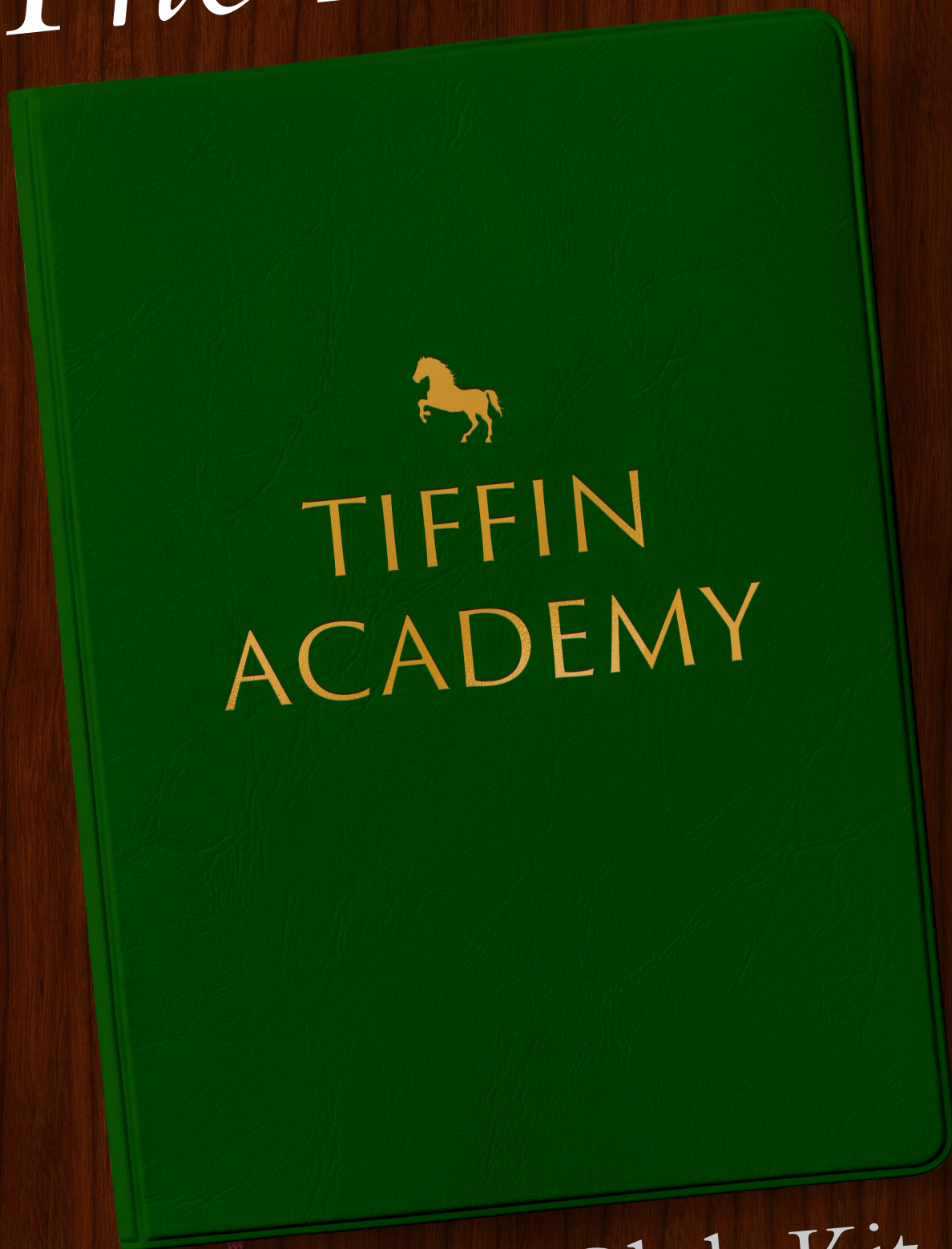


# *The Academy*



Book Club Kit





## TIFFIN ACADEMY READING LIST

**Class is in session! Explore all the books read, cherished, and sometimes hated (ahem, *The Crucible*) by the students and teachers of Tiffin.**

