



Disney Dinner & a Movie

BEAUTY & THE BEAST

RECIPES FOR A MAGICAL NIGHT





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APPETIZER

French Onion Soup

DRINK

Rose Mocktail or
Cocktail

MAIN DISH

Cheese Soufflé

DESSERT

Grey Stuff - Oreo
Mousse

MOVIE FUN FACTS:

- "Human Again," a song about the residents of the castle sing about what life will be like when they are humans, was cut from the movie. It's still a part of the Broadway musical.
- The beast is made up of several animals. He has the mane of a lion, the beard and head of a buffalo, the brow of a gorilla, eyes of a human, tusks of a wild boar, the body of a bear, and the legs and tail of a wolf.





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FRENCH ONION SOUP

INGREDIENTS

- 6 large yellow onions, peeled and thinly sliced (about 10 cups of sliced onions total)
- 4 tablespoons extra virgin olive oil
- 2 tablespoons butter
- 1 teaspoon sugar
- Kosher salt
- 2 cloves garlic, minced
- 8 cups beef stock
- 1/2 cup dry vermouth or dry white wine
- 1/2 cup dry vermouth or dry white wine
- 2 bay leaves
- 1 tablespoon fresh thyme leaves OR 1/2 teaspoon dried thyme
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons brandy (optional)
- 8 slices French bread or baguette, sliced 1 inch thick
- 1 1/2 cups grated Gruyere
- Sprinkling of Parmesan

DIRECTIONS

1. In a 5 to 6 quart soup pot, heat 3 tablespoons of olive oil on medium heat.
2. Add the onions and toss to coat with the olive oil.
3. Cook the onions, stirring often, until they have softened, about 15 to 20 minutes.
4. Add the remaining tablespoon of olive oil and the butter. Cook, stirring often, until the onions start to brown, about 15 minutes.
5. Sprinkle with sugar (helps with the caramelization) and 1 teaspoon of salt.
6. Continue to cook until the onions are well browned, about 10 to 15 more minutes.
7. Add the wine or vermouth to the pot and scrape up the browned bits on the bottom and sides of the pot, deglazing the pot as you go.





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FRENCH ONION SOUP

DIRECTIONS, CONT.

7. Add the stock, bay leaves, and thyme. Bring to a simmer, cover the pot and lower the heat to maintain a low simmer. Cook for about 30 minutes.
8. While the soup is simmering, line a sheet pan with parchment paper or foil and preheat the oven to 450°F with a rack in the upper third of the oven.
9. Brush both sides of the French bread or baguette slices lightly with olive oil (you'll end up using about a tablespoon and a half of olive oil for this).
10. Put in the oven and toast until lightly browned, about 5 to 7 minutes. Remove from oven.
11. Turn the toasts over and sprinkle with the grated Gruyere cheese and Parmesan.
12. Return to oven when it's close to serving time and bake until the cheese is bubbly and lightly browned.
13. To serve, ladle soup into a bowl and transfer one cheesy toast onto the top of each bowl of soup.





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ROSE PETAL SANGRIA

INGREDIENTS

- 1 bottle Rosé Wine
- ¼– ½ cup Rose petal simple syrup
- ¼ –½ cup Elder Flower Liqueur
- 1–2 tablespoons fresh wild rose petals for garnish
- Fresh mint leaves for garnish

ROSE SIMPLE SYRUP

- 1/3 cup dried petals, food grade
- 1 cup Sugar
- 1 cup water
- 1 teaspoon lemon juice

SIMPLE SYRUP DIRECTIONS

1. In a medium pan, bring all ingredients to a simmer.
2. Stir until sugar is dissolved.
3. Turn heat off.
4. Let roses petals steep for 12 – 24 hours in a cool place.
5. Strain & refrigerate any leftovers.

DIRECTIONS

1. Place Rosé Wine, ½ cup Rose petal simple syrup, ½ cup Elder Flower Liqueur and 1–2 tablespoons dried wild rose petals and mint in a large pitcher and refrigerate for 1–2 hours.
2. Serve over ice.

To make this drink a mocktail, add simple syrup to either Sprite or ginger ale.





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CHEESE SOUFFLÉ

INGREDIENTS

- 4 tablespoon butter + 1 tablespoon (for greasing)
- 3 tablespoon (22 g) flour
- 2 cups (475 ml) milk
- 1 cup (240 ml) gruyere cheese
- 5 eggs, separated
- ½ teaspoon (2.5 ml) salt
- ¼ teaspoon (1.25 ml) Dijon Mustard
- Pinch of ground nutmeg
- ½ teaspoon (2.5 ml) cream of tartar
- 2 tablespoon (30 ml) bread crumbs

DIRECTIONS

1. Preheat oven to 350F and remove any extra rack in the oven to make room. The soufflé should be baked on the lowest rack.
2. Grease a 6-cup soufflé dish with melted butter. Add bread crumbs and move dish to coat the sides of the dish. Set aside.
3. In a large pan melt butter until foamy. Add flour & whisk, forming a paste.
4. Cook 1 minute. Slowly add milk whisking until combined.
5. Bring to a simmer, whisking, until slightly thickened.
6. Then add cheese, salt, mustard and nutmeg. Whisk to combine.
7. Allow sauce to cool slightly and then add 5 egg yolks.
8. Whisk until combined and then transfer mixture to a large bowl. Set aside.
9. In an electric mixer add egg whites and cream of tartar.
10. Whip on high until stiff peaks form.
11. Fold in egg whites, in stages, into soufflé base, until mixture is light and egg whites and base are incorporated.
12. Transfer mixture to soufflé dish.
13. The mixture should go all the way to the top. Smooth out top with a spatula.
14. Bake for 35 mins. Serve immediately.





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DISNEY'S GREY STUFF

INGREDIENTS

- 1 3.4 oz. Box of vanilla pudding mix
- 1 1/2 cups Milk
- 15 Oreos
- 8 oz. Cool whip
- 2 tbsp. Chocolate pudding mix
- Sprinkles- white pearl candies

DIRECTIONS

1. In a medium bowl, combine the pudding mix and milk.
2. Whisk well and refrigerate for 10 minutes.
3. Place the Oreos in a food processor and blend until they become crumbs.
4. Mix the crushed Oreos in with the pudding mixture and mix well.
5. Fold in the Cool Whip and chocolate pudding mix until well combined and refrigerate for one hour before serving.
6. When ready to serve, scoop the "grey stuff" mixture into a piping bag.
7. And add a dollop to the middle and then pipe a spiral around it.
8. Top with sprinkles.

