

Forbes

29 Thanksgiving Recipes From Top Hotels Around The World

From Molokai sweet potato pie to Portuguese sausage and pineapple stuffing, these chef tested and guest approved recipes will take you on a culinary journey around the globe.

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Travel

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The world is in a constant state of flux these days, and with Thanksgiving right around the corner, and public health [experts strongly cautioning against traveling](#) right now, many of us are rethinking how (and where) we're going to celebrate one of our country's most time honored holidays.

Much like cooking, sometimes you need to improvise, and this year is no exception.

In lieu of typical Thanksgiving buffets and brunches of years past, hotels around the country have been rising to the occasion. Offering everything from [Thanksgiving in the privacy of your own hotel](#) room to takeout menus and entire [Thanksgiving To Go](#) packages, celebrating with great food in a safe and socially distanced way is very much possible, even if the concept of being socially distant is sort of counterintuitive to the whole idea of gathering around the table to share a meal for Thanksgiving.

So we improvise. And the holiday season might be a scaled back version of its former self. That doesn't mean you can't infuse some new traditions and recipes into the mix.

This might go down as the year of "stays-giving," but whether you're celebrating solo, as a pod or with your whole quarantine squad, you don't have to go far to bring the world into your kitchen [...]

Bon Appétit!

[...]

Le Barthelemy's Beef Wellington With Truffle Mashed Potatoes



Beef Wellington and truffle mashed potato recipe created by Chef William Girard of St. Barths' Le Barthélemy Hotel & Spa. – Michael Gramm

One of St. Barths' most luxurious resorts, [Le Barthélemy Hotel & Spa](#)'s offers world' famous island-inspired French cuisine, and their Beef Wellington over Truffled Mashed Potatoes continues to be a guest favorite. Created by Chef William Girard, don't let the lengthy ingredients list overwhelm you. Chef has broken this down step by step to give you a leg up. Pro tip, it's best to prep the meat one a day in advance and leave in the refrigerator overnight.

Ingredients: (Serves 4)

- 1.5 lbs Black Angus beef fillet
- 1/2 cups Puff pastry
- 2 Egg yolks
- 1/2 lbs Kintoa ham
- Salt & black pepper to taste
- 1/8 cup Clarified butter

Mushroom duxelles

- 1 3/4 cups White button mushrooms
- 1/4 cups Shallots, minced and cooked
- 1 tbs Fresh thyme, leaves picked
- 5 tbs Extra virgin olive oil

Chicken Mousse

- 1/2 lbs Raw chicken breast
- 1/4 cups Cream
- 4 Eggs

Subric Spinach

- 1/4 cups Cooked spinach and parmesan cheese
- 10 ml Cream
- 1 Egg

Truffle Mash

- 1/8 cups Truffles paste and butter
- 2 tsp Truffle oil
- 1 1/3 cups Potatoes, mashed

Truffle Sauce

- Beef jus (5cl)
- Port wine (20ml)
- Truffle paste (10g)
- Butter (20g)

Instructions: Prep ingredients starting with the Beef which needs to be seasoned with salt and black pepper and sear evenly in oil or clarified butter. Next, mushroom duxelles need to be cleaned and tossed in olive oil, salt and

black pepper. Roast in oven at 400°F until golden brown. Allow to cool chop and into even-sized pieces with thyme leaves and cooked minced shallots.

Chicken mousse: In a food processor, blend the chicken breast to a paste, then mix with eggs, salt, and white pepper. Add cream and pulse, then fold to thoroughly combine. Spread the mushrooms duxelles evenly over the kintoa ham. Evenly coat the entire beef tenderloin with the chicken mousse using a rubber spatula. Cover beef tenderloin with plastic wrap.

Arrange and refrigerate. Place the beef tenderloin on top of the ham and mushroom duxelles. Using the plastic wrap, gently roll the meat into a tight, smooth cylinder and refrigerate overnight.

Roasting: Wrap the beef in puff pastry, decorate with pastry strips and brush with eggs yolks. Roast in oven at 350°F for about 35 minutes.

Prep side dish: Subric spinach: combine spinach, cream, eggs and parmesan together. Steam for 20 minutes. Cut out a disc of subric and wrap with blanched spinach leaves. Truffle mash: mix the truffle paste, truffle oil and butter into the mashed potatoes.

Arrangement: Cut the beef into thick slices, placing one slice on the spinach subric. Serve the truffle mash with truffle sauce.