

Ham, Cheese and Caramelized Onion Flatbreads

2 tablespoons oil
½ pound onions, thinly sliced
1 tablespoon minced fresh thyme
4 flatbreads
¼ pound thinly sliced ham, julienned
8 ounces grated fontina cheese
2 to 3 tablespoons minced chives
Sea salt and freshly ground black pepper

- Add oil and onions to a heavy saute pan and bring to medium-low heat. Cook, stirring occasionally, until deep golden brown, about 30 minutes. Season with thyme, salt and pepper. Remove from heat; let cool.
- Preheat oven to 400 degrees. Divide onions among flatbreads. Top with ham and cheese. Bake until golden; serve topped with mustard cream sauce and minced chives.

Grilled Mushroom Salad

Dijon Shallot Dressing

¼ cup white wine vinegar
1 small shallot
1 clove garlic
1 tablespoon Dijon vinegar
1 teaspoon Worcestershire sauce
Salt and pepper, to taste

2 portobello mushroom caps, grilled
¼ cup thick cut pancetta, cooked and chopped
6 cups mixed greens

- Add first five ingredients to a blender; blend until smooth. Season with salt and pepper.
- With machine running, slowly add olive oil. Adjust seasoning.
- Add mushrooms, pancetta and greens to a mixing bowl. Toss with enough dressing to coat leaves (reserve remaining).

Chicken Stuffed with Roasted Peppers and Spinach

2 tablespoons olive oil
1 package fresh spinach
2 cloves garlic, minced
½ cup diced roasted peppers
1 cup fresh breadcrumbs
¼ cup grated parmesan cheese
4 boneless chicken breasts, split and pounded lightly
1 shallot, minced
2 cloves garlic, crushed
½ cup white wine
½ cup rich chicken stock
Sea salt and freshly ground black pepper

- Bring a saute pan to medium heat and add the oil; cook spinach until wilted. Add garlic; continue cooking until completely tender. Season with salt and pepper. Remove from heat; let cool.
- Transfer spinach to a mixing bowl; stir in roasted peppers, breadcrumbs, and cheese. Adjust seasoning.
- Place chicken on a worksurface. Divide filling among cutlets; roll up. Place on a roasting pan fitted with a flat roasting rack.
- Add stock, wine and garlic to bottom of pan. Roast until internal temperature of the rolls reaches 165 degrees. Remove pan from oven and transfer chicken to a serving platter.
- Transfer to a saucepan; skim fat from surface. Bring to a simmer; whisk in cornstarch slurry. Cook until thickened.

Savory Corn Pudding

5 ears corn
1 cup whole milk
6 eggs, separated
6 tablespoons butter, melted
¾ cup all-purpose flour
1 teaspoon sea salt
1 teaspoon baking powder
4 ounces shredded cheddar cheese
1 roasted pepper, diced
Salt and pepper

- Puree corn with milk. Add egg yolks and butter; process until smooth. Transfer to a mixing bowl.
- Combine flour, salt, and baking powder; stir into corn mixture. Stir in cheese and pepper.
- Beat egg whites until soft peaks form. Fold into corn mixture.
- Bake in 350 degree oven for 45 minutes, or until golden brown. Serve warm or at room temperature.

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