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Crab Cakes

1/4 cup mayonnaise	1 teaspoon fresh lemon juice
2 egg yolks	1 teaspoon garlic powder
1 tablespoon minced shallot	1 teaspoon onion powder
1 tablespoon minced fresh chives	1 pound lump crabmeat
1 tablespoon minced fresh parsley	1 cup fresh breadcrumbs, or as needed
1/2 tablespoon Worcestershire sauce	Sea salt and freshly ground black pepper
1/2 tablespoon Dijon mustard	

- In a small bowl, stir together the egg yolks, Worcestershire, lemon juice, Dijon, shallots, herbs and spices. Season with salt and pepper.
- Gentle fold in crab; mix in just enough bread crumbs to bind the mixture. Form into cakes.
- Bring a large nonstick skillet to medium heat and add the oil. Cook the crab cakes, turning once, until nicely golden and center is warmed through.

Roasted Pepper Emulsion

1/2 cup fresh parsley	1 tablespoon honey
1 large roasted pepper	2 teaspoons paprika
3 garlic cloves, peeled	2 teaspoons salt
Juice of 1/2 lemon	1/2 cup olive oil, or as needed
1 tablespoon white balsamic vinegar	Water, as needed

- Add first nine ingredients to a blender. With machine running, add oil (add a little water if too thick). Adjust seasoning.

Sun-dried Tomato Vinaigrette

1/4 cup white balsamic vinegar
2 tablespoons chopped sundried tomatoes
1 egg yolk
1/2 tablespoon Worcestershire sauce
2 teaspoons Dijon mustard
1 clove garlic, minced
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
3/4 cup blended oil
Sea salt and freshly ground black pepper

- Add vinegar, orange juice and zest, egg, Worcestershire, Dijon, garlic and spices to jar of a blender. Season with salt and pepper.
- With machine running, slowly add oil. Season with salt and pepper.

*Gratuity is not required but it is appreciated.
If you enjoyed the class, please consider leaving a tip for your chef/assistant.*

Roasted Mushroom Salad with Artichokes and Goat Cheese

1 package mushrooms, quartered
2 to 3 tablespoons olive oil
Herb rub

6 cups mixed greens
½ cup chopped artichoke hearts
½ cup halved cherry tomatoes
½ cup sliced pickled onions
¼ cup crumbled goat cheese
Sea salt and freshly ground black pepper

- Preheat oven to 375 degrees. Toss mushrooms with olive oil; season with herb rub, salt and pepper. Roasted until browned and tender. Let cool.
- Add greens, artichokes, tomatoes and onions to mixing bowl. Toss with dressing to taste; season with salt and pepper.
- Serve topped with goat cheese.

Sautéed Chicken au Poivre with Creamy Demi-glace Sauce

2 to 3 tablespoons oil, divided
4 chicken breasts, cut into thin medallions
2 shallots, minced
6 ounces mushrooms, sliced
1 clove garlic, minced
½ cup marsala wine
½ cup demi-glace
¼ cup heavy cream
Fresh herbs
Salt and pepper

- Bring a heavy skillet to medium-high heat; add oil.
- Cook chicken breasts, turning once, until they are browned and just cooked through. Remove from pan.
- Add shallots, button mushrooms and reserved porcinis; cook until nicely browned. Add the garlic and cook 1 minute more.
- Add the marsala wine and cook until reduced by half. Stir in the demi-glace and cream; bring to a simmer and cook, stirring, until reduced by one-third.
- Season with herbs, salt and pepper. Serve chicken topped with sauce.

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Roasted Butternut Squash Gratin

1 pound butternut squash
1 pound russet potatoes, peeled and quartered
1 cup ricotta cheese
½ cup grated parmesan
2 eggs, scrambled
1 teaspoon minced fresh rosemary
Sea salt and freshly ground black pepper

- Preheat oven to 350 degrees. Split butternut squash and scoop out the seeds. Place cut side down on a baking sheet lined with parchment. Bake until tender. Let cool. Scoop out flesh; transfer to a mixing bowl.
- Cook potatoes in pot of salted water; drain and mash.
- Stir together squash, potatoes, cheese and eggs; season with rosemary, salt and pepper. Transfer to a butter casserole dish. Bake until puffed and golden.

Deep Dish Caramel Apple Tarts

1 cup flour	2 to 3 apples, peeled, cored and diced
6 tablespoons cold butter, cut into cubes	1 egg yolk, mixed with a little water
Pinch of salt	2 tablespoons coarse sugar
2 to 3 tablespoons cold water	2 tablespoons butter, cut into pieces

½ cup almond flour	Caramel Sauce
½ cup all-purpose flour	Cinnamon Whipped Cream
½ cup sugar	
6 tablespoons unsalted butter, melted	
2 large eggs	
2 teaspoons vanilla extract	

- Add flour, butter and salt to bowl of a food processor; pulse until mixture resembles a coarse meal (do not overprocess). Add water; continue pulsing until mixture forms a ball of dough. Flatten into a disc, wrap in plastic and chill for 30 minutes.
- Add flours, sugar, butter, eggs and vanilla to bowl of a food processor. Puree until smooth.
- Transfer dough to a lightly floured board. Roll into an 11-inch circle; transfer to a 9-inch tart pan. Trim excess dough.
- Spread almond filling on bottom of tart pan; arrange apples on top. Brush with egg wash and sprinkle tarts with sugar; dot with the butter.
- Preheat oven to 375 degrees. Bake tarts in oven until golden brown. Let cool; serve topped with caramel and whipped cream.