ONE AND DONE WITH COOKIE
PERSONAL CHEF | CUSTOM CATERING

FIVE YEARS • FIVE ENTERTAINING TIPS

A little easier. A lot more fun.

01 Start before the doorbell rings.
Set the table the day before, chill the drinks, and pull out the serving pieces early. A little preparation makes the evening feel effortless.

02 Put something delicious in their hands.
Have a welcome drink and one easy appetizer ready when guests arrive. Nothing that requires a fork, knife, and three napkins.

03 Let one dish steal the show.
A rich main course calls for lighter starters. Think about color, texture, and balance instead of making every dish compete for attention.

04 Avoid the last-minute kitchen scramble.
Choose dishes you can prepare ahead. One finishing touch is fine. Five things needing the oven at once? Not so much.

05 Be a guest at your own party.
Sit down, join the conversation, and enjoy the evening. Your guests came to spend time with you, not watch you work.

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RECIPE 01 • MAKE AHEAD

Whipped goat cheese

With honey, lemon, fresh herbs & toasted pistachios

Serves: 8–10 Prep: 15 minutes Make ahead: up to 24 hours

What you need

- 8 oz goat cheese, softened
- 4 oz cream cheese, softened
- 2 Tbsp extra-virgin olive oil
- 1 tsp fresh lemon zest and 1 Tbsp fresh lemon juice
- 1 tsp chopped fresh thyme
- 1 Tbsp chopped fresh chives, divided
- 2 Tbsp honey, plus extra for serving
- ¼ cup chopped toasted pistachios
- Flaky sea salt and freshly cracked black pepper
- Crostini or crackers, to serve

How to make it

1. Blend goat cheese, cream cheese, olive oil, lemon zest and juice until smooth and fluffy.
2. Pulse in thyme, half the chives, and a little pepper. Spoon into a shallow bowl.
3. Cover and refrigerate. Remove about 20 minutes before serving.
4. Finish with honey, pistachios, remaining chives and flaky salt. Serve with crostini.

Make-ahead tip: Prepare the cheese and toppings separately. Finish the platter just before guests arrive.

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RECIPE 02 • SOMETHING SWEET

Brown butter & maple chewy pumpkin cookies

Yield: 11–12 large cookies Prep: 20 min Cook: 30 min

Ingredients

- 1 cup unsalted butter
- 1½ cups packed dark brown sugar
- 1 large egg yolk
- 3 Tbsp pure maple syrup
- 1 tsp vanilla extract
- ⅓ cup pumpkin purée
- 2¼ cups all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 1½ tsp pumpkin pie spice
- ½ tsp cinnamon

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For the cinnamon-sugar coating

- 2 Tbsp brown sugar
- 2 Tbsp granulated sugar
- 1 tsp cinnamon

Let’s bake some cookies

01. Brown butter over medium heat, stirring until amber and fragrant. Scrape the butter and browned bits into a heat-safe measuring cup; chill about 20 minutes, until cooled but still liquid.

02. Heat oven to 350°F. Line a large baking sheet with parchment.

03. Whisk flour, baking soda, baking powder, salt, pumpkin pie spice and cinnamon together.

04. In a large bowl, whisk cooled brown butter with dark brown sugar until combined; it will resemble wet sand.

05. Whisk in egg yolk, maple syrup, vanilla and pumpkin purée until smooth.

06. Fold in dry ingredients. If dough is too loose to hold a scoop shape, chill 15–20 minutes.

07. Mix the coating sugars and cinnamon in a small bowl.

08. Scoop 2-oz (¼-cup) portions and roll in cinnamon sugar. Dough should be soft, not sticky.

09. Space cookies about 3 inches apart, baking 4–5 at a time. Keep remaining dough at room temperature.

10. Bake 12–15 minutes, until edges darken and centers look puffed and slightly underdone.

11. Rest on the baking sheet a couple of minutes, then transfer to a rack. Repeat with remaining dough.

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