**The Plot** *by* JEAN HANFF KORELITZ

**Nightbitch** *by* RACHEL YODER

**Homegoing** *by* YAA GYASI

**The Talented Mr. Ripley**

*by* PATRICIA HIGHSMITH

**A Thousand Acres** *by* JANE SMILEY

**Collected Poems**

*by* EDNA ST. VINCENT MILLAY

**The Night Circus** *by* ERIN MORGENSTERN

**Love Poems** *by* NIKKI GIOVANNI

**The Interpreter of Maladies**

*by* JHUMPA LAHIRI

**Normal People** *by* SALLY ROONEY

**King Lear** *by* WILLIAM SHAKESPEARE

**The Old Man and the Sea**

*by* ERNEST HEMINGWAY

**Bel Canto** *by* ANN PATCHETT

**David Copperfield** *by* CHARLES DICKENS

**Demon Copperhead**

*by* BARBARA KINGSOLVER

**Madame Bovary** *by* GUSTAVE FLAUBERT

**Coleman Hill** *by* KIM COLEMAN FOOTE

**The Complete Poems** *by* ANNE SEXTON

**A Short Account of the  
Destruction of the Indies**

*by* BARTOLOMÉ DE LAS CASAS

**The Odyssey** *by* HOMER

**Doctor Zhivago** *by* BORIS PASTERNAK

**Anna Karenina** *by* LEO TOLSTOY

**The Crucible** *by* ARTHUR MILLER

**The Stories of John Cheever**

*by* JOHN CHEEVER

**If I Survive You** *by* JONATHAN ESCOFFERY

**Bartleby, the Scrivener**

*by* HERMAN MELVILLE

**Self Reliance and Other Essays**

*by* RALPH WALDO EMERSON

**Walden** *by* HENRY DAVID THOREAU

**Station Eleven**

*by* EMILY ST. JOHN MANDEL

**Love in the Time of Cholera**

*by* GABRIEL GARCÍA MÁRQUEZ

**Jane Eyre** *by* CHARLOTTE BRONTË

**Wuthering Heights** *by* EMILY BRONTË

**The Portable Dorothy Parker**

*by* DOROTHY PARKER

**The Art of Desire**

*by* SELENA MONTGOMERY

**The Benchley Roundup**

*by* ROBERT BENCHLEY

**Still Life** *by* LOUISE PENNY

**Animal Farm** *by* GEORGE ORWELL

**Native Son** *by* RICHARD WRIGHT

**The Scarlet Letter**

*by* NATHANIEL HAWTHORNE

**The Bluest Eye** *by* TONI MORRISON





# White Truffle Lasagna

A lasagna your book club will love, courtesy of Chef Haz. Add white truffles or truffle oil for an extra luxe, Tiffin touch, or omit!

**Serves 8 to 10**

## Ingredients for the Béchamel

- 6 tablespoons unsalted butter
- ½ cup all-purpose flour
- 6 cups whole milk
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper

- ⅛ teaspoon nutmeg (preferably freshly grated)
- 1 teaspoon garlic powder
- ½ small yellow onion (not chopped)
- 1 dried bay leaf
- 2 teaspoons truffle oil, plus more for serving (optional)

## Ingredients for the Lasagna

- 3 tablespoons extra-virgin olive oil, plus extra for greasing the pan
- 1 ¼ pounds fresh baby spinach (20 ounces/20 cups), cooked and drained
- 2 teaspoons kosher salt, plus extra for boiling the noodles

- ½ teaspoon freshly ground black pepper
- 1 pound dried lasagna noodles
- 1 pound whole milk ricotta
- ¼ cup finely grated parmesan cheese
- 2 pounds whole milk low-moisture mozzarella, grated
- White truffles, for garnish (optional)

## Ingredients for the Topping

- 2 cups panko breadcrumbs
- 1 stick (8 tablespoons) unsalted butter, melted
- 2 teaspoons Italian seasoning
- 1 teaspoon kosher salt

## Steps

- Preheat the oven to 350°F.
- Make the bechamel: In a large saucepan, melt the butter over medium heat. Once melted, whisk in the flour until combined, then cook for 1 minute, until the flour is golden and fully hydrated. Slowly pour in milk, whisking constantly, until combined.

**Continues →**



# White Truffle Lasagna (continued)

Add the salt, pepper, nutmeg, garlic powder, and bay leaf and whisk to combine, then add the onion half. Bring to a simmer, then reduce heat to low and cook, whisking frequently, for 13 to 15 minutes until thickened. Remove from heat, and whisk in the 2 teaspoons of truffle oil. Cover and set aside.

- Boil the lasagna noodles: Bring a large pot of salted water to boil. Fill a large bowl halfway with ice and water. Cook the lasagna noodles (in batches if necessary so they don't stick) 3 minutes short of al dente according to the package instructions. Use a slotted spoon or tongs to transfer noodles to the ice water to stop the cooking. Set aside.
- Make the topping: In a small bowl, combine the panko, butter, Italian seasoning, and salt. Mix well with a fork until breadcrumbs are evenly moistened. Set aside.
- Make the filling: In a large skillet, heat 1 tablespoon of oil over medium high. Add the spinach and cook, 3 to 5 minutes, until wilted. Line a medium bowl with a clean kitchen towel or a double layer of paper towels, then transfer the spinach to the bowl. When cool enough to handle, gently squeeze out as much liquid as possible.
- In a medium bowl, add the ricotta, cooked and cooled spinach, parmesan, 2 teaspoons salt, ½ teaspoon pepper, and 2 tablespoons of olive oil. Mix well until combined and set aside.
- Assemble and bake: Grease a 9 x 13-inch baking dish lightly with olive oil. Remove the onion half and bay leaf from bechamel and discard. Evenly spread 1 cup of bechamel over the bottom of the baking dish. Add a single layer of noodles to the bottom of the baking dish, followed by a third of the ricotta-spinach mixture, a quarter of the remaining bechamel, and a quarter of the mozzarella. Repeat 2 more times, and finish with a top layer of noodles, bechamel, and mozzarella. Sprinkle evenly with the breadcrumb mixture.
- Bake until bubbling and the breadcrumbs are golden brown, 40 to 50 minutes. Remove from the oven and rest 20 minutes before slicing and serving with freshly shaved white truffles (if using) and a light drizzle of truffle oil, if desired.

