

Alsatian Bacon, Onion and Gruyere Tarts with Herbed Crust

1-1/3 cup all-purpose flour	8 ounces ricotta cheese
1 stick butter, chilled	1/2 cup grated parmesan
2 tablespoon grated parmesan cheese	2 eggs, lightly beaten
2 teaspoons herb seasoning	1 cup mixed roasted vegetables
1/2 teaspoon salt	1 teaspoon onion powder
3 to 4 tablespoons cold water	1 teaspoon garlic powder
	Sea salt and freshly ground black pepper

- Add flour, parmesan, herbs, butter and salt to bowl of a food processor; pulse until combined. Add water, continuing to pulse until dough combines. Turn out on a lightly floured board; gently knead into a ball. Flatten into a dish, wrap in plastic and let rest, refrigerated, for 30 minutes.
- Preheat oven to 350 degrees. Roll dough into a 11-inch round; place in a 9-inch tart pan; trim excess. Line with parchment paper; fill with pie weights. Transfer to a baking sheet; bake for 18 minutes.
- Cook the bacon over medium-low heat until most of the fat has rendered out; drain. Add the onion and continue cooking until bacon is crispy and onion is nicely caramelized. Remove from heat; let cool.
- Stir together the ricotta, egg yolks and nutmeg. Season with salt and pepper. Spread mixture on bottom of tart shell; top with bacon and onions. Top with gruyere and rosemary. Bake until golden and puffed, about 35 to 40 minutes.

Smoked Cod and Potato Chowder

3 slices bacon, diced
 1 medium leek, diced
 1 celery stalk, diced
 1 carrot, diced
 1 to 2 tablespoons flour
 3/4 pounds russet potatoes; peeled and diced
 1-1/2 cups vegetable stock
 3/4 cup heavy cream
 2 teaspoons Worcestershire sauce
 1/2 pound shrimp, peeled, deveined and chopped
 1/2 pound smoked cod, flaked
 3 tablespoons fresh parsley
 Sea salt and freshly ground black pepper

- Add bacon to a heavy stockpot and place over medium-low heat. Cook until fat has rendered from bacon.
- Add leeks, celery and carrots; cook until softened. Add flour and cook 1 minute more.
- Add fish stock and potatoes; bring to a simmer and cook until thickened and potatoes are tender.
- Stir in the remaining ingredients; cook until heated through. Season with salt and pepper.
- Preheat oven to 400 degrees. Divide onions among flatbreads; top with salmon and cheese.
- Bake until golden; serve topped with horseradish cream sauce and minced chives.



Stout Braised Lamb with Carrots and Leeks

4 lamb shanks
2 tablespoons extra-virgin olive oil
1 large onion, diced
1 large carrot, diced
4 cloves garlic
1 bottle traditional Irish stout
1 to 2 cups lamb or chicken stock, or as needed
¼ cup roux
Fresh rosemary
Sea salt and freshly ground black pepper

- Preheat oven to 325 degrees. Season lamb with salt and pepper.
- Heat oil in a Dutch oven over high heat until hot but not smoking. Brown lamb on all sides; remove from pan.
- Add onions, carrots and garlic. Cook until lightly browned. Add the stout and bring to simmer; reduced by one-third.
- Add back the shanks and enough stock so liquid comes halfway up the sides of the meat. Transfer to the oven and cook, covered, until tender, about 3 hours.
- Remove from oven and let stand 10 minutes. Remove shanks; transfer liquid to saucepan. Skim off excess fat from surface of sauce; whisk in roux. Bring sauce to a simmer; cook until.
- Season with rosemary, salt and pepper. Serve over lamb.

Brown Bread

1-¾ cups all purpose flour
1-¾ cups whole wheat flour
2 tablespoons old-fashioned oats
2 tablespoons packed dark brown sugar
2 tablespoons molasses
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
4 tablespoons chilled unsalted butter, cut into pieces
¼ cup golden raisins, optional
¼ ground walnuts, optional
2 cups buttermilk, approximately

- Preheat oven to 375 degrees. Combine first 7 ingredients in large bowl; mix well. Add butter; rub in with fingertips until mixture resembles fine meal. Stir in raisins, nuts and enough buttermilk to form soft dough. Form into a round and transfer dough to a sheet pan lined with silpat.
- Bake until bread is dark brown and tester inserted into center comes out clean, about 45 to 50 minutes (the bread should sound hollow when tapped on bottom). Turn bread out of pan and cool right side up on rack.

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



Chocolate Bread Pudding

4 ounces bitterweet chocolate
4 ounces butter, plus more for ramekins
2 cups milk or heavy cream
4 large eggs
½ cup granulated sugar
½ teaspoon vanilla extract
8 slices stale brioche bread, cubed

- Preheat oven to 350 degrees. Lightly butter a 9- by 13-inch casserole dish; set aside.
- In a medium saucepan, combine chocolate and butter; place over medium-low heat, stirring occasionally, until chocolate has melted, about 5 minutes.
- In a medium bowl, whisk together eggs, granulated sugar, and vanilla. Whisk in milk.
- Stir in chocolate mixture, mixing until combined. Fold in bread.
- Transfer to a baking dish. Bake until pudding has puffed and is firm, about 15 to 20 minutes. Cool at least 10 minutes, and dust with confectioners' sugar just before serving

Crème Anglaise

½ cup sugar
5 egg yolks
2 cups half and half
1 teaspoon vanilla

- Whisk together sugar and egg yolks until pale yellow.
- Heat half and half in heavy saucepan until barely simmering. Whisk some of the hot cream into sugar mixture. Pour mixture back into saucepan.
- Cook, stirring continuously, until thickened. Let cool.

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