g of trimmed cooked meat once cold. Ground meat is not the specified ingredient.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm beans and cabbage slaw.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Pork Sweetcorn and Green Chile Dinner Terrine

Roast pork, corn and canned mild green chiles make a gently spiced cold terrine. Lime and cumin season the stock, with no hot sauce or extra chile liquid required. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm beans and cabbage slaw. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Drain the canned chiles

Use mild diced green chiles packed for cooking and blot them before weighing. Their packing liquid would change both the binder quantity and the heat level.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Use 75 g drained roasted red pepper instead of green chiles.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Cod Potato and Parsley Supper Ring

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked boneless cod (450 g), flaked
- 1 cup cooked waxy potato dice (150 g), drained
- ½ cup cooked peas (75 g), drained
- 1 tablespoon chopped parsley (4 g)
- 2 teaspoons Dijon mustard (10 g)
- 1 tablespoon lemon juice (15 ml)
- 3 cups low-sodium vegetable stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. If starting raw, cook fish to 145°F (63°C) in the thickest part, remove every bone, then refrigerate promptly in a shallow container. Weigh 450 g cooked fish once cold.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold wedges with green salad and a separate spoon of yogurt dressing.

Storage and allergens

Keep covered at 40°F (4°C) or below and use within 1 day of assembly, including the overnight set, AND within 3 days of the original seafood cooking or its earlier package/opening deadline. Assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service below 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: Fish (cod); check mustard label. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Cod Potato and Parsley Supper Ring

Flaked cod, waxy potato and peas give this ring a mild supper character with mustard and parsley. Warm bread or an extra vegetable can be served alongside its cold wedges. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold wedges with green salad and a separate spoon of yogurt dressing. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Potato cubes should stay intact

Use waxy potatoes cooked until a knife enters easily but the cubes retain their edges. A floury mash would make a different opaque dish rather than this piece-filled ring.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Metal ring mold of at least 8½ cups (2 liters), measured capacity • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Use cooked haddock in place of cod, keeping the same cooked weight.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Turkey Mushroom and Wild Rice Dinner Loaf

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked turkey (450 g), diced
- ½ cup cooked wild rice (100 g), drained
- 1 cup cooked chopped mushrooms (125 g), drained
- ½ teaspoon rubbed sage (0.5 g)
- 1 tablespoon cider vinegar (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. If starting raw, cook poultry to 165°F (74°C) in its thickest part. Refrigerate promptly in a shallow container; weigh 450 g cooked meat once cold. Raw and cooked boards and utensils must stay separate.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm roasted roots and cranberry relish.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Turkey Mushroom and Wild Rice Dinner Loaf

Turkey, mushrooms and wild rice make a woodland-colored cold loaf, with sage in the chicken stock. The chewy grain should be fully cooked before it is chilled and weighed. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm roasted roots and cranberry relish. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Wild rice needs its full cooking time

Cook wild rice according to its package until tender and some grains open. Drain thoroughly, chill promptly and keep its original preparation date with the cooked turkey.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace wild rice with 100 g cooked brown rice.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Chicken Black Bean and Lime Supper Terrine

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked chicken (450 g), diced
- ½ cup canned black beans (100 g), rinsed and drained
- 1 cup cooked diced sweet potato (125 g), drained
- 1 tablespoon chopped cilantro (3 g)
- ½ teaspoon ground cumin (1 g)
- 1 tablespoon lime juice (15 ml)
- 3 cups low-sodium chicken stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. If starting raw, cook poultry to 165°F (74°C) in its thickest part. Refrigerate promptly in a shallow container; weigh 450 g cooked meat once cold. Raw and cooked boards and utensils must stay separate.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold slices with warm tortillas and tomato salad.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: None of the nine major US allergens in the base ingredients. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Chicken Black Bean and Lime Supper Terrine

Chicken, black beans and sweet potato make a colorful lime-scented supper terrine. Cilantro enters the cool mixture so its green pieces remain visible in the finished slice. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold slices with warm tortillas and tomato salad. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Keep the beans separate

Rinse canned black beans and let them drain well. Fold gently enough to preserve them; mashed beans would darken and cloud the stock rather than provide distinct pieces.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Shallow metal loaf or terrine mold of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Use chopped parsley in place of cilantro, at the same weight.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Beef Beet and Green Bean Dinner Ring

One approximately 6-cup (1.4-1.6-liter) mold; 4 cold main-course portions

Active 35 min | Cook 5 min | Total 11 hr

Active and total times begin with cooked, chilled meat or fish and cooked, chilled vegetables or grain. Preparing and chilling those starting ingredients adds time.

