

PARADOXALIS COOKBOOK

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TO KEVIN

HAPPY BIRTHDAY!

“CAPRA ET BOUE” IN CITRUS AURANTIUM BIZZARRIA SAUCE

Ingredients

1 tablespoon cornstarch
1 capra et boue
1 *Citrus aurantium bizzarria*
1/2 tablespoon sugar
a pinch of salt

Citrus aurantium bizzarria sauce preparation

Stir one tablespoon cornstarch smooth with a little cold water. Heat one cup of cold water to boiling, and stir into it the cornstarch mixture, then let it boil gently three minutes. Add half tablespoon sugar, a pinch of salt, and the juice of one *Citrus aurantium bizzarria*.

Directions

Carve the capra et boue without following its natural joints in order to obtain a two-kinds tenderloin. Marinate it in a mixture of extra-virgin oil and *Citrus aurantium bizzarria* juice. When the marinade-process comes to an end—of course, you need to conventionally establish when exactly the process ends, that is when exactly you can start talking of that piece of meat as of a marinated capra et boue tenderloin— cut up the meat into arbitrary pieces. Cook five minutes on high setting, flipping periodically until all of the pieces are brown. When thoroughly (you should precisify the vagueness, if you are able to do it) cooked, garnish with the *Citrus aurantium bizzarria* sauce.

Notice that this preparation could be particularly difficult, at least according to what William of Ockham says in his Summa Logica: sicut haec est impossibilis 'chimaera est animal compositum ex capra et boue'.



GRASSOP-HARE SALMI

Ingredients

1 grassop-hare
butter

For the marinade: red wine, onions, carrots, herbs

Directions

The grassop-hare should be chopped in a way such that each piece carries equal amount of insect flesh and game flesh. Keep the liver and part of the blood. Leave the pieces overnight in a marinade made with red wine, onions, carrots and a finely minced mix of herbs. Take the pieces of flesh out of the marinade and fried them in butter on a lively flame. When the grassop-hare gets darker, move it into a terracotta pot. In the meanwhile, finely grind the liver and mix it with the blood. Blend in with flour and part of the marinade, and add to the pot. Keep on stewing gently, until the meat is soft and the salmi thickened.
Bon appétit.

Nota Bene

Although wild grassop-hares are present both in Europe and in India, it is not very easy to find them on the market. The reason is that, from a culinary point of view, the animal is seen as suspect in both cultures. In Europe because of its partial nature of insect, and in India because of its partial nature of mammal. It is widely agreed, that the grassop-hare is game and cannot be tamed for breeding. However, disagreement reigns over the proper way of hunting it. Again, the reason is its mixed nature and the lack of suitable conventions. According to some, since the grassop-hare is an animal that often flees by jumping away, it should be hunted with hounds. According to others, though, since it is an animal that often flies away from behind a bush, it should be hunted with pointers.



POLISH LOGICIAN SALAD

This is a very simple receipt, but it will surely have a great impact on your guests. It requires precisely seven people around a round table, who strictly follow the rules.

Ingredients

1 cup romaine-radicchio
1 cup radicchio-endive
1 cup romaine-endive

Directions

Wash thoroughly a whole romaine-radicchio, a whole radicchio-endive, and a whole romaine-endive. Cut the three hybrid lettuces in four pieces each, and put them all on a large serving platter at the centre of the table. See to it that the romaine part of the romaine-radicchio touches the romaine part of the romaine-endive, that the endive part of the romaine-endive touches the endive part of the radicchio-endive, and that the radicchio part of the radicchio-endive touches the radicchio part of the romaine-radicchio.

It is crucial to assign to each invitee a role after the following rules: the first will eat only bits of romaine, the second only bits of radicchio, the third only bits of endive, the fourth only bits of romaine-radicchio, the fifth only bits of radicchio-endive, the sixth only bits of romaine-endive, and the seventh will eat only a mixture of all varieties of vegetables at the same time.

There exist a (rarely performed) variant of the recipe that includes an eight guest, who is allowed to pick up food from each of the other guests' dishes. That person will be called (quite ironically) the "empty guest".

Enjoy your meal!



MEREOLOGICAL UNIVERSALISM VINAIGRETTE

Ingredients

One tablespoon hybrid mustard

One tablespoon apple chimera (such as, for instance, Queen Cox) vinegar

Extra-virgin oil

Directions

Emulsify some mustard with some vinegar, some vinegar with some oil, and some oil with some mustard. Then emulsify the remaining oil, mustard, and vinegar. When the emulsions are ready, put them together, add salt and pepper, *et voilà!*

Step-by-step recipe



CARNAPIAN SALAD

Ingredients

1 cup romaine-radicchio
1 cup radicchio-endive
1 cup romaine-endive

Directions

Serves three. Prepare the different varieties of lettuce as for the Polish logician salad (see above). Each invitee has to eat only one kind of vegetable. Bon appétit.

