



Conquering Cuisine

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### Sauteed Shrimp with Garlic and Peppers

¼ pound pancetta, diced	Pinch of crushed red pepper
½ pound shrimp, peeled and deveined	½ cup dry white wine
Olive oil, as needed	2 cups crushed San Marzano tomatoes
2 shallots, minced	½ cup vegetable stock
1 large green pepper, thinly sliced	Fresh basil
3 cloves garlic, minced	Sea salt and freshly ground black pepper
2 tablespoons all-purpose spice mix	

- Add pancetta to a large dutch oven and bring to medium heat. Cook, stirring occasionally, until light golden in color.
- Increase heat to medium high. Add shrimp and oil (if needed); saute, stirring occasionally, until shrimp is cooked through to the center. Remove from pan (leave residual oil).
- Add the onions and peppers; cook until completely softened. Add garlic, spices and crushed red pepper; cook 1 minute more.
- Add wine; bring to a simmer and cook until reduced by half. Add the stock and tomatoes; bring back to a simmer and cook until flavors combine. Season with basil, salt and pepper. Serve over mascarpone polenta.

### Creamy Mascarpone Polenta

3 cups chicken stock  
3 cups whole milk  
2 cups polenta  
1 teaspoon salt, or to taste  
1 cup mascarpone cheese  
½ cup grated parmesan cheese  
Fresh cracked pepper

- Add stock to a heavy saucepan and bring to a simmer. Whisk together milk, polenta and salt. Whisk into stock. Cook over medium-low heat, stirring often, until thickened and cornmeal is tender.
- Stir in mascarpone and parmesan; season with salt and pepper.

### Miso Dressing

¼ cup rice vinegar  
1 shallot, chopped  
2 cloves garlic  
3 tablespoons yellow or white miso  
1 tablespoon Dijon mustard  
1 tablespoon Worcestershire sauce  
½ tablespoon anchovy paste  
1 teaspoon each onion and garlic powder  
¼ cup peanut oil  
Sea salt and freshly ground black pepper

- Add first eight ingredients to a blender; puree until smooth. Season with salt and pepper.
- With machine running; slowly add peanut oil. Adjust seasoning.

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



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### Roast Duck with Wilted Cabbage Salad

2 tablespoon vegetable oil  
½ head green cabbage, thinly sliced  
½ head red cabbage, thinly sliced  
1 red pepper, thinly sliced  
1 cup julienned carrots  
4 scallions, finely sliced  
Miso dressing

1 tablespoon oil  
2 shallots, minced  
1 clove garlic, minced  
¼ cup red wine  
½ cup demi-glace  
2 tablespoons red currant jelly  
Fresh thyme

½ roasted duck, meat picked and chopped

- Bring a saute pan to medium heat and add the oil; Cook the shallots and garlic until golden brown.
- Add the wine; cook until reduced by half. Add demi-glace; bring to a simmer and cook until reduced by one-third. Stir in the currant jelly. Season with herbs, salt and pepper.
- Bring a saute pan to medium heat and add the oil. Saute cabbage, peppers and carrots until wilted. Remove from heat; toss with some of the dressing. Season with salt and pepper.
- Warm duck in 350 degree oven; serve over cabbage salad. Drizzle with sauce.

### Roasted Salmon with Mushroom Confit

1 tablespoon olive oil  
1 tablespoon butter  
1 large onion, thinly sliced  
2 packages mushrooms, thinly sliced  
2 cloves garlic, minced  
Fresh thyme  
Sea salt and freshly ground black pepper

1 cup panko breadcrumbs  
2 cloves garlic, minced  
Zest of 1 lemon  
Minced fresh parsley  
Olive oil, as needed  
1 side salmon, cut into portions  
Garlic Cream Sauce

- Bring a saute pan to medium heat; add the oil and butter. Cook onions until nicely golden brown. Add mushrooms; continue cooking until browned and liquid has all evaporated. Add garlic; cook 1 minute more. Season with thyme, salt and pepper.
- Mix together the breadcrumbs, lemon, garlic, parsley and enough oil to moisten. Place salmon on a baking sheet; season with salt and pepper. Top with breadcrumb mixture. Bake until just cooked through to the center.
- Serve salmon on mushroom confit; garnish with sauce.

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### Garlic Cream Sauce

2 tablespoons butter  
1 shallot, minced  
2 cloves garlic, minced  
1 teaspoon each onion and garlic powder  
¼ cup white wine  
1 cup heavy cream  
½ tablespoon Dijon mustard  
Sea salt and freshly ground black pepper

- Bring a saucepan to medium heat and add the butter. Cook the shallots and garlic until golden; add spices and cook 1 minute more.
- Add the wine; cook until reduced by half. Add the cream and Dijon.
- Bring to a simmer; cook until flavors combine. Season with salt and pepper.

### Chocolate Mousse

3 tablespoons unsalted butter  
6 ounces bittersweet chocolate  
3 large eggs, yolks and whites separated  
½ teaspoon cream of tartar  
¼ cup plus 2 tablespoons sugar  
½ cup heavy cream, cold  
½ teaspoon vanilla extract

- Add butter and chocolate to a heavy saucepan; melt over low heat. Stir in dulce de leche and egg yolks. Transfer chocolate to a clean mixing bowl; let cool.
- In the bowl of a stand mixer or electric hand mixer, beat the egg whites on medium-high speed until foamy. Add the cream of tartar and beat until soft peaks form. Gradually add the ¼ cup of sugar. Continue beating until stiff peaks form.
- In a separate bowl, beat the heavy cream, remaining sugar and vanilla extract until whipped.
- In batches, gently fold egg whites and whipped cream to chocolate mixture, being careful not to overmix.
- Transfer mouse to serving cups; refrigerate 2 hours or until ready to serve.

### Raspberry Sauce

¼ cup sugar  
¼ cup water  
1 pint raspberries  
Fresh mint

- Add raspberries to jar of a blender. Bring water and sugar to a simmer in a small saucepan. Pour syrup over berries; let stand 10 minutes. Puree until smooth.

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