Ingredients

- 1 pound fully cooked lean beef roast (450 g), trimmed and diced
- 1 cup cooked beet dice (150 g), drained and blotted
- ½ cup canned ready-to-eat green beans (75 g), cut short
- 1 tablespoon prepared horseradish (15 g)
- 1 tablespoon cider vinegar (15 ml)
- ¼ teaspoon black pepper
- 3 cups low-sodium beef stock (720 ml), prepared ready-to-use strength
- 3 standard ¼-ounce envelopes unflavored powdered gelatin (21 g total)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Method

1. Use fully cooked, safely chilled beef. If cooking a fresh whole-muscle roast in advance, reach at least 145°F (63°C) and rest at least 3 minutes before carving; pot roast also needs gentle cooking until fork-tender. Divide cooked meat into shallow containers and refrigerate promptly. Weigh 450 g of trimmed cooked meat once cold. Ground meat is not the specified ingredient.

2. Check that every cooked ingredient is at 40°F (4°C) or below and its original storage deadline remains valid through service. Cook any vegetables or grain that are not ready to eat according to their package or until fully tender, drain, cool promptly in shallow containers and refrigerate before weighing the listed cooked amount. Canned beans and jarred vegetables are drained as listed. Measure the empty mold with water, dry it and wipe with the stated oil.

3. Pour ½ cup (120 ml) of the measured cold stock into the saucepan. Sprinkle the 21 g gelatin over the surface and leave 5-10 minutes. Add the remaining 2½ cups (600 ml) stock. Warm gently, stirring, to about 120-140°F (50-60°C), until completely dissolved; do not boil. Stir in the listed vinegar or citrus juice, mustard or prepared horseradish if present, and dried spices and pepper. Keep fresh herbs, dried fruit, olives, meat and vegetables cold for the folding step.

4. Stand the saucepan in a bowl of ice water, keeping water out of the food. Stir until cool and lightly syrupy, about 15-25 minutes. Fold in the cold meat or fish, vegetables or grain, and any listed fresh herbs, dried fruit or olives. If the pieces sink at once, refrigerate briefly and stir every 5 minutes until they remain suspended; do not let the mixture become firm in the bowl.

5. Spoon into the prepared mold, leaving at least ½ inch (1.25 cm) headroom. Cover and refrigerate at 40°F (4°C) or below for at least 8 hours, until firm throughout. Refrigerate excess separately in a covered shallow dish. The 11-hour schedule includes the short assembly and cooling stages plus a generous final chilling allowance; it starts with cooked, cold ingredients.

6. For unmolding, dip only the outside in warm water, about 100°F (38°C), for 5-8 seconds. Keep water off the food. Dry the outside, loosen the upper edge gently and invert onto a cold platter. Repeat a brief dip if needed; do not shake forcefully. Cut into 4 portions and serve cold. Serve 4 cold wedges with warm potatoes and a leafy salad.

Storage and allergens

Cover and refrigerate at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the oldest cooked meat, seafood, rice or vegetable ingredient, or its earlier label deadline. The overnight set counts; assembly does not restart any ingredient clock. Keep cumulative unrefrigerated preparation and service under 2 hours, or 1 hour above 90°F (32°C); discard food exceeding those limits. Do not freeze the finished gel. Allergens: Check horseradish and stock labels. Check the actual stock, gelatin source, prepared meat or fish and condiments for additional allergens and cross-contact information. Mustard is an allergen in some countries. Suggested side dishes are separate and have their own allergens.

Beef Beet and Green Bean Dinner Ring

Beef, beet and short green beans make a rosy supper ring with a little prepared horseradish. Beet juice colors the stock, so expect a red-tinted gel rather than clear brown broth. This recipe starts with fully cooked, safely chilled ingredients; their earlier cooking and cooling time is additional.

