



Conquering Cuisine

www.conqueringcuisine.com

Pear, Walnut, Arugula and Shaved Parmesan Salad with Dijon Vinaigrette

¼ cup white balsamic vinegar
1 tablespoon Dijon mustard
½ tablespoon Worcestershire
1 garlic clove, minced
¾ cup extra virgin olive oil
2 tablespoon minced fresh chives
Salt and pepper

4 cups mixed greens
1 cup arugula
1 pear, julienned
½ cup shaved
½ cup toasted chopped walnuts

- Add vinegar, mustard, Worcestershire and garlic to jar of a blender. Pulse until smooth. Season with salt and pepper.
- With machine running, slowly add olive oil. Mix in chives; adjust seasoning.
- Add greens, pears, parmesan and walnuts to a large mixing bowl.
- Toss with enough dressing to coat the leaves. Serve immediately.

Vegetable Napoleon with Grilled Vegetables, Polenta, Goat Cheese and Tomato Sauce

3 cups polenta
9 cups chicken stock
1 teaspoon salt

2 zucchini, sliced
2 yellow squash, sliced
2 eggplant, sliced

1 log goat cheese, sliced

- Add polenta to a mixing bowl; whisk in half of chicken stock. Season with salt.
- Add remaining stock to a heavy saucepan; bring to a simmer. Slowly whisk in polenta; bring to a simmer and cook, stirring often, until cornmeal is tender, about 40 minutes. Pour mixture into a half sheet pan; let cool until set.
- Preheat grill to medium heat. Grill vegetables, turning once, until marked but still crisp-tender. Remove, let cool.
- Cut polenta into rounds; set up on a sheet pan. Layer eggplant and squash on top; finish with goat cheese. Place in oven to warm. Serve topped with tomato sauce.

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



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Tomato Sauce

6 tablespoons extra-virgin olive oil
1 medium onion, finely diced
4 cloves garlic, crushed
1 teaspoon dried oregano
1 teaspoon dried thyme
Pinch of crushed red peppers
2 (28-ounce cans) whole tomatoes, crushed
Fresh basil
Sea salt

- Add oil to a saucepan and bring to medium heat.
- Cook onions and garlic until translucent but not brown. Add the dried herbs and red pepper; cook 1 minute more.
- Add the red wine; cook until reduced by half. Add the tomatoes. Bring to a boil, reduce heat and simmer gently, stirring occasionally, for 30 minutes.
- Season with Basil and sea salt.

Beef Braised with Red Wine Demi-glace Sauce

2 tablespoons olive oil, divided
2 pounds boneless short ribs
1 large onion, diced
3 carrots, peeled and diced
4 whole cloves garlic
1 cup dry red wine
2 cups demi-glace
Fresh thyme or rosemary
Sea salt and freshly ground pepper

- Preheat oven to 325 degrees. Bring a heavy Dutch oven to medium heat; add 1 tablespoon olive oil. Season beef with salt and pepper; cook, turning occasionally, until nicely browned. Remove from pan.
- Add remaining oil; cooking onions and carrots, stirring occasionally, until nicely browned. Add garlic; cook 1 minute more.
- Add wine; cook until reduced by half. Add demi-glace, thyme and reserved beef; bring back to a simmer.
- Transfer to oven. Cook, covered, until beef is tender, about 2½ hours. Remove from oven.
- Transfer meat to serving dish. Strain sauce; transfer vegetables to a blender. Skim fat from surface of sauce; discard.
- Add sauce to blender; puree until smooth. Add herbs; adjust seasoning. Serve over beef.

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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.

Focaccia

1½ cups water
2 teaspoons yeast
1 tablespoon sugar
3½ cups bread flour
2 teaspoons salt
1 teaspoon onion powder
1 teaspoon garlic powder
¼ cup EVOO

- Mix together the water, yeast and sugar in a small bowl. Let stand 10 minutes.
- Add the flour, spices and oil to bowl of a stand mixer fitted with a dough hook.
- With machine running, add water to bowl. Mix until dough forms; continue kneading 8 to 10 minutes.
- Transfer to oil mixing bowl; cover loosely with plastic wrap. Let stand until doubled in size, about an hour.
- While dough is rising, mix together the tomatoes, shallots, spices and basil. Season with salt and pepper.
- Preheat oven to 350 degrees. Transfer dough to lightly oiled sheet pan with extender. Top with tomato relish; sprinkle with cheese.
- Bake until puffed and golden, about 40 minutes.

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