



Conquering Cuisine

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Potato Croquettes with Horseradish Sauce

4 cups mashed potatoes, chilled
2 tablespoons whole milk
3 tablespoons flour
4 ounces crumbled goat cheese
2 egg yolks
½ teaspoon garlic powder
½ teaspoon onion powder

1 cup sour cream
¼ cup mayonnaise
2 to 3 tablespoons grated horseradish
1 to 2 teaspoons sugar
½ teaspoon each onion and garlic powder
Dash of tabasco or Sriracha
1 tablespoon minced fresh chives
Sea salt and freshly ground black pepper

2 eggs, beaten
2 cups fresh bread crumbs
Canola oil, for frying

- Mix mashed potato with egg yolk, flour, milk and goat cheese; season with spices, salt and pepper. Form into balls. Dip croquettes in egg and then roll in bread crumbs; chill.
- Heat oil to 350 degrees. Fry croquettes until golden brown; remove from oil and drain on paper towels.
- In a small bowl, mix together the sour cream, mayo, horseradish, sugar, spices and Sriracha. Fold in chives; season with salt and pepper.

Grilled Flatbreads with Onions, Smoked Bacon and Crème Fraiche

2 tablespoons oil
½ pound thick-cut bacon, chopped
½ pound onions, thinly sliced
½ pound sliced shiitake mushrooms
2 cloves garlic, minced
1 tablespoon minced fresh thyme
4 flatbreads
8 ounces grated gruyere cheese
2 to 3 tablespoons minced chives
Sea salt and freshly ground black pepper

- Add oil and bacon to a heavy saute pan and bring to medium heat. Cook, stirring occasionally, until deep golden brown. Using a slotted spoon, remove from pan.
- Reduce heat; add onions and cook, stirring occasionally, until light golden brown. Add mushrooms; increase heat until nicely caramelized.
- Add garlic; cook 2 minutes more. Season with thyme, salt and pepper. Remove from heat; let cool.
- Preheat oven to 400 degrees. Divide onions mixture among flatbreads. Top with cheese.
- Bake until golden; serve topped with herb crema and minced chives.

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Spinach, Mushroom, Egg and Red Onion Salad with Apple Vinaigrette

¼ cup cider vinegar	4 cups mixed greens
¼ cup reduced apple cider	2 cups baby spinach
1 egg yolk	1 cup thinly sliced button mushrooms
2 teaspoons Dijon mustard	½ cup chopped cooked bacon
½ tablespoon Worcestershire sauce	½ cup pickled red onion
½ small shallot, minced	½ cup crumbled feta cheese
1 clove garlic, minced	
½ teaspoon anchovy paste	
½ teaspoon garlic powder	
½ teaspoon onion powder	
¾ cup blended oil	
Sea salt and freshly ground black pepper	

- Add vinegar, cider egg, Dijon, Worcestershire, shallot, garlic, anchovy paste and spices to jar of a blender. Season with salt and pepper. With machine running, slowly add oil. Adjust seasoning.
- Add greens, spinach, mushrooms, bacon, red onion and feta to a large mixing bowl. Toss with dressing to taste; season with salt and pepper.

Braised Pork Shanks with Whole Grain Mustard Sauce

1 tablespoon oil
4 pork shanks or 3 pounds pork shoulder, cut into chunks
1 large onion, diced
3 garlic cloves, minced
1 (12-ounce) bottle dark beer
2 cups brown stock
3 tablespoons roux
3 tablespoons whole grain mustard
Fresh thyme
Salt and pepper

- Preheat oven to 325 degrees. Bring a large Dutch oven to medium-high heat. Season pork with salt and pepper. Cook, turning occasionally, until nicely browned on all sides. Remove from pan.
- Add the onions; cook, stirring, until nicely browned. Add garlic; cook 1 minute more.
- Add beer and cook until reduced by half. Add the brown stock; bring to a simmer.
- Add back the reserved pork; cover and transfer to oven. Cook until pork is completely tender, about 2-1/2 hours. Remove meat; keep warm.
- Skim fat from surface of braising liquid. Bring to a simmer; whisk in roux. Cook until thickened.
- Stir in mustard; season with thyme salt and pepper. Add back pork; cook until heated through.

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Grilled Chicken with House Remoulade

4 chicken breasts, trimmed
2 tablespoons olive oil
2 to 3 tablespoons herb mix
Sea salt and freshly ground black pepper

$\frac{3}{4}$ cup mayonnaise
1 scallion, minced
1 tablespoon minced cornichons
2 teaspoons capers, chopped
2 teaspoons Dijon mustard
1- $\frac{1}{2}$ teaspoons whole-grain mustard
1 teaspoon white wine vinegar
 $\frac{1}{2}$ teaspoon each onion and garlic powder
 $\frac{1}{4}$ teaspoon Tabasco sauce
1 tablespoon chopped fresh flat-leaf parsley

- Preheat grill to medium heat. Brush chicken with oil; season with herb mix.
- Grill chicken, turning once, until cooked to 165 degrees. Remove; let rest.
- Combine first ten remoulade ingredients in a small bowl. Season with salt and pepper.
- Slice chicken; serve topped with remoulade.

Roasted Butternut Squash Gratin

2 pounds butternut squash
2 eggs, lightly beaten
1 cup fresh ricotta
 $\frac{1}{2}$ cup sour cream
1 cup freshly grated breadcrumbs
1 teaspoon minced fresh rosemary
1 teaspoon each onion and garlic powder
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 the flesh and transfer to a food processor. Pulse until smooth. Transfer to a mixing bowl.
- Mix in eggs, ricotta, sour cream, breadcrumbs, rosemary and spices. Season with rosemary, salt and pepper.
- Transfer squash to a buttered casserole dish. Bake, covered, for 15 minutes. Remove cover and bake until puffed, set and light golden brown.

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Apple Strudel

1 Honey Crisp apple, peeled, cored and coarsely shredded
3 Honey C apples, peeled, cored and sliced
1 cup brown sugar
1 cup golden raisins
½ cup chopped walnuts, optional
1 sheet frozen puff pastry, thawed
1 egg, lightly beaten
2 tablespoons milk

- Preheat the oven to 400 degrees. Line a baking sheet with parchment paper.
- Place shredded and chopped apples in a large bowl. Stir in brown sugar, golden raisins and nuts; set aside.
- Place puff pastry on the prepared baking sheet. Roll lightly with a rolling pin. Arrange apple filling down one side of pastry lengthwise.
- Fold pastry lengthwise over apple mixture; dampen edges of pastry with water, then press or crimp edges to seal.
- Whisk egg and milk together; brush on top of pastry. Cut 2 or 3 slits on the crust to allow steam to escape.
- Bake in the preheated oven until golden brown, 35 to 40 minutes.

Creme Anglaise

2 cups half and half
2 teaspoons pure vanilla extract
1/3 cup granulated white sugar
5 large egg yolks

- In a stainless bowl, whisk together the sugar and yolks until well blended.
- In a small saucepan heat the cream and vanilla just to the boiling point. Remove from heat and whisk a few tablespoons of the cream into the yolk mixture.
- Gradually add the remaining cream, whisking constantly.
- Pour mixture into a clean saucepan and, over medium heat, gently heat the mixture, stirring continuously, until thickened.
- Transfer to a clean bowl; let cool slightly.

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