Cook's note

Original retro-inspired recipe developed for this collection; physical kitchen testing is not claimed. The 21 g powdered gelatin binds 720 ml stock and roughly 675 g drained meat, fish and vegetables. Use a measured 2-liter mold for the estimated 1.4-1.6-liter finished mixture and put excess in a separate covered dish. A new gelatin brand may set differently; its plain-liquid benchmark should be 7 g per 500 ml. Serve a cold portion with the separately suggested accompaniments.

A dinner portion, served cold

Serve 4 cold wedges with warm potatoes and a leafy salad. The listed side dishes are serving suggestions, not included in the measured mold ingredients or yield. Slice straight from the refrigerator; warming this gelatin dish melts its structure.

Choose plain cooked beet

Use unpickled cooked beet and blot the dice before weighing. Pickled beet brings a different vinegar-and-sugar liquid; prepared noncreamy horseradish is the measured condiment here.

Equipment

Scale, measuring jug and spoons • Clean knife and board • Small saucepan and whisk • Large mixing bowl • Metal ring mold of at least 8½ cups (2 liters), measured capacity • Food thermometer • Shallow cooling containers • Refrigerator • Cold serving platter

Variations

Replace beets with 150 g cooked carrots for a milder colored ring.

Gelatin strength

Use unflavored food-grade powdered gelatin whose manufacturer benchmark is 7 g for approximately 2 cups (500 ml) plain liquid. Weigh the gelatin; flavored dessert mix, collagen powder, agar and sheets are not direct substitutes.

Cold dinner service

A gelatin mold is served cold. Its substantial meat portion does not make it shelf stable. Serve the warm accompaniment separately and return the mold to refrigeration promptly.

Beef and Mushroom Rice Ring

One baked dinner mold; 4 main-course portions

Active 30 min | Cook 1 hr 5 min | Total 1 hr 50 min

Ingredients

- 1 pound lean ground beef (450 g)
- 1 cup finely chopped mushrooms (100 g)
- ½ cup finely chopped onion (75 g)
- 2 cups cold cooked long-grain rice (320 g)
- 2 large eggs (100 g without shells), beaten
- ⅓ cup plain dry breadcrumbs (35 g)
- 2 tablespoons tomato paste (30 g)
- ½ teaspoon dried thyme (0.5 g)
- ½ teaspoon fine salt (3 g)
- ¼ teaspoon black pepper
- 2 teaspoons neutral oil (10 ml), for greasing the pan

Method

1. Heat the oven to 350°F (175°C). Check the pan capacity with water, dry it and brush the interior with the measured oil. Put the pan on a rimmed tray. Keep raw meat separate from ready-to-eat food; wash hands and utensils after contact.

2. Loosen the cold cooked grain or mashed potato with a fork first, then add the stated meat or fish, vegetables, eggs, breadcrumbs, any listed cheese, and every listed seasoning in a large bowl. Mix gently but thoroughly. Spoon into the pan, pressing out large air pockets without packing hard; the mixture should be no deeper than 2½ inches (6 cm). Leave at least ½ inch (1.25 cm) headroom. Bake any excess separately in an oiled oven-safe dish and check its temperature separately.

3. Bake 50-65 minutes. Starting at 50 minutes, insert a clean thermometer into several places in the thickest part without touching the metal pan. Continue baking as needed until every checked center point reaches 165°F (74°C). Loosely tent with foil if the top browns early. A smaller separate dish may finish sooner.

4. Rest in the pan 15 minutes. Carefully pour off loose juices into a heatproof container, run a thin spatula around the edges and invert onto a warm platter. If fragile, slice and lift from the pan instead of forcing it out. Cut 4 portions. Serve 4 wedges with hot tomato sauce and green beans.

Storage and allergens

Refrigerate leftovers within 2 hours, or 1 hour above 90°F (32°C), in shallow covered containers at 40°F (4°C) or below. Use within 3 days of baking or within the earlier deadline of the oldest cooked grain, potato, fish or vegetable, whichever comes first. Reheat portions to 165°F (74°C) throughout. Do not leave a whole warm loaf cooling on the counter. Allergens: Egg, Wheat. Check breadcrumbs, canned fish, mustard and prepared ingredients. Serving accompaniments have separate allergens.

Beef and Mushroom Rice Ring

A hot molded supper, clearly distinguished from the cold gelatin recipes: this dish uses egg and breadcrumbs for binding and contains no added gelatin. A measured pan and a thermometer matter more than a dramatic unmolding.

