

Stuffed Crepes

2 tablespoons butter
1 medium onion, diced
1 red bell pepper, diced
4 cloves garlic, minced
4 cups mixed roasted vegetables
1 cup grated cheddar cheese
1 cup ricotta cheese
1 batch crepes
2 cups bechamel sauce
½ cup grated gruyere cheese
2 cups blush tomato sauce, warmed
1 batch crepes
Salt and pepper

- Melt butter in a large saute pan over medium heat.
- Add the onions and peppers; cook until lightly browned. Add garlic; cook 1 minute more.
- Remove from heat; stir in vegetables and cheese. Season with salt and pepper.
- Preheat oven to 350 degrees. Brush a casserole dish with olive oil.
- Divide the broccoli filling among crepes. Roll up crepes; transfer to baking dish.
- Spread cheese sauce over crepes; sprinkle with gruyere.
- Bake crepes until warmed through and slightly crisp.
- Remove from oven; serve topped with tomato sauce.

Crepes

6 large eggs
1 cup milk
1 cup flour
1 teaspoon garlic powder
1 teaspoon onion powder
½ teaspoon salt

- Add eggs, milk, flour and spice in the jar of a food processor; pulse until thoroughly combined. Let stand in refrigerator for at least twenty minutes.
- Put a small nonstick pan over medium heat. Rub the inside with butter and add just enough batter to form a thin coating on the bottom of the pan (as soon as you add the batter lift and rotate the pan so the mixture is evenly distributed).
- Cook about 1 minute of until the batter is set. Flip and cook for additional 30 seconds on other side. Remove from pan and repeat until batter is finished.



www.conqueringcuisine.com

Caesar Salad

1/4 cup mayonnaise	8 cups chopped romaine
3 cloves garlic, minced	2 tomatoes, diced
1 tablespoon white wine vinegar	1/2 small red onion, thinly sliced
1 tablespoon Dijon mustard	Croutons
1 teaspoon Worcestershire sauce	Shaved parmesan cheese
1 teaspoon anchovy paste	
Zest and juice of 1/2 lemon	
1/4 cup extra virgin olive oil	
1/4 cup canola oil	
1/4 cup freshly grated parmesan cheese	
Salt and pepper	

- Add mayonnaise, garlic, lemon juice, vinegar, mustard and Worcestershire sauce to a mixing bowl. Whisk ingredients until combined.
- Add oil slowly, whisking, until combined. Stir in cheese. Season with salt and pepper.
- Add salad ingredients to a mixing bowl. Toss with dressing to taste (reserve remaining); adjust seasoning.

Seared Filet with Mushrooms and Red Wine Pan Sauce

1 filet roast, trimmed
1 tablespoon olive oil
1/4 cup dry red wine
6 beef stock or demi-glace
2 tablespoons heavy cream
4 ounces button mushrooms, thinly sliced
1 shallot, minced
1 clove garlic, minced
2 sprigs fresh thyme, leaves only
Salt and pepper

- Preheat oven to 350 degrees.
- Bring a saute pan to medium-high heat; add 2 teaspoons olive oil. Season filet with salt and pepper.
- Cook beef, turning once until nicely caramelized; transfer to oven and cook to desired temperature. Remove from pan and transfer to a cutting board; keep warm.
- Bring saute pan back to medium heat. Add mushrooms, shallots and garlic to pan; cook, stirring occasionally, until mushrooms are golden brown and tender.
- Add wine; cook, scraping up any brown bits on the bottom of the pan, until reduced by half.
- Add the stock and heavy cream and cook until thickened.
- Remove from heat; season with thyme, salt and pepper. Carve filet; serve with sauce.

Gratuity is appreciated.

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



Conquering Cuisine

www.conqueringcuisine.com

Potato Gratin with Roasted Fennel

3 to 4 tablespoons olive oil
½ pound onions, sliced
3 cups roasted sliced fennel
2 pounds Yukon Gold potatoes, peeled and thinly sliced
2 to 3 cups grated gruyere cheese
Fresh thyme
1½ to 2 cups heavy cream
Salt and pepper

- Preheat oven to 350 degrees. Butter a 10-inch au gratin dish.
- Add some of the olive oil to saute pan. Bring to medium low heat and add the onions. Cook, stirring occasionally, until onions are nicely browned. Season with salt and pepper; transfer to a bowl.
- Increase heat to medium high and add remaining oil to pan. Cook mushrooms until they are nicely golden and have given up all their liquid. Season with salt and pepper; let cool.
- Layer one-third of the potatoes, slightly overlapping, on the bottom of the dish. Season with salt and pepper. Top with one-third of the cheese and one-half of the onions and mushrooms. Repeat. Top with remaining potatoes and cheese. Pour cream over top; season with salt and pepper.
- Cover casserole with foil. Bake 50 minutes to an hour; remove foil and continue baking until bubbly and golden. Let stand 10 minutes. Serve.

Flourless Belgian Chocolate Cake

8 ounces good quality bittersweet chocolate, chopped
¾ cup butter, cut in chunks
½ cup strong coffee, at room temperature
¾ cup sugar
4 eggs, beaten

- Preheat oven to 350 degrees. Melt chocolate and butter in a double boiler. Stir gently with a spatula to combine (you do not want to add air).
- Add the coffee and sugar and continue to stir until sugar is dissolved. Cook until mixture reaches 120 degrees. Remove from the heat and gently whisk in the eggs.
- Line a 4-inch by 9-inch loaf pan with aluminum foil. Transfer custard to pan. Set pan in a casserole dish and add enough boiling water to come halfway up the sides of the loaf pan. Bake until center is just set (it may look glossy).
- Remove from oven; transfer loaf pan to a cooling rack and let cool to room temperature. Place in refrigerator and let chill overnight. Remove from pan; slice and serve .

Gratuity is appreciated.

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