## Frosted Garlic Bread Serves 8 to 10

### Ingredients

- 1 large loaf French bread
- 2 sticks (16 tablespoons) unsalted butter, softened
- 2 teaspoons garlic powder
- 10 large garlic cloves, finely chopped
- 1 tablespoon minced fresh parsley, plus more for garnish
- 1 teaspoon dried oregano
- 1 teaspoon onion powder
- 2 teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon olive oil, plus more for drizzling
- 3 tablespoons grated parmesan cheese



**Continues →**



# Frosted Garlic Bread (continued)

## Steps

- Preheat oven to 450°F. Line a baking sheet with parchment paper or aluminum foil.
- Cut the bread on the bias into 1½-inch thick slices and arrange on the baking sheet (you should have 8 to 10 pieces). Bake for 6 to 8 minutes, flipping halfway, until lightly toasted. Set aside to let cool.
- Meanwhile, with a hand mixer or in the bowl of a stand mixer fitted with the paddle attachment, whip the butter, garlic powder, chopped garlic, parsley, oregano, onion powder, salt, pepper, and olive oil on medium-high speed for about 2 minutes, or until fully combined and fluffy.
- When bread is cool, spread a thin layer of the whipped butter on both sides of each piece of toast. Drizzle tops lightly with olive oil, then sprinkle with parmesan cheese.
- Return to the oven for 6 to 8 minutes, until butter has melted and toasts are golden brown around the edges. Serve immediately with remaining whipped butter for spreading.



## Chef Haz's Milkshake, 3 Ways

Tiffin students like nothing better than to head to the Grille for one of the many milkshake variations Chef Haz is serving up. Choose between milky way, dulce de leche, and peppermint.

## Milky Way Milkshake

**Makes one 16-ounce milkshake**

### Ingredients

- 3 tablespoons store-bought caramel sauce
- 2 to 3 tablespoons marshmallow fluff
- 8 ounces (½ pint) chocolate ice cream
- 1 cup ice
- 2 tablespoons whole milk, or more if needed
- Pinch of kosher salt
- Whipped cream, for serving
- ½ of a Milky Way bar, roughly chopped

**Continues →**



# Milky Way Milkshake (continued)

## Steps

- Drizzle 2 tablespoons of the caramel sauce on the inside of your glass. With a butter knife, spread marshmallow fluff around the outside rim of the glass. Set aside.
- To a blender add the ice cream, ice, milk, and salt. Blend on high until combined and smooth (add a splash more milk if you prefer a thinner shake).
- Pour the milkshake into a glass, top with whipped cream, the Milky Way bar, and the remaining 1 tablespoon of caramel.

## Dulce De Leche Milkshake

**Makes one 16-ounce milkshake**

### Ingredients

- 4 ounces ( $\frac{1}{4}$  cup) dulce de leche, plus more for the glass and serving
- 8 ounces ( $\frac{1}{2}$  pint) vanilla ice cream
- 1 cup ice
- 2 tablespoons whole milk, or more if needed
- Pinch of kosher salt
- Whipped cream, for serving

## Steps

- Using a knife, spoon, brush, or squeeze bottle, spread or dab small dollops of dulce de leche on the inside of your milkshake glass in an attractive design.
- To a blender add the ice cream, ice, milk,  $\frac{1}{4}$  cup of the dulce de leche, and salt. Blend on high until combined and smooth (add a splash more milk if you prefer a thinner shake).
- Pour the milkshake into a glass, top with whipped cream and a drizzle of dulce de leche.

## Peppermint Milkshake

**Makes one 16-ounce milkshake**

### Ingredients

- 8 ounces ( $\frac{1}{2}$  pint) vanilla ice cream
- 1 cup ice
- 2 tablespoons whole milk, or more if needed
- Pinch of kosher salt
- 5 peppermint candies
- 1 to 2 drops peppermint extract
- Red food coloring, optional
- Whipped cream, for serving
- Chocolate syrup, for serving

## Steps

- With the bottom of a pot or using a meat mallet or rolling pin, slightly crush 2 of the peppermint candies. Set aside.
- To a blender add the ice cream, ice, milk, salt, 3 of the remaining peppermint candies, peppermint extract, and 1 drop of red food coloring (if using). Blend on high until combined and smooth (add a splash more milk if you prefer a thinner shake).
- Pour the milkshake into a glass, top with whipped cream, chocolate syrup, and crushed peppermints.



# Aviation Cocktail

Pretend you're heading out to Priorities at midnight (iykyk), and mix up this classic cocktail.

## Ingredients

- 2 ounces gin
- 1/2 ounce maraschino liqueur
- 1/4 ounce creme de violette
- 3/4 ounce lemon juice, freshly squeezed
- Garnish: brandied cherry

## Steps

1. Add the gin, maraschino liqueur, lemon juice, and creme de violette to a shaker with ice and shake until well-chilled.
2. Strain into a cocktail glass.
3. Garnish with a brandied cherry.
4. Enjoy!



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