Cook's note

Original baked dinner mold developed for this collection; physical kitchen testing is not claimed. No gelatin is added. Use a measured 2-liter pan, with the mixture no deeper than 2½ inches (6 cm), to leave expansion room. Total time allows 30 minutes preparation, up to 65 minutes baking and 15 minutes rest. The cold cooked grain or potato is a starting ingredient; its prior cooking and chilling add time. Continue baking as necessary until every checked center point reaches 165°F (74°C).

A hot mold with a different binder

Egg sets during baking, while breadcrumbs take up some of the juices. This dish belongs to the molded-dinner tradition but is not a gelatin or aspic recipe. Do not add gelatin to the raw mixture.

Let the center finish cooking

Bake on a rimmed tray and check several points in the thickest part with a clean thermometer. The stated time is a guide; continue cooking until the center reaches 165°F (74°C). Resting helps the portions hold together. Serve 4 wedges with hot tomato sauce and green beans.

Equipment

Oven-safe metal ring pan of at least 8½ cups (2 liters), measured capacity • Oven and rimmed baking tray • Large bowl • Knife and separate raw-meat board • Food thermometer • Scale and measuring spoons • Serving platter

Variations

Serve the baked slices directly from the pan if they are too tender to invert. Keep the stated ingredient quantities and temperature endpoint; adding liquid changes binding.

Baked dinner mold

This recipe intentionally contains no added gelatin. Its shape comes from baking an egg-bound mixture in a ring or loaf pan.

Turkey Spinach and Cheddar Dinner Loaf

One baked dinner mold; 4 main-course portions

Active 30 min | Cook 1 hr 5 min | Total 1 hr 50 min

Ingredients

- 1 pound ground turkey (450 g)
- 1 cup cooked chopped spinach (150 g), squeezed dry
- ½ cup finely chopped onion (75 g)
- 1 cup cold cooked brown rice (160 g)
- 2 large eggs (100 g without shells), beaten
- ½ cup grated Cheddar (60 g)
- ⅓ cup plain dry breadcrumbs (35 g)
- ½ teaspoon dried oregano (0.5 g)
- ½ teaspoon fine salt (3 g)
- ¼ teaspoon black pepper
- 2 teaspoons neutral oil (10 ml), for greasing the pan

Method

1. Heat the oven to 350°F (175°C). Check the pan capacity with water, dry it and brush the interior with the measured oil. Put the pan on a rimmed tray. Keep raw meat separate from ready-to-eat food; wash hands and utensils after contact.

2. Loosen the cold cooked grain or mashed potato with a fork first, then add the stated meat or fish, vegetables, eggs, breadcrumbs, any listed cheese, and every listed seasoning in a large bowl. Mix gently but thoroughly. Spoon into the pan, pressing out large air pockets without packing hard; the mixture should be no deeper than 2½ inches (6 cm). Leave at least ½ inch (1.25 cm) headroom. Bake any excess separately in an oiled oven-safe dish and check its temperature separately.

3. Bake 50-65 minutes. Starting at 50 minutes, insert a clean thermometer into several places in the thickest part without touching the metal pan. Continue baking as needed until every checked center point reaches 165°F (74°C). Loosely tent with foil if the top browns early. A smaller separate dish may finish sooner.

4. Rest in the pan 15 minutes. Carefully pour off loose juices into a heatproof container, run a thin spatula around the edges and invert onto a warm platter. If fragile, slice and lift from the pan instead of forcing it out. Cut 4 portions. Serve 4 slices with warm roasted carrots and a small baked potato.

Storage and allergens

Refrigerate leftovers within 2 hours, or 1 hour above 90°F (32°C), in shallow covered containers at 40°F (4°C) or below. Use within 3 days of baking or within the earlier deadline of the oldest cooked grain, potato, fish or vegetable, whichever comes first. Reheat portions to 165°F (74°C) throughout. Do not leave a whole warm loaf cooling on the counter. Allergens: Egg, Milk, Wheat. Check breadcrumbs, canned fish, mustard and prepared ingredients. Serving accompaniments have separate allergens.

Turkey Spinach and Cheddar Dinner Loaf

A hot molded supper, clearly distinguished from the cold gelatin recipes: this dish uses egg and breadcrumbs for binding and contains no added gelatin. A measured pan and a thermometer matter more than a dramatic unmolding.

