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Bacon Wrapped Scallops with Roasted Pepper Coulis

Coulis

1 cup fresh fine herbs (parsley, dill, cilantro, etc.)
1 large roasted pepper
1 tablespoon capers
2 garlic cloves, peeled
Zest of ½ lemon
2 tablespoons white balsamic vinegar
1 tablespoon honey
1 teaspoon each onion and garlic powder
2 teaspoons salt
6 tablespoons olive oil, or as needed
Water, as needed

Scallops

12 large sea scallops
3 tablespoon prepared pesto
1 tablespoon olive oil
12 pieces par-cooked bacon
Sea salt and freshly ground black pepper

- Add first nine ingredients to jar of a blender. Puree until finely chopped.
- With machine running, slowly add olive oil. Puree until smooth, adding water to thin if needed. Adjust seasoning.
- Toss scallops with pesto and oil; season with salt and pepper.
- Wrap scallops with bacon; secure with a pick. Transfer to a baking sheet.
- Preheat oven to 375 degrees. Roast until lightly browned and just cooked through.
- Serve topped with roasted pepper coulis.

Provençal Vegetable Salad with Artichokes and Sun-dried Tomato Vinaigrette

¼ cup white balsamic vinegar
2 tablespoons tomato pesto
1 small shallot, chopped
1 egg yolk, optional
1 tablespoon Worcestershire sauce
1 teaspoon Dijon mustard
1 clove garlic, minced
½ teaspoon garlic powder
½ teaspoon onion powder
¾ cup blended oil
Sea salt and freshly ground black pepper

4 cups chopped romaine
4 cups mixed greens
4 cups grilled chopped vegetables
(zucchini, squash, mushroom and asparagus)
½ cup halved cherry tomatoes
¼ cup crumbled feta
Sea salt and freshly ground black pepper

- Add vinegar, tomatoes, egg yolk, Worcestershire sauce, garlic and spices into to a blender. Season with salt and pepper.
- With machine running, slowly add in olive oil. Adjust seasoning; set aside.
- In a large bowl, toss greens with just enough dressing to coat the leaves; season with salt and pepper. Divide among eight plates.
- Add artichokes, pepper, olives and capers to bowl. Toss with additional dressing. Divide among salads. Serve immediately.

Gratuity is not included but is appreciated.



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Pan-seared Chicken with Brandied Au Poivre Sauce

2 tablespoons olive oil
4 boneless skinless chicken breasts
2 shallots, minced
2 cloves garlic
¼ cup brandy
1 cup demi-glace
¼ cup heavy cream
1 tablespoon Dijon mustard
1 tablespoon brined green peppercorns
Sea salt and fresh ground black pepper

- Preheat oven to 400 degrees. Season chicken with salt and pepper.
- Bring a heavy skillet to medium heat and add the remaining oil. Cook chicken, turning once, until golden brown.
- Transfer to oven and cook until internal temperature reaches 160 degrees. Remove pan from oven and transfer steaks to a serving platter to rest.
- Place pan over medium heat and add the shallots; cook until softened. Carefully add the brandy and cook until reduced by half.
- Add the stock and cream; bring to a boil, reduce heat and simmer until thickened and flavors have combined. Stir in mustard and peppercorns; season with salt and pepper. Serve over chicken.

Potato-Cauliflower Puree

2 pounds russet potatoes, peeled and cut into chunks
1 head cauliflower
2 cups whole milk
½ stick butter, cubed, at room temperature
1 cup ricotta cheese
½ small wheel, rind removed, chopped
Sea salt and freshly ground black pepper

- Add potatoes to a pot of salted water. Bring to a simmer; cook until completely tender. Drain; add back to pan.
- Place cauliflower and milk in a saucepan. Bring to a simmer and cook until completely tender. Transfer to a food processor; puree until smooth.
- Mash potatoes; add cauliflower, about 1 cup of the milk, butter and cheeses. Stir until combine and butter and cheese have melted. Season with salt and pepper.
- Transfer puree to buttered casserole dish; top with additional bits of butter.
- Preheat oven to 375 degrees. Bake casserole, covered with foil, for 30 minutes. Remove foil, continue baking until nicely browned.

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Deep Dish Caramel Apple Tarts

Dough

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

Almond Filling

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

2 to 3 apples, peeled, cored and diced
1 egg yolk, mixed with a little water
2 tablespoons coarse sugar
2 tablespoons butter, cut into pieces

- 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. Let cool; serve topped with caramel and whipped cream.

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