

# Recipes

## The Entity

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## Blackened Muddy Siredon

Submitted by Jack

Muddy siredon is a newt found only in the Phanauet Channel. It is easily recognizable by its large outer gills. Blackened siredon is a delicacy, as long as you make sure to cook the meat quickly so it doesn't dry out. As always when blackening, don't be afraid to get your pan extremely hot. Make sure you do it in a well-ventilated kitchen, or even outside, as it creates a fair amount of smoke if you're doing it right. Most importantly, get ready to please your taste buds and impress your friends.

1. Place a large cast-iron skillet over high heat until very hot, about 7 minutes.
2. In a large bowl, add siredon meat, and toss with Chef Tonberry's 12 Herbs & Spices. 

2 pounds siredon meat, cut into 1 inch pieces
5 tablespoons Chef Tonberry's 12 Herbs & Spices (recipe follows)
3. Add canola oil to the skillet, | 1 tablespoon canola oil and carefully add siredon in batches.
4. Let cook until meat is blackened and releases easily, 2 to 3 minutes.
5. When it releases, turn each piece, and cook 1 to 2 minutes more.
6. Remove siredon from the skillet, and serve hot.

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## Chef Tonberry's 12 Herbs & Spices

1. In a medium bowl, combine all ingredients. Store covered for up to 1 year.
  - Smoked paprika
  - Cayenne pepper
  - Toasted onion powder
  - Garlic powder
  - Black pepper
  - Rock salt
  - Dried marjoram
  - Dried thyme
  - Dried bay leaves
  - Celery salt
  - Ancho chile powder
  - Ground White Pepper

## Rockroot Stew

Submitted by Bibith

The use of rockroot, a tough and fibrous plant, represents Wannaren resilience and adaptability. It's a staple that requires patience and effort to prepare, much like the Galka themselves.

1. Peel and dice the rockroot into | 2 large rockroot roots  
large chunks. Since it's tough, make sure to cut it into manageable pieces.
2. In a large pot, heat the cooking fat over medium heat. Add the wild game meat or smoked fish, searing until browned on all sides. Remove and set aside. | 2 tablespoons Cooking Fat (substitute with animal fat or oil)  
500g Wild Game or Dried Fish (can be substituted with venison, rabbit, or smoked trout)
3. In the same pot, add the diced onions, carrots, and celery. Sauté until the onions become translucent and fragrant. | 1 large Onion, diced  
2 medium Carrots, sliced  
2 stalks Celery, chopped
4. Toss in the rockroot chunks and cook for a few minutes, letting them absorb the flavors from the aromatics.
5. Return the meat or fish to the pot. Pour in the broth, making sure the ingredients are fully submerged. Add the juniper berries, thyme, and chili pepper. | 4 cups Broth (preferably bone broth or fish stock)  
1 tablespoon Juniper Berries, crushed  
2 teaspoons Thyme, dried
6. Bring to a boil, then reduce the heat to low. Cover and let it simmer for 2-3 hours, stirring occasionally, until the rockroot is tender and the flavors have melded. | 1 small Chili Pepper, finely chopped (optional for heat)

7. If using mountain bread, add the torn chunks to the pot about 15 minutes before serving to soak up the stew's flavors.
8. For cornmeal dumplings, mix the ingredients to form a dough. Drop spoonfuls of the dough into the simmering stew about 20 minutes before serving, covering the pot to allow them to cook through.
9. Taste the stew, adding salt and pepper as needed. Serve hot, with the hearty chunks of bread or dumplings in each bowl, offering a true mountain meal.

Mountain Bread: 2 slices, torn into chunks

Cornmeal Dumplings: (optional) made with 1 cup cornmeal,  $\frac{1}{2}$  cup flour, 1 teaspoon baking powder, salt to taste, and enough water to form a dough.

## Sautéed Mandragora

Submitted by Boquila

This traditional dish has its roots deep within the jungles of Elshimo, where the elusive Mandragora thrives. As the Viera departed these lands, they sought to recreate the dish using eggplant, with moderate success. However, during times when the Mandragora population grew too large and unruly, posing a threat by attracting predators from deeper in the jungle, the village guardians would be tasked with culling about one-third of the population. These culled creatures were brought back, counted, and prepared by the village cooks to be shared amongst all.

1. Keeping the skin on, wash the body of the Mandragora thoroughly. | Fresh Mandragora (or substitute with eggplant)
2. Slice the body into your preferred shape:  $\frac{1}{4}$  inches discs,  $\frac{1}{2}$  inches strips, or  $\frac{1}{2}$  inches cubes.
3. Sprinkle the slices with salt, pepper, and garlic powder to taste. | Salt  
Pepper  
Garlic powder
4. In a large skillet, heat oil over medium heat. | Olive oil
5. Add the Mandragora pieces in a single layer, working in batches to avoid overcrowding.
6. Sauté the Mandragora on both sides until they become soft, tender, and caramelized.
7. Once cooked, remove from heat.
8. Finish with a squeeze of fresh lemon juice or a sprinkle of parsley for added flavor. | Lemon (optional)  
Fresh parsley (optional)  
Cheese, basil, onion, olive, tomato, and goat cheese (optional for variation)

# Tarutaru Trifle

This dessert is a whimsical, layered trifle presented in a small crystal glass, symbolizing the noble elegance of San d'Oria, with playful elements representing the cute and mischievous nature of the Tarutaru.