Cook's note

Original baked dinner mold developed for this collection; physical kitchen testing is not claimed. No gelatin is added. Use a measured 2-liter pan, with the mixture no deeper than 2½ inches (6 cm), to leave expansion room. Total time allows 30 minutes preparation, up to 65 minutes baking and 15 minutes rest. The cold cooked grain or potato is a starting ingredient; its prior cooking and chilling add time. Continue baking as necessary until every checked center point reaches 165°F (74°C).

A hot mold with a different binder

Egg sets during baking, while breadcrumbs take up some of the juices. This dish belongs to the molded-dinner tradition but is not a gelatin or aspic recipe. Do not add gelatin to the raw mixture.

Let the center finish cooking

Bake on a rimmed tray and check several points in the thickest part with a clean thermometer. The stated time is a guide; continue cooking until the center reaches 165°F (74°C). Resting helps the portions hold together. Serve 4 slices with warm roasted carrots and a small baked potato.

Equipment

Metal loaf or terrine pan of at least 8½ cups (2 liters), measured capacity, no deeper than 3 inches (7.5 cm) • Oven and rimmed baking tray • Large bowl • Knife and separate raw-meat board • Food thermometer • Scale and measuring spoons • Serving platter

Variations

Serve the baked slices directly from the pan if they are too tender to invert. Keep the stated ingredient quantities and temperature endpoint; adding liquid changes binding.

Baked dinner mold

This recipe intentionally contains no added gelatin. Its shape comes from baking an egg-bound mixture in a ring or loaf pan.

Salmon Pea and Potato Dinner Ring

One baked dinner mold; 4 main-course portions

Active 30 min | Cook 1 hr 5 min | Total 1 hr 50 min

Ingredients

- 1 pound canned salmon (450 g drained weight), bones and skin removed
- 1 cup cooked peas (145 g), drained
- 2 tablespoons chopped chives (6 g)
- 2 cups cold mashed potato (400 g), made without added milk or butter
- 2 large eggs (100 g without shells), beaten
- ¼ cup whole milk (60 ml)
- ⅓ cup plain dry breadcrumbs (35 g)
- 1 tablespoon lemon juice (15 ml)
- ½ teaspoon fine salt (3 g)
- ¼ teaspoon black pepper
- 2 teaspoons neutral oil (10 ml), for greasing the pan

Method

1. Heat the oven to 350°F (175°C). Check the pan capacity with water, dry it and brush the interior with the measured oil. Put the pan on a rimmed tray. Keep raw meat separate from ready-to-eat food; wash hands and utensils after contact. The canned salmon is already cooked: drain it, remove bones and skin and flake before mixing. Raw fish is not a direct substitute.

2. Loosen the cold cooked grain or mashed potato with a fork first, then add the stated meat or fish, vegetables, eggs, breadcrumbs, any listed cheese, and every listed seasoning in a large bowl. Mix gently but thoroughly. Spoon into the pan, pressing out large air pockets without packing hard; the mixture should be no deeper than 2½ inches (6 cm). Leave at least ½ inch (1.25 cm) headroom. Bake any excess separately in an oiled oven-safe dish and check its temperature separately.

3. Bake 50-65 minutes. Starting at 50 minutes, insert a clean thermometer into several places in the thickest part without touching the metal pan. Continue baking as needed until every checked center point reaches 165°F (74°C). Loosely tent with foil if the top browns early. A smaller separate dish may finish sooner.

4. Rest in the pan 15 minutes. Carefully pour off loose juices into a heatproof container, run a thin spatula around the edges and invert onto a warm platter. If fragile, slice and lift from the pan instead of forcing it out. Cut 4 portions. Serve 4 wedges with a green salad and a separate lemon-yogurt sauce.

Storage and allergens

Refrigerate leftovers within 2 hours, or 1 hour above 90°F (32°C), in shallow covered containers at 40°F (4°C) or below. Use within 3 days of baking or within the earlier deadline of the oldest cooked grain, potato, fish or vegetable, whichever comes first. Reheat portions to 165°F (74°C) throughout. Do not leave a whole warm loaf cooling on the counter. Allergens: Fish (salmon), Egg, Milk, Wheat. Check breadcrumbs, canned fish, mustard and prepared ingredients. Serving accompaniments have separate allergens.

