



Conquering Cuisine

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Roasted Butternut Squash Coulis

1 small butternut squash
2 tablespoons butter
1 small onion, finely diced
2 cloves garlic, minced
1 teaspoon each onion and garlic powder
1 cup vegetable stock, or as needed
½ cup heavy creamy
Fresh thyme or rosemary
Sea salt and freshly ground black pepper

- Preheat oven to 350 degrees. Split butternut squash and scoop out the seeds. Place cut side down on a baking sheet lined with parchment. Bake until tender. Let cool; discard skin.
- Bring a small skillet to medium heat and add the butter. Cook the onions and garlic until lightly browned. Add spices and cook 30 seconds more. Season with salt and pepper.
- Transfer onions and reserved butternut squash to jar of a blender. Add stock and cream; puree until smooth, adding additional stock as needed to thin mixture. Season with rosemary, salt and pepper.

Bacon Wrapped Scallops

12 large sea scallops
12 pieces parcooked bacon
2 tablespoon olive oil
½ tablespoon herbed spice mix

- Preheat oven to 375 degrees. Wrap scallops with bacon; secure with a pick. Transfer to a baking sheet.
- Drizzle scallops with oil; season with herb mix. Roast until lightly browned and just cooked through. Serve with butternut squash coulis.

Creamy Camembert and Shiitake Mushroom Sauce

1 tablespoon olive oil
2 ounces diced bacon
6 ounces sliced shiitake mushrooms
2 shallots, minced
2 cloves garlic, minced
1 teaspoon each onion and garlic powder
½ cup white wine
1 cup heavy cream
1 small piece camembert, rind trimmed, cubed
Fresh chives, minced
Sea salt and freshly ground pepper

- Add oil and bacon to a saute pan and bring to medium heat; cook until golden.
- Add the mushrooms and oil; continue cooking until mushrooms are browned and have give up their liquid.
- Add wine and deduce by half. Add cream; simmer until thickened.
- Reduce heat to low. Add camembert; stir just until incorporated. Season with chives, salt and pepper.

Gratuity is not included but is appreciated!



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Pan Roasted Pork with Bordelaise Sauce

1 tablespoon olive oil
4 boneless pork chops
2 ounces mushrooms, sliced
2 medium shallots, minced
1 cup red wine
1 cup demi-glace
2 tablespoons cold unsalted butter
Fresh chives, minced
Sea salt and freshly ground black pepper

- Bring a saucepan to medium-high heat and add the oil.
- Season pork with spice mix. Cook, turning once, until nicely browned and cooked to an internal temperature of 145 degrees. Remove from pan; let rest.
- Reduce heat to medium-low. Add mushrooms and shallots; cook, stirring occasionally, until deeply caramelized.
- Add wine; cook until reduced by one-quarter. Add demi-glace; bring to a simmer and cook until reduced by one-third. Remove from heat; let cool.
- Transfer sauce to blender; puree until smooth. Strain sauce; season with chives, salt and pepper.

Pear Tarts with Vanilla Ice Cream

1 cup flour
6 tablespoons cold butter, cut into cubes
Pinch of salt
2 to 3 tablespoons cold water

½ cup almond flour
½ cup all-purpose flour
½ cup granulated sugar
6 tablespoons unsalted butter, melted
2 large eggs
2 teaspoons vanilla extract
½ teaspoon cardamom

2 to 3 firm pears, cored and diced
¼ cup granulated sugar
Zest of 1 orange
1 egg yolk, mixed with a little water
2 tablespoons coarse sugar
2 tablespoons butter, cut into pieces

½ cup water
½ cup sugar
Juice of 1 orange
1 tablespoon cornstarch

- Add flour, butter and salt to bowl of a food processor; pulse until mixture resembles a coarse meal (do not overprocess). Add water; continue pulsing until mixture forms a ball of dough. Flatten into a disc, wrap in plastic and chill for 30 minutes.
- Add flours, sugar, butter, eggs and vanilla to bowl of a food processor. Puree until smooth. Transfer dough to a lightly floured board. Roll into an 11-inch circle; transfer to a 9-inch tart pan. Trim excess dough.
- Spread almond filling on bottom of tart pan; arrange apples on top. Brush with egg wash and sprinkle tarts with sugar; dot with the butter.
- Preheat oven to 375 degrees. Bake tarts in oven until golden brown.
- Add water and sugar to a small saucepan and bring to a simmer over medium heat. Stir until sugar is dissolved. Stir together the orange juice and cornstarch. Add to simple syrup and bring back to a simmer. Cook until thickened; let cool. Serve tarts topped with syrup and garnished with ice cream.

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