



www.conqueringcuisine.com

Brown Butter French Toast with Peach Compote

2 tablespoons butter, divided	1 large peach, peeled, pitted and diced
3 eggs, lightly beaten	1 tablespoons brandy
½ cup whole milk	1 tablespoon sugar
½ teaspoon vanilla extract	1 tablespoon chopped toasted walnuts
½ teaspoon cinnamon	
Pinch of nutmeg	
2 thick slices of day-old bread	

- Melt 1 tablespoon of butter in a nonstick pan over medium heat. Cook until golden brown and nuttier.
- Whisk together the eggs, milk, vanilla and nutmeg. Soak bread in egg mixture.
- Cook bread, turning once, until golden brown, about 2 minutes per side. Transfer to plate.
- Add remaining Add peaches; cook until softened but not mushy.
- Add brandy; cook until evaporated. Stir in sugar and walnuts. Transfer to a small bowl.
- Serve French toast topped with compote..

Brie, Bacon and Apple Panini

¼ cup mayonnaise
1 tablespoon Dijon mustard
1 teaspoon Sriracha, optional
1 teaspoon lemon juice
½ teaspoon Worcestershire sauce
Pinch of garlic powder
Pinch of onion powder
Sea salt and freshly ground black pepper

4 slices brioche or whole grain bread
6 bacon strips
Sliced brie or cheddar Cheese
8 thin slices apple
½ cup fresh baby spinach
2 tablespoons butter, softened

- In a small bowl, stir together the mayonnaise, Dijon, Sriracha, lemon juice, Worcestershire and spices.
- Season with salt and pepper.
- Spread sauce on each of the pieces of bread.
- Form sandwiches with bacon, cheese, apples and spinach.
- Bring a nonstick grill pan to medium heat. Coat with butter.
- Grill sandwiches, turning once, until golden and cheese is melted. Serve warm.

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



Conquering Cuisine

www.conqueringcuisine.com

Shakshuka

2 tablespoons olive oil
½ small onion, finely diced
½ small red pepper, finely diced
4 to 5 button mushrooms, thinly sliced
1 plum tomato, diced
2 cloves garlic, minced
1 teaspoon cumin
1 teaspoon smoked paprika
1 teaspoon cayenne pepper
1 teaspoon tomato paste
Vegetable stock or water, as needed
Sea salt and freshly ground pepper

4 eggs
½ tablespoon minced cilantro or chives
Crusty Bread

- Bring a nonstick pan to temperature over a medium heat. Add oil.
- Sauté onions, peppers, mushrooms and garlic until nicely softened and light golden brown.
- Add the tomatoes; cook 1 minute more.
- Stir in spices; cook for one minute. Stir in tomato paste; cook 1 minute more.
- Add the stock, cook for about 5 minutes. Season with salt and pepper.
- With a spoon, make four holes in the peppers and onions.
- Crack an egg into each hole. Continue to gently simmer until whites are set, about 6 to 8 minutes.
- Season with fresh parsley; serve with bread.

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