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French Country Loaf

1-½ (12 ounces) cups warm water
2¼ teaspoons active dry yeast
½ teaspoon sugar
1 pound (approx. 3 cups) bread flour
¼ cup whole wheat flour
1½ teaspoons salt

- Whisk together the water, yeast and sugar. Let stand 10 minutes.
- Add flours and salt to the bowl of a stand mixer fitted with a paddle. Mix on low until well combined. Switch to a dough hook. Add the water; mix until dough is smooth and has pulled away from the sides of the bowl, about 7 to 8 minutes.
- Transfer to a clean, lightly oiled, bowl and let rise in a warm spot until doubled in size, about 1 hour.
- Place a cast iron Dutch oven with the lid into the oven. Preheat oven to 450 degrees. Turn the risen dough out of the bowl onto a lightly floured surface. Gently form into a boule and score top with tip of a sharp knife.
- Remove Dutch oven; place dough in the bottom. Cover and return to oven. Bake 30 minutes, remove lid and continue cooking until nicely browned, about 15 minutes more. Remove bread from Dutch oven; transfer to a wire rack to cool.

French Onion Soup

4 tablespoons unsalted butter
1 tablespoon vegetable oil
3 pounds sweet onions, thinly sliced
¾ teaspoon granulated sugar
1 cup dry white wine
2 tablespoons all-purpose flour
6 cups beef broth
1 teaspoon Worcestershire sauce
½ teaspoon dried thyme
2 bay leaves
1 tablespoon dry sherry

1 small baguette, cut into ½-in slices
8 ounces grated Gruyère
½ cup grated Parmigiano Reggiano

- In a large Dutch oven or soup pot, melt the butter over medium heat. Add the oil, onions, salt, pepper, and sugar. Cook, uncovered, stirring occasionally with a wooden spoon, until onions are deep golden brown and caramelized, 45 to 55 minutes.
- Add the wine and raise the heat to high. Cook, stirring with a wooden spoon to scrape any bits from the bottom of the pan, until almost all of the liquid has evaporated, about 8 to 10 minutes.
- Add the flour and cook, stirring constantly, for one minute.
- Add the broth, Worcestershire sauce, thyme, and bay leaves to the pot. Bring to a boil, reduce the heat to a simmer, and cook, covered, for about 30 minutes. Stir in sherry; adjust seasoning.
- Preheat broiler. Place bread on a sheet pan; top with cheeses. Broil until cheese is melted and golden. Serve soup topped with crostini.

Gratuity is appreciated.

If you enjoyed the class, please consider tipping your chef/ assistant.



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Mushroom Risotto

5 to 6 cups vegetable or chicken stock
1 tablespoon olive oil
1 small onion, diced
2 cloves garlic, minced
4 ounces button mushrooms, thinly sliced
2 cups Arborio rice
½ cup white wine
2 tablespoons butter
¼ cup grated parmesan cheese
Sea salt and freshly ground black pepper.

- Add stock to a saucepan and bring to a simmer; reduce heat slightly. Season with salt and pepper.
- Bring a Dutch oven to medium heat and add the oil. Cook the onions and mushrooms until caramelized and onions have given up all their liquid. Add the garlic; cook 1 minute more. Season with salt and pepper.
- Add the arborio rice; cook, stirring, about 2 minutes. Add the wine; cook until almost completely absorbed. Add 1 cup of stock; cook, stirring, until almost completely absorbed. Repeat until stock is gone and rice is tender. Stir in butter and cheese; adjust seasoning and serve.

Tender Chicken, Leek and Root Vegetable Stew

4 cups chopped root vegetables
2 tablespoons vegetable oil, divided
2 tablespoons all-purpose spice mix, divided
4 boneless, skinless chicken thighs
1 leek, trimmed, chopped and chopped
1 stalk celery, diced
1 clove garlic, minced
1 teaspoon each onion and garlic powder
3 to 4 tablespoons flour
4 cups chicken stock
½ cup heavy cream
Fresh thyme
Sea salt and freshly ground pepper

- Preheat oven to 375 degrees. Toss vegetables with half the oil and spices. Transfer to a sheet pan; roast until golden brown and tender. Set aside.
- Preheat a Dutch oven to medium-high heat and add the oil. Season chicken with spice mix. Saute, turning, until nicely browned. Remove from.
- Add the leeks, celery and garlic; cook until softened and translucent. Add the spices and cook 1 minutes more. Add the flour; cook, stirring, 1 to 2 minutes.
- Add the stock; bring to a simmer. Add the chicken; bring back to a simmer and cook, covered, until chicken is completely tender, about 1 hour.
- Skim fat from surface of stew. Stir in cream, thyme and reserved vegetables. Adjust seasoning; serve.

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Glazed Apple Cake with Fresh Whipped Cream

1 cup granulated sugar
1 cup brown sugar
3 eggs, beaten
1 cup oil
2 teaspoons vanilla
3 cups flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons cinnamon
4 cups diced apples

½ cup powdered sugar
3 tablespoons milk, or as needed

Fresh whipped cream

- Preheat oven to 350 degrees. Add sugar and eggs to the bowl of a stand mixer. Mix on medium speed until light and sugar is dissolved. Add in the oil and vanilla.
- Sift together the flour, salt, baking powder, baking soda and cinnamon. Reduce speed to low and add dry ingredients; stir until just combined. Mix in the apples. Transfer batter to a greased bundt pan.
- Bake for 45 minutes or until a tester comes out clean. Remove cake from oven; let cool ten minutes. Invert pan on to a wire rack; remove. Let cool completely.
- Stir together the powdered sugar and milk. Pour over cake. Serve with whipped cream.

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