## Assembly:

Prepare small crystal glasses or dessert bowls for serving.

Layer 1: Add a generous spoonful of almond sable crumble as the base.

Layer 2: Pour a layer of Chocobo egg custard over the crumble.

Layer 3: Add small cubes of the honey-soaked Elvaan cake.

Layer 4: Spoon a layer of the berry compote on top to mimic the red Tarutaru hat.

Layer 5: Pipe or spoon the whipped cream over the berry compote, shaping it into soft peaks to resemble the Tarutaru's face.

Layer 6: Gently place the meringue ears on top of the whipped cream.

## Garnish:

Sprinkle shaved white chocolate over the whipped cream for a snowy, regal touch. Scatter miniature sugar stars across the top for a magical, starry finish. If desired, place a tiny edible flag with the San d'Orian crest in the whipped cream.

## Presentation:

Serve each trifle in its crystal goblet with the meringue ears peeking out and the whipped cream shaped into soft peaks. The edible flag and sugar stars add a playful, magical touch, perfect for a dessert inspired by the world of Final Fantasy! ChatGPT can suck my nuts, you either use metric or imperial. I (David) personally guarantee this recipe would suck.



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# Almond Sablé Crumble (Base)

## Layer 1

Preheat the oven to 160°C (320°F).

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| 1. In a bowl, combine almond flour, all-purpose flour, sugar, and a pinch of salt. | 100g almond flour<br>50g all-purpose flour<br>50g sugar<br>Pinch of salt |
| 2. Add the cubed butter and use your fingers to mix until a crumbly texture forms. | 60g unsalted butter, chilled and cubed                                   |
| 3. Spread the crumble mixture onto a baking sheet lined with parchment paper.      |  |
| 4. Bake for 12-15 minutes, or until golden brown. Allow it to cool completely.     |  |

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## Chocobo Egg Custard

### Layer 2

1. In a small saucepan, heat the milk until just simmering. Remove from heat. | 300ml whole milk
2. In a bowl, whisk the egg yolks, sugar, and cornstarch until smooth. | 3 egg yolks  
50g sugar  
1 tablespoon cornstarch
3. Slowly pour the hot milk into the egg mixture, whisking continuously.
4. Return the mixture to the saucepan and cook over medium heat, stirring constantly, until thickened (about 3-5 minutes).
5. Remove from heat and stir in vanilla extract and citrus zest. Allow it to cool before assembling. | 1 teaspoon vanilla extract  
Zest of 1 lemon or 1 small orange

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## Honey Elvaan Cakes

### Layer 3

Preheat the oven to 180°C (350°F) and grease a small baking pan.

1. In a bowl, whisk together the eggs, sugar, melted butter, and honey.

2 eggs
100g sugar
100g unsalted butter, melted
2 tablespoons honey
2. Sift in the flour, baking powder, and salt, and fold until just combined.

100g all-purpose flour
1 teaspoon baking powder
Pinch of salt
3. Pour the batter into the prepared pan and bake for 15-20 minutes, or until a toothpick inserted comes out clean.
4. Let the cake cool, then cut into small cubes.

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## Berry Compote (Tarutaru Hat Layer)

### Layer 4

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| 1. In a saucepan, combine cherries, blackberries, raspberries, sugar, and lemon juice.                                     | 100g tart cherries (fresh or frozen)   |
| 2. Cook over medium heat, stirring occasionally, for 10-12 minutes, until the berries break down and the mixture thickens. | 100g blackberries<br>100g raspberries<br>50g sugar<br>1 tablespoon lemon juice |
| 3. Allow it to cool before layering.   |  |

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# Whipped Cream

## Layer 5

- 1. In a large bowl, whip the heavy cream, powdered sugar, and vanilla extract until soft peaks form. Keep chilled until ready to use. 

200ml heavy whipping cream
1 tablespoon powdered sugar
1/2 teaspoon vanilla extract

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## Meringue "Tarutaru Ears"

### Layer 6

Preheat the oven to 120°C (250°F) and line a baking sheet with parchment paper.

1. In a clean bowl, whisk the egg whites with a pinch of salt until soft peaks form. | 2 egg whites  
Pinch of salt
2. Gradually add the sugar, a tablespoon at a time, whisking until stiff peaks form. | 100g sugar
3. Add vanilla extract and mix until incorporated. | 1/2 teaspoon vanilla extract
4. Pipe or spoon small ear-shaped meringues onto the baking sheet.
5. Bake for 1 hour, then turn off the oven and let the meringues cool inside with the door slightly open.