

DAY THREE PRODUCTION ASSIGNMENTS BISTROS AND BRASSERIES

TEAM ONE

Potage au Pistou
Frisée aux Lardons
Caramelized Onion Quiche with Brie and Smoked Salmon
Chocolate Mousse

TEAM TWO

2 French Onion Soup - onions - 1
Margherita Pizza - 1 -
1 Coq au Vin with Fresh Egg Pasta - 2 people
Beignets with Sauce d'Abricot
**Prepare Poolish for Ciabatta*

TEAM THREE

Hudson Valley Camembert Crisp with Apple-Pear Conserve
Steak Frites
Mushrooms, Leek, and Brie Turnovers
Crêpes with Mixed Berry Filling

TEAM FOUR

Provençal Salad with Red Wine Vinaigrette
Mussels in Saffron and White Wine Broth
Eggs Benedict
Tarte Tatin

POTAGE AU PISTOU

Yield: 6 - 8 Portions

Ingredients	Amounts
Navy beans, dry, soaked overnight in 3 cups of water	$\frac{3}{4}$ cup
Olive oil	2 Tbsp.
Carrots, diced	3 ea.
Leeks, white and green parts, diced	2 ea.
Onion, diced	1 ea.
Chicken broth or stock	2 $\frac{1}{2}$ qt.
Saffron threads (optional)	1 pinch
Green beans, cut into 1-inch lengths	6 wt. oz.
Yellow or white potato, peeled and diced	1 ea.
Zucchini, diced	1 ea.
Vermicelli or angel-hair pasta, broken into 2-inch lengths	2 wt. oz.
Tomatoes, peeled, seeded, and diced	2 ea.
Salt	as needed
Ground black pepper	as needed
Pistou (recipe follows)	to taste

Method

1. Drain the beans and place in a large saucepan.
2. Add 1 quart water and bring to a simmer. Cook until the beans are tender, about 1 hour, adding more water, if necessary, to keep the beans covered.
3. Heat the oil in a soup pot over medium heat.
4. Add the carrots, leeks, and onions. Cook until the onions are translucent, about 10 minutes.
5. Add the broth and the saffron (if using) to the vegetables; bring to a simmer and cook for 10 minutes.
6. Add the green beans, potato, and zucchini. Continue to simmer for 10 minutes.
7. Add the vermicelli and simmer until tender, about 8 minutes.
8. Drain the beans of their cooking liquid and add them to the soup along with the tomatoes.
9. Season to taste with salt and pepper and continue to simmer for another minute.
10. Just before serving, add enough of the pistou to suit your taste. Serve in heated bowls.

PISTOU

Yield: $\frac{3}{4}$ Cup

Ingredients

Amounts

Pine nuts	2 Tbsp.
Basil leaves, chopped	$\frac{1}{2}$ cup
Parmesan cheese, grated	$\frac{1}{2}$ cup
Garlic cloves, chopped	2 ea.
Olive oil	$\frac{1}{3}$ cup
Salt	to taste
Ground black pepper	to taste

Method

1. Toast the pine nuts by spreading them in a single layer on a baking sheet or in a pie pan and roast in an oven at 350°F until they are golden, 7 to 10 minutes; stir the nuts frequently and watch carefully, as they can burn quickly.* Allow the nuts to cool.
2. Combine the toasted pine nuts with the basil, parmesan, and garlic in a food processor or blender. Purée to a fine paste.
3. With the machine running, add the olive oil in a thin stream. Scrape the sides of the bowl or blender jar as necessary. Purée until the oil is completely incorporated.
4. Season to taste with salt and pepper.

