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### **Pear, Arugula, Bacon and Shaved Parm Salad with White Balsamic Vinaigrette**

1/4 cup white balsamic vinegar	8 cups mixed greens
1 small shallot, chopped	2 pears, julienned
2 cloves garlic	1/2 cup shaved parmigiana reggiano
1 egg yolk	1/2 cup croutons
1 tablespoon Dijon mustard	1/2 red onion, thinly sliced
1/2 tablespoon Worcestershire sauce	1/4 cup chopped bacon
1 clove garlic, minced	1/4 cup chopped walnuts
1/2 teaspoon garlic powder	Sea salt and freshly ground pepper
1/2 teaspoon onion powder	
3/4 cup blended oil	
Sea salt and freshly ground black pepper	

- Add vinegar, shallot, garlic, egg yolk, Dijon Worcestershire sauce, garlic and spices into to a blender; blend until smooth. . Season with salt and pepper.
- With machine running, slowly add in olive oil. Adjust seasoning; set aside.
- In a large bowl, toss greens, pears, cheese, croutons, onions, bacon and walnuts with just enough dressing to coat the leaves; season with salt and pepper.

### **Seven Fishes Chowder with Tomato and Fennel**

3 tablespoons olive oil	1 cup dry white wine
1 medium onion, diced	1 14-ounce can petite diced tomatoes
1 small head fennel, diced	3 cups vegetable stock, or as needed
1 carrot, peeled and diced	1/2 pound grouper, diced
1 stalk celery, diced	1/2 pound mahi mahi, diced
3 to 4 cloves garlic, chopped	1/2 pound tuna, diced
2 to 3 anchovy fillets	1 can baby clams, with juice
1 teaspoon each onion and garlic powder	1/2 pound shrimp, cut into chunks
1/2 teaspoon red pepper flakes	1/2 pound bay scallops
1 tablespoon tomato paste	Sea salt and freshly ground black pepper

- Heat oil in a large pot over medium heat. Cook onions, fennel, carrots and celery until softened.
- Add garlic, spices and red peppers; cook 1 minute more.
- Stir in tomato paste; cook until lightly darkened, about 1 minute.
- Add wine and cook, stirring, until reduced. Add tomatoes and fish stock; bring to a simmer and cook until flavors combine.
- Add fish and seafood; simmer until cooked through. Season with salt and pepper; serve with bread.

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



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### Gnocchi with Garlic Saffron Cream Sauce

1 pound fresh whole milk ricotta  
¼ cup pureed peas  
1 egg yolk  
1 cup grated parmesan cheese  
½ teaspoon salt  
¼ teaspoon grated nutmeg  
1-½ cups all-purpose flour, or as needed

1 tablespoon olive oil  
1 shallot, minced  
2 to 3 cloves garlic, crushed  
½ cup white wine  
1 cup heavy cream  
Pinch of saffron  
¼ cup mascarpone  
Fresh chives  
Sea salt and freshly ground black pepper

- Stir together ricotta, pea puree, egg yolk, parmesan, salt and nutmeg. Add flour, stirring, until it forms a firm dough.
- Transfer to a floured cutting board. Gently knead into a ball; cut into two pieces and shape each piece into a rope about ½-inch in diameter. Cut each rope crosswise into 1/2-inch pieces; transfer to a floured baking sheet.
- Bring a saute pan to medium heat and add the oil. Cook the shallots and garlic until translucent. Add the wine; cook until reduced by half. Add the cream and saffron. Bring to a simmer; cook until thickened. Stir in the mascarpone.
- Bring a pot of salted water to boil; cook gnocchi until they float. Drain; add to sauce. Simmer gently for 1 to 2 minutes. Season with chives and freshly cracked pepper.

### Filet of Beef with Shallot and Rosemary Demi-glace Sauce

4 (8-ounce) steaks  
2 tablespoons olive oil  
2 shallots, minced  
½ cup red wine  
1 cup demi-glace  
1 tablespoon Dijon mustard  
¼ cup heavy cream  
Fresh thyme  
Salt and pepper

- Preheat oven to 400 degrees. Season steaks with salt and pepper.
- Bring a heavy skillet to medium heat and add the remaining oil. Cook the steaks, turning once, until golden brown. Transfer to oven and cook to desired doneness (130 degrees for medium-rare). Remove pan from oven and transfer steaks to a serving platter to rest.
- Place pan over medium heat and add the shallots; cook until softened. Add wine; bring to a simmer and cook until reduced by half.
- Add the stock and cream; bring to a boil, reduce heat and simmer until thickened and flavors have combined.
- Season with thyme, salt and pepper; serve over steaks.

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