



Conquering Cuisine

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### **Brie Stuffed Mushrooms with Garlicky Panko Breadcrumbs**

18 large white mushrooms, stems removed and reserved

1 tablespoon olive oil

½ pound sausage, casing removed

2 large shallots, minced

3 cloves garlic, finely chopped

1 small wheel brie, rind trimmed and diced

1 to 2 cups fresh breadcrumbs, or as needed

2 tablespoons finely chopped fresh parsley

1/3 cup panko breadcrumbs

2 tablespoon parmesan cheese

1 tablespoon olive oil

Garlic Aioli

Sea salt and freshly ground black pepper

- In a food processor, finely chop the mushroom stems. Heat oil in a skillet over medium-high heat. brown the sausage, breaking up with a spoon. Add mushroom stems, shallots and garlic; cook until lightly browned and no moisture remains. Transfer to a mixing bowl.
- Stir in the brie, fresh breadcrumbs and parsley; season with salt and pepper. Divide filling among caps; place on a sheet pan.
- Preheat oven to 375 degrees. Mix together panko, parmesan and olive oil; sprinkle over mushrooms. Bake until mushrooms are tender and topping is nicely browned. Serve garnished with garlic aioli.

### **Ravioli with Bacon Cream Sauce**

1 tablespoon olive oil

2 ounces pancetta or bacon, diced

1 shallot, minced

2 cloves garlic, minced

1 teaspoon each onion and garlic powder

½ cup white wine

1 cup vegetable stock

1 cup heavy cream

¼ cup grated parmesan cheese

1 pound fresh cheese or butternut squash ravioli

2 tablespoons minced fresh chives

Sea salt and freshly ground black pepper

- Add the oil and bacon to a saute pan and bring to medium heat; cook until bacon is golden brown. Add shallots and garlic; cook until softened.
- Add the spices; cook 30 seconds more.
- Add wine; reduce by half. Add cream and simmer until thickened. Stir in mascarpone cheese.
- Bring a pot of salted water to a boil; cook tortellini, gently stirring occasionally, until they float.
- Drain; add to sauce. Simmer just long enough to combine flavors. Stir in cheese.
- Serve garnished with chives.

*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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### Grilled Beef Satay

2 tablespoons extra-virgin olive oil  
1 small onion, diced  
3 cloves garlic, crushed  
1 pound ground beef  
2 large eggs, lightly beaten  
 $\frac{3}{4}$  cup breadcrumbs  
1 cup grated Parmesan  
1 tablespoon Worcestershire sauce  
1 tablespoon chopped parsley leaves  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon black pepper

Brioche toasts

Red Pepper Emulsion

- Preheat oven to 350 degrees. Bring a small skillet to medium heat and add the olive oil. Cook the onions and garlic until softened; let cool.
- Transfer to a mixing bowl; gently mix in the beef, eggs, breadcrumbs, parmesan, Worcestershire, parsley, salt and pepper.
- Divide into 8 to 10 portions; press onto skewers.
- Preheat grill to medium high heat. Grill, turning once, until cooked through to the center. Remove; serve on brioche toasts. Top with red pepper emulsion.

### Red Pepper Emulsion

$\frac{1}{2}$  cup fresh cilantro  
 $\frac{1}{2}$  cup fresh parsley  
1 large roasted pepper  
1 tablespoon capers  
2 garlic cloves, peeled  
Zest of  $\frac{1}{2}$  lemon  
2 tablespoons white balsamic vinegar  
1 tablespoon honey  
1 teaspoon each onion and garlic powder  
2 teaspoons salt  
 $\frac{1}{2}$  cup olive oil, or as needed  
Water, as needed

- Add first ten ingredients to a blender.
- With machine running, add oil (add a little water if too thick). Adjust seasoning.

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### Chocolate Mousse

- 3 tablespoons unsalted butter
- 6 ounces bittersweet chocolate (60% cacao)
- 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 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 mousse to serving cups; refrigerate 2 hours or until ready to serve.

### Pomegranate Margaritas

Serves 4

- ¾ cup tequila
- ¼ cup good-quality margarita mix
- ¼ cup pomegranate juice
- ¼ cup orange liqueur
- Agave, to taste
- Lime juice, to taste
- Lime wedges, for garnish

- Add first four ingredients to a cocktail shaker filled with ice; shake vigorously. Stir in agave and lime juice.
- Serve over ice; garnish with lime wedges.

### Festive Rum Punch

Serves 4

- ¾ cup light rum
- ¼ cup orange juice
- ¼ cup mango nectar
- ¼ cup elderflower liqueur
- Simple syrup to taste
- Lemon juice, to taste

- Add first four ingredients to a cocktail shaker filled with ice; shake vigorously. Stir in simple syrup and lemon juice.
- Serve over ice; garnish with lemon wedges.

### Espresso Martini

Serves 4

- 1 cup vodka
- 2 ounces coffee liqueur
- 4 ounces espresso freshly brewed (or cold brew concentrate)
- 2 ounces simple syrup, or to taste
- 4 pirouette cookies

- Add first four ingredients to a cocktail shaker filled with ice; shake vigorously.
- Strain into martini glasses. Garnish with cookies.

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