Note: You can also toast the nuts in a heavy, dry skillet over medium-low heat. Toss them often. Remove them from the skillet as soon as they are golden brown.

use spice grinder ✓

FRISÉE AUX LARDONS

Yield: 6 Portions

Ingredients	Amounts
Frisée lettuce	3 heads
Slab or thick-sliced bacon, medium dice	$\frac{3}{4}$ lb.
Salt	to taste
Ground black pepper	to taste
Light brown sugar	1 Tbsp.
White wine vinegar	$\frac{1}{3}$ cup

Method

1. Wash the lettuce thoroughly and shake or pat it dry with a clean linen towel. Set aside.
2. Heat a medium-sized sauté pan and add the bacon. Cook over medium heat, stirring frequently for even cooking and coloring.
3. Divide the frisée among plates or arrange on a platter and season with salt and pepper. When the bacon is crisp and golden, take the pan off the heat and remove the bacon with a slotted spoon; sprinkle it over the lettuce.
4. Let the bacon fat cool for about a minute. In another pan on medium heat, reduce the sugar and vinegar by half until it is syrupy. Pour the reduction into the warm bacon fat and stir thoroughly to mix.
5. Season the dressing with salt and pepper and spoon over the salad. Serve immediately.

classic w/ soft poached egg, Red wine

CARAMELIZED ONION QUICHE WITH BRIE AND SMOKED SALMON

Yield: one 9-inch Quiche

Ingredients	Amounts
Pie Dough, single crust, baked blind until light golden brown (recipe follows)	1 ea.
Extra virgin olive oil	2 Tbsp.
Onions, thinly sliced	1 ½ cups
Heavy cream, half & half, and/or milk	1 ½ cups
Eggs	3 ea.
Salt	½ tsp.
Ground black pepper	¼ tsp.
Brie, room temperature, rind removed	1 ¼ cup
Smoked salmon or gravlax, cut into small dice	6 - 8 wt. oz.

Method

1. Prepare the crust and set aside. Preheat the oven to 350°F.
2. Heat the olive oil in a sauté pan over medium heat. Add the onions and sauté, stirring frequently, until golden brown and very soft, about 20 minutes. Remove the onions from the pan and set aside.
3. In a mixing bowl, whisk together the cream and eggs and season with salt and pepper.
4. Scatter the caramelized onions, brie, and smoked salmon or gravlax evenly over the bottom of the crust, then pour the egg mixture over top.
5. Set the quiche on a baking sheet and bake in the preheated oven until a knife blade inserted in the center comes out clean, about 40 to 45 minutes. If the pie crust begins to over-brown, cover the edges of the crust with strips of aluminum foil or pie shields.
6. Remove the quiche from the oven and cool on a wire rack.
7. Let the quiche rest at least 20 minutes before cutting in pieces. Serve hot.

Note: Quiche may also be baked without a pastry crust. Butter a shallow casserole or baking dish. Sprinkle it with grated parmesan, if desired. Spread the filling ingredients over the casserole bottom. Bake the quiche in a bain marie (hot water bath) until a knife inserted near the center comes out clean.

PIE DOUGH

Yield: one single-crust 9-inch Pie

Ingredients

Amounts

Pastry flour	1 ¼ cups
Salt	½ tsp.
Butter, cubed	7 Tbsp.
Water, cold	3 ½ Tbsp.

Method: Dough

1. Combine the flour and salt together.
2. For *flaky pie dough*, rub the butter into the flour to form large nuggets.
For *mealy pie dough*, work the butter into the flour to resemble crumb topping.
3. Add the water, 1 tablespoon at a time, just until it holds together when you press a handful of it into a ball. The dough should be evenly moist (not wet), and shaggy or rough in appearance.
4. Turn the dough out onto a lightly floured work surface. Gather and press the dough into a ball. Pat the ball into an even disk, wrap well, and allow to chill in the refrigerator for 20 minutes.

Method: Lining a Pie Plate

1. Unwrap the dough, place it on a lightly floured work surface, and scatter a little flour over the top. Roll out the dough into an even round about 13 inches in diameter. It should be about ⅛-inch thick.
2. Fold the dough in half or roll it loosely around the rolling pin, and gently lift and position it over the pan. Unfold or unroll the dough, easing it into the pan without stretching it; make sure that the sides of the pan and the rim are evenly covered. Press the dough gently against the sides and bottom. Trim the overhang to 1 inch.
3. Tuck the dough overhang under itself and flute the edges.

