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Fresh Burrata and Roasted Tomato Relish

1 package cherry tomatoes, cut in half	1/2 cup basil
2 tablespoons olive oil	1/2 cup arugula
2 cloves garlic	1 small piece bread
1 teaspoon fresh herbs	2 tablespoons white vinegar
1/2 teaspoon onion and garlic powder	1/2 teaspoon each onion and garlic powder
1 tablespoon balsamic glaze	6 tablespoon olive oil
1 to 2 tablespoons extra-virgin olive oil	
Sea salt and freshly ground black pepper	4 (2-ounce) balls burrata cheese

- Preheat oven to 350 degrees. Toss tomatoes with olive oil, garlic, spices and herbs; season with salt and pepper.
- Transfer to a baking sheet and roast until tender, about 40 to 50 minutes. Remove from oven; let cool.
- Add minced onions and tomatoes to a mixing bowl. Stir in glaze and olive oil; adjust seasoning.
- Add basil, arugula, bread, vinegar and spices to jar of blender; pulse until combined. With machine running, slowly add in oil. Season with salt and pepper.
- Serve burrata topped with tomato relish. Drizzle with herb emulsion.

Focaccia

1 1/2 cups water
2 teaspoons yeast
1 tablespoon sugar
3 1/2 cups bread flour
2 teaspoons salt
1 teaspoon onion powder
1 teaspoon garlic powder
1/4 cup EVOO
1/4 cup grated parmesan cheese

- 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.
- Preheat oven to 350 degrees. Transfer dough to lightly oiled sheet pan; sprinkle with cheese.
- Bake until puffed and golden, about 40 minutes.

Gratuity is not included.

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

Caesar Salad

1/2 cup white balsamic vinegar	8 cups chopped romaine
2 cloves garlic, minced	Croutons
1 egg yolk	Shaved parmesan cheese
1/2 tablespoon Dijon mustard	
1 teaspoon Worcestershire sauce	
1 teaspoon anchovy paste	
1/2 teaspoon each onion and garlic powder	
Zest and juice of 1/2 lemon	
3/4 cup extra virgin olive oil	
3/4 cup canola oil	
1/4 cup freshly grated parmesan cheese	
Sea salt and freshly ground black pepper	

- Add first eight ingredients to a blender; puree until smooth.
- With machine running, add oil in a slow, steady stream. Stir in cheese; season with salt and pepper.
- Add salad ingredients to a mixing bowl. Toss with dressing to taste (reserve remaining); adjust seasoning

Gnocchi with Roasted Butternut Squash Gnocchi

Gnocchi dough

1 pound whole milk ricotta
2 egg yolks
1 cup parmesan
1-1/2 cup all-purpose flour
3/4 teaspoon sea salt
Pinch of nutmeg

Sauce

2 tablespoons butter
1 shallot, minced
2 to 3 cloves garlic, crushed
1/2 cup white wine
1 cup heavy cream
1/2 cup chicken stock
1 cup diced roasted butternut squash
Fresh rosemary
Sea salt and freshly ground black pepper

- Mix the ricotta, eggs, parmesan and seasoning together. Add flour; knead until a firm dough forms. Place onto a floured board and gently knead into a ball. Cut dough into four pieces; roll into 1/2 inch rope, cut into 1/2 inch pieces and place on floured sheet pan.
- Melt butter in a saucepan over medium heat. Add shallots and garlic; cook until golden.
- Add wine; bring to a simmer and cook until reduced by one-third. Add cream and chicken stock; bring back to a simmer and cook until thickened.
- Bring a large pot of well salted water to a boil; cook the gnocchi until tender. Drain, reserving some of the cooking liquid.
- Toss pasta and roasted squash with sauce, adding some of the water as needed to thin the sauce. Season with rosemary, salt and pepper.

Gratuity is not included.

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

Braised Short Ribs with Demi-glace and Red Wine Sauce

2 tablespoons olive oil
3 pounds beef short ribs
½ pound pearl onions
½ pound baby carrots
3 cloves garlic, crushes
2 teaspoons dried Italian seasoning
½ cup dry red wine
1 cup beef demi-glace
1 cup crushed tomatoes
Sea salt and freshly ground black pepper

- Preheat oven to 325 degrees. Heat olive oil in a Dutch oven or large pot over medium-high heat.
- Season beef with salt and pepper. Cook, turning occasionally until nicely browned on all sides. Transfer to a plate.
- Add onions and carrots until light golden brown. Add the garlic and spices; cook 1 minute more.
- Add the wine; bring to a simmer, scraping up any browned bits. Add demi-glace, tomatoes and reserved beef; bring back to a simmer. Transfer to oven and cook, covered, for 2½ to 3 hours, or until meat is easily pierced with a knife.
- Remove from oven. Transfer meat to serving dish. Skim fat from surface of sauce; adjust seasoning.

Traditional Tiramisu

4 large egg yolks	2 tablespoons marsala wine
½ cup granulated sugar, divided	2 tablespoons unsweetened cocoa powder
¾ cup heavy cream	24 ladyfingers
1 cup mascarpone	1 to 2 ounces bittersweet chocolate
1¾ cups good espresso or very strong coffee	

- Using an electric mixer, whip the egg yolks and half the sugar until pale yellow in color.
- In a separate bowl, whip cream and remaining ¼ cup to soft peaks. Add mascarpone and continue to whip until it creates a soft, spreadable mixture with medium peaks. Gently fold the mascarpone mixture into the sweetened egg yolks until combined.
- Combine espresso and marsala in a shallow bowl and set aside.
- Dip half the ladyfingers in espresso; arrange in a single layer in an 8-inch by 8-inch casserole. Spread half the cream filling over top. Repeat with remaining cookies and cream. Shave chocolate over top.
- Cover with plastic and let rest, refrigerated, for six hours or ideally overnight.