Salmon Pea and Potato Dinner Ring

A hot molded supper, clearly distinguished from the cold gelatin recipes: this dish uses egg and breadcrumbs for binding and contains no added gelatin. A measured pan and a thermometer matter more than a dramatic unmolding.

Cook's note

Original baked dinner mold developed for this collection; physical kitchen testing is not claimed. No gelatin is added. Use a measured 2-liter pan, with the mixture no deeper than 2½ inches (6 cm), to leave expansion room. Total time allows 30 minutes preparation, up to 65 minutes baking and 15 minutes rest. The cold cooked grain or potato is a starting ingredient; its prior cooking and chilling add time. Continue baking as necessary until every checked center point reaches 165°F (74°C).

A hot mold with a different binder

Egg sets during baking, while breadcrumbs take up some of the juices. This dish belongs to the molded-dinner tradition but is not a gelatin or aspic recipe. Do not add gelatin to the raw mixture.

Let the center finish cooking

Bake on a rimmed tray and check several points in the thickest part with a clean thermometer. The stated time is a guide; continue cooking until the center reaches 165°F (74°C). Resting helps the portions hold together. Serve 4 wedges with a green salad and a separate lemon-yogurt sauce.

Equipment

Oven-safe metal ring pan of at least 8½ cups (2 liters), measured capacity • Oven and rimmed baking tray • Large bowl • Knife and separate raw-meat board • Food thermometer • Scale and measuring spoons • Serving platter

Variations

Serve the baked slices directly from the pan if they are too tender to invert. Keep the stated ingredient quantities and temperature endpoint; adding liquid changes binding.

Baked dinner mold

This recipe intentionally contains no added gelatin. Its shape comes from baking an egg-bound mixture in a ring or loaf pan.

Pork Apple and Cabbage Supper Loaf

One baked dinner mold; 4 main-course portions

Active 30 min | Cook 1 hr 5 min | Total 1 hr 50 min

Ingredients

- 1 pound ground pork (450 g)
- 1 cup finely shredded cabbage (100 g)
- ½ cup peeled apple grated just before use (75 g)
- 1 cup cold cooked barley (160 g)
- 2 large eggs (100 g without shells), beaten
- ⅓ cup plain dry breadcrumbs (35 g)
- 2 teaspoons Dijon mustard (10 g)
- ½ teaspoon rubbed sage (0.5 g)
- ½ teaspoon fine salt (3 g)
- ¼ teaspoon black pepper
- 2 teaspoons neutral oil (10 ml), for greasing the pan

Method

1. Heat the oven to 350°F (175°C). Check the pan capacity with water, dry it and brush the interior with the measured oil. Put the pan on a rimmed tray. Keep raw meat separate from ready-to-eat food; wash hands and utensils after contact.

2. Loosen the cold cooked grain or mashed potato with a fork first, then add the stated meat or fish, vegetables, eggs, breadcrumbs, any listed cheese, and every listed seasoning in a large bowl. Mix gently but thoroughly. Spoon into the pan, pressing out large air pockets without packing hard; the mixture should be no deeper than 2½ inches (6 cm). Leave at least ½ inch (1.25 cm) headroom. Bake any excess separately in an oiled oven-safe dish and check its temperature separately.

3. Bake 50-65 minutes. Starting at 50 minutes, insert a clean thermometer into several places in the thickest part without touching the metal pan. Continue baking as needed until every checked center point reaches 165°F (74°C). Loosely tent with foil if the top browns early. A smaller separate dish may finish sooner.

4. Rest in the pan 15 minutes. Carefully pour off loose juices into a heatproof container, run a thin spatula around the edges and invert onto a warm platter. If fragile, slice and lift from the pan instead of forcing it out. Cut 4 portions. Serve 4 slices with mashed potato and warm peas.

Storage and allergens

Refrigerate leftovers within 2 hours, or 1 hour above 90°F (32°C), in shallow covered containers at 40°F (4°C) or below. Use within 3 days of baking or within the earlier deadline of the oldest cooked grain, potato, fish or vegetable, whichever comes first. Reheat portions to 165°F (74°C) throughout. Do not leave a whole warm loaf cooling on the counter. Allergens: Egg, Wheat, Barley contains gluten; check mustard label. Check breadcrumbs, canned fish, mustard and prepared ingredients. Serving accompaniments have separate allergens.

Pork Apple and Cabbage Supper Loaf

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