Method: Prebaking the Crust

1. Preheat the oven to 400°F. Prick the dough evenly over the bottom and sides with the tines of a fork. Line the dough with a piece of parchment paper and fill about half full with pie weights, dried beans, or rice. Bake until the crust is dry, about 12 to 15 minutes.
2. Remove the pan from the oven and remove the paper and pie weights. Return the crust to the oven and bake until the crust is completely dry and lightly golden brown, another 5 to 6 minutes.
3. Cool to room temperature before filling.

Hard to make

CHOCOLATE MOUSSE

Yield: 6 Portions

Ingredients	Amounts
Egg yolks	5 ea.
Hot espresso coffee	2 shots
Vanilla sugar*	2 Tbsp.
Dark chocolate, melted	8 wt. oz.
Heavy cream, cold	$\frac{3}{4}$ cup
<i>Meringue</i>	
Egg whites	4 ea.
Sugar	$\frac{1}{4}$ cup
Whipped cream, for garnish	as needed

Method

1. Beat the yolks with the espresso and vanilla sugar until a mousse-like foam is achieved, 10 to 15 minutes. Stir in the melted chocolate. Set aside.
2. Pour the heavy cream into a chilled mixing bowl. Whip by hand using a whisk or in an electric mixer fitted with the whip attachment to soft peaks. Set aside.
3. In a clean bowl, whip the egg whites to a thick foam (you can do this with a whisk or in a mixing machine) and add the sugar gradually while still beating. Continue to whip after all the sugar is added until you have a soft, glossy meringue, about 5 minutes.
4. Fold the meringue into the chocolate mixture in two or three additions, just until it is evenly blended. (The meringue will deflate a little as you work, but adding it in parts helps keep it as light as possible.) Fold in the $\frac{3}{4}$ cup of the whipped cream.
5. Immediately spoon or pipe the mousse mixture into molds (stemmed glasses such as brandy snifters or wine glasses, custard cups, or soufflé dishes are all good options).
6. Chill the mousse for 3 hours before serving.
7. Spoon or pipe a dollop or rosette of the whipped cream on top of each mousse before serving.

Note: To prepare the vanilla sugar, simply place a vanilla bean into a container of sugar.

Base
Binder
Aerator

melt chocolate up to 110° - no higher - use double boiler
white cream put in fridge
warm egg whites

FRENCH ONION SOUP

Yield: 6 Portions

Ingredients	Amounts
Butter	6 Tbsp.
Onions, thinly sliced	8 ½ cups
Garlic cloves, minced	4 ea.
Brandy	½ cup
All-purpose flour	2 Tbsp.
Beef stock, cold	2 qt.
Bay leaf	1 ea.
Thyme sprig	1 ea.
Salt	as needed
Ground black pepper	as needed
Cayenne pepper	as needed
Baguette, sliced, toasted	12 slices
Gruyere cheese, grated	3 cups
Flat-leaf parsley, chopped	1 Tbsp.

Method

1. Preheat the oven to 450°F.
2. Heat the butter on medium heat in a large, thick-bottomed pan. Add the onions and sauté until they have softened and developed a light caramel color, 20 to 25 minutes.
3. Add the garlic and continue to cook for another 2 minutes, until aromatic.
4. Add the brandy and reduce until the brandy is cooked dry.
5. Stir in the flour and continue to cook for another 2 minutes.
6. Take the pan off the heat and pour in the cold stock, stirring thoroughly to distribute the flour throughout the soup. Add the bay leaf and thyme sprig.
7. Return the pan to the heat and bring to a boil; reduce the heat to low and simmer for 30 minutes.
8. Season the soup as needed with salt, black pepper, and cayenne pepper. Ladle the soup into oven-safe bowls and top with slices of toasted baguette covered with plenty of Gruyere.
9. Place the soup into the oven or under a broiler and cook until golden brown and bubbly, about 10 minutes.
10. Sprinkle each bowl of soup with parsley and serve immediately.

MARGHERITA PIZZA

Yield: 6 Portions

Ingredients

Amounts

Dough

Water, warm (110°F)	1 cup
Active dry yeast	2 tsp.
Honey	¼ tsp.
All-purpose flour	2 ½ - 3 cups
Salt	1 tsp.

