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French Toast with Pear Compote and Warm Maple Syrup

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| 3 tablespoons butter, divided | 1 large pear, cored and diced |
| 2 eggs, lightly beaten | 1 tablespoons brandy |
| ½ cup whole milk | 1 tablespoon sugar |
| ½ teaspoon vanilla extract | ½ teaspoon cinnamon |
| Pinch of nutmeg | 1 tablespoon chopped toasted walnuts |
| 4 thick slices of sourdough bread | ¼ cup warm maple syrup, optional |

- Melt 2 tablespoons of butter in a nonstick pan over medium heat.
- Whisk together the eggs, milk, vanilla and nutmeg. Soak bread in egg mixture.
- Cook bread, turning once, until golden brown, about 2 minutes per side. Transfer to plate.
- Add remaining butter to pan. Cook pears until softened.
- Add brandy; cook until evaporated. Stir in sugar, cinnamon and walnuts.
- Serve French toast topped with compote and warm syrup; garnish with nuts.

Cheese, Bacon and Apple Panini

¼ cup mayonnaise
1 tablespoon Dijon mustard
1 teaspoon Sriracha, optional
1 teaspoon lemon juice
½ teaspoon Worcestershire sauce
Pinch of garlic powder
Pinch of onion powder
Sea salt and freshly ground black pepper

4 slices French or whole grain bread
6 bacon strips
Sliced cheese (fontina, swiss, brie, etc.)
8 thin slices apple
½ cup fresh arugula
2 tablespoons butter, softened

- In a small bowl, stir together the mayonnaise, Dijon, Sriracha, lemon juice, Worcestershire and spices.
- Season with salt and pepper.
- Spread sauce on each of the pieces of bread.
- Form sandwiches with bacon, cheese, apples and arugula.
- Bring a nonstick grill pan to medium heat. Coat with butter.
- Grill sandwiches, turning once, until golden and cheese is melted. Serve warm.

*Gratuity is not included but is appreciated.
If you enjoyed the class, please consider leaving a tip for your chef/assistant.*



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Shakshuka

2 tablespoons olive oil
½ small onion, finely diced
½ small red pepper, finely diced
2 cups fresh baby spinach
1 plum tomato, diced
2 cloves garlic, minced
1 teaspoon cumin
1 teaspoon smoked paprika
1 teaspoon cayenne pepper
1 tablespoon tomato paste
Vegetable stock or water, as needed
4 eggs
½ tablespoon minced cilantro or chives
Crusty Bread
Sea salt and freshly ground pepper

- Bring a nonstick pan to temperature over a medium heat. Add oil.
- Sauté onions, peppers, spinach, and garlic until nicely softened and light golden brown.
- Add the tomatoes; cook 1 minute more.
- Stir in spices; cook for one minute. Stir in tomato paste; cook 1 minute more.
- Add the stock, cook for about 5 minutes. Season with salt and pepper.
- With a spoon, make four holes in the peppers and onions.
- Crack an egg into each hole. Continue to gently simmer until whites are set, about 6 to 8 minutes.
- Season with fresh parsley; serve with bread.

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