



Conquering Cuisine

www.conqueringcuisine.com

Apple, Bacon and Brie in Puff Pastry

2 sheets puff pastry, cut into 12 squares
1 tablespoon olive oil
1 medium onion, diced
2 Honey Crisp apples, peeled, cored and diced
8 ounces brie, rind removed, cubed
4 ounces bacon, cooked, cooled and chopped
¼ cup parmesan cheese
1 egg, lightly beaten
Balsamic glazed
Sea salt and freshly ground black pepper

- Preheat oven to 400 degrees. Prepare two 12-cup muffin pans with cooking spray. Press puff pastry into pans; set aside.
- Bring a saute pan to medium heat and add the oil. Cook the onions until lightly browned.
- Add the apples and cook until tender. Stir in brie, bacon and parmesan; season with salt and pepper.
- Divide filling among puff pastry cups; fold corners over filling. Brush with egg wash.
- Bake puff pastry until crispy and golden. Remove from pan; transfer to plates. Garnish with balsamic glaze.

Silky Mushroom Soup

½ ounce dried porcini mushrooms
1 tablespoon unsalted butter
1 leek, thinly sliced
1 pound button mushrooms, sliced
1 garlic clove, minced
3 cups vegetables stock, or as needed
1 cup mushroom juice (from soaking dried mushrooms)
¼ cup whipping cream
Fresh tarragon
Sea salt and freshly ground black pepper

- Bring 1 cup of water to a simmer in a small saucepan. Remove from heat; add dried mushrooms. Let stand until cooled to room temperature. Using a slotted spoon, remove the mushrooms; chop. Carefully pour off mushroom liquid leaving any sediment behind; reserve.
- Place a saucepan over medium heat and add the butter. Cook the leeks and button mushrooms until completely tender and liquid has evaporated.
- Add the porcini mushrooms and garlic; cook 1 minute more. Season with salt and pepper.
- Add the stock and mushroom liquid. Bring to a simmer and cook until flavors combine, about 20 minutes.
- Using an immersion blender, puree the soup until smooth.
- Add the cream and the tarragon; adjust seasoning (add more stock if too thick).

*Gratuity is not required but is appreciated.
If you enjoyed the class, please consider tipping your chef/assistant.*



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Roasted Filet with Demi-glace Sauce

1 tablespoons olive oil
1 whole beef tenderloin, trimmed
1 shallot, minced
2 cloves garlic, peeled and smashed
½ cup red wine
2 cups beef demi-glace
Fresh rosemary, minced
Fresh chives, minced
Sea salt and freshly ground black pepper

- Preheat oven to 350 degrees. Bring large skillet to medium high heat and add the oil. Season beef with salt and pepper. Sear beef on all sides; transfer to a sheet pan.
- Roast beef until internal temperature of beef reaches 125 degrees (for medium-rare). Let rest 10 minutes; slice and serve.
- Place skillet over medium heat. Cook shallots and garlic until light golden brown.
- Add the red wine; bring to a simmer and cook until reduced by half.
- Add demi-glace; bring back to a simmer and cook until reduced slightly.
- Season with rosemary, chives, salt and pepper. Slice beef; serve with sauce.

Pumpkin Cheesecake

1½ cup graham cracker crumbs	1 cup light brown sugar
1 tablespoon granulated sugar	1 teaspoon pumpkin spice mix
5 tablespoons unsalted butter, melted	3 8-ounce packages cream cheese, room temperature
	4 large eggs, room temperature
½ cup light brown sugar	1 teaspoon pure vanilla extract
½ cup flour	1½ cups pure pumpkin puree
2 tablespoons butter, melted	
¼ cup walnuts, coarsely chopped	

- Preheat oven to 350 degrees. Butter an 8-inch spring form pan. Combine the graham cracker crumbs, sugar, and melted butter. Press into the prepared pan. Bake 8 to 10 minutes or until set.
- In a small bowl, combine the brown sugar, flour, butter and walnuts.
- Stir together the sugar and pumpkin spice mix. In the bowl of an electric mixer beat the cream cheese on low speed until smooth. Gradually add the sugar mixture and beat until creamy and smooth.
- Add the eggs, one at a time, beating well after each addition. Scrape down the sides of the bowl and beat in the vanilla extract and pumpkin puree.
- Pour filling into pan. Top with walnut mixture. Bake for 30 minutes; reduce heat to 325 degrees and bake for another 20 minutes, or until the edges of the cheesecake are puffed and the center is just set.
- Remove from oven; let cool 10 minutes. Loosen the cake from the pan by running a sharp knife around the inside edge. Cover loosely with foil; cool to room temperature. Refrigerate overnight.

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