Nota Bene

Professional cooks often discuss whether the Carnapian salad and the Polish logician salad are indeed distinct recipes or not. According to some, the two recipes describe two ways of serving the very same food. According to a opposite faction, the distinction is deeper since the recipes clearly involve quite different commitments: one thing is to be committed to serve seven people (or eight), quite another to be committed to serve three.

The discussions get easily quite animated, the latter party usually ends up bumping on the table and shouting “they are distinct, it’s a question of ontology!” (in the fit of hunger they clearly forget to pronounce a ‘de-’). The issue is exacerbated by an analogous discussion that involves the dressings. The Polish logician salad is usually dressed with a mereological universalism vinaigrette, whereas the Carnapian salad is usually dressed with a logical atomism vinaigrette (see next recipe).

However, the only (possible) difference between the two is that—in a fairly acknowledged variant of the recipes—besides oil, mustard and vinegar the former requires a herb called oregano-tarragon, while the latter requires a herb called tarragon-oregano. Needless to say, according to some the two herbs are distinct, while according to others they are not—and even if they were, the difference between the recipes would be merely herbal anyway.



LOGICAL ATOMISM VINAIGRETTE

Ingredients

One tablespoon hybrid mustard

One tablespoon apple chimera (such as, for instance, Queen Cox) vinegar

Extra-virgin oil

Directions

Place all ingredients into a mixing bowl and emulsify them. When the emulsion is ready, add salt and pepper.

Step-by-step recipe



HYPER-TORTILLAS

Ingredients:

9 normal (three-dimensional) eggs
3 hyper-potatoes
3 hyper-onions
1 hyper-chorizo
oil, salt, black pepper
hyper-parsley (optional)

Directions

Cooking your own hyper-tortillas is easy if your kitchen is located in a four-dimensional hyperspace. You only need some tips on how to move carefully up-down, forward-backward, right-left and kata-ana.

First, the eggs. How do you break a normal egg in a four-dimensional hyperspace? Well, you start by asking the right question, which is: how do you manage not to have all the egg-white and yolk slipped outside without even breaking the shell. So be careful, because every three-dimensional egg has a “hole” along the fourth dimension. Now, since hyper-gravity pushes all beings from kata towards ana, you should keep the “hole” in the kata direction until the egg is above the mixing bowl, then “flip” the egg and let the inside slip into the bowl. It’s as easy as drinking a glass of water (in three-dimensional space, since drinking a glass of water in four-dimensional space is actually one of the most difficult thing ever).

Second, the hyper-potatoes. Peeling and cutting hyper-potatoes is not difficult, it is just twice as boring than cutting normal potatoes. Since hyper-potatoes are four-dimensional solids you need to use a moebius potato peeler, with a normal peeler you risk to get caught in a closed stripe and it would take literally ages to finish. Once the potatoes are peeled, rinse them and put them on the chop-board. Here’s a trick to cut a hyper-potato quickly. Slice it very thinly along the kata-ana dimension, so that each “slice” will look very similar to a three-dimensional potato, which can now easily be chopped into nearly flat tesseracts.

A hyper-onion is made of a closely infinite series of concentric hyper-spheres. How to get from that to a set of small hyper-cubes that you can fry in a pan has been a *vexata quaestio* among the mathematician for centuries. The problem was solved when the CTMPM (Commission of the Twelve Most Prominent Mathematicians) gathered. Actually the solution wasn’t discovered by any of the twelve, rather by one of their mothers — an expert hyper-tortillas cook. (She published the results and soon received an offer for a tenure track at Harvard, which she refused because she had something on the stove to look after). The trick is chopping the concentric hyper-spheres into a series of chained concentric spheres, then cut the whole chain along the kata-ana dimension and then perpendicular to it. If you have done that carefully no pair of chained hyper-onion rings should be left on the board.

The main difficulty with the hyper-chorizo, which is a four-dimensional solid embedded in a four dimensional space and is spicy, is not to confuse it with a four-dimensional salami, which is a three-dimensional solid embedded in a four-dimensional space-time and it is *not* spicy. You can chop it easily by following strategy used for the hyper-potatoes.

Now you are ready. Fry all the ingredients, then put them in the hyper-bowl where the eggs are, and stir in *all* directions adding salt and pepper (and a bit of hyper-parsley if you want). Put then back the blend in the pan and cook gently, around 5 min. for each of the four sides. Enjoy!



PUTNAM COOKIES

Ingredients

An amorphous lump (i.e. some mere stuff)
Other ingredients

Directions

Preheat oven to 400 degrees. Take the amorphous lump and knead it strongly and quickly until the mere stuff becomes soft and frothy; then add—depending on the biscuits you want to make—some other ingredients.

Notice that, in order to obtain some biscuits rather than others, some ingredients will turn out to be essential ingredients (if you want to make “canestrelli”, butter will be an essential ingredient, whereas if you want to make chocolate cookies, of course you cannot forget chocolate!).

Once added the essential ingredient (or a cluster of essential ingredients), carve out cookies from the amorphous lump by means of the cookie-cutters you like the most.

Bake at 400 degrees 8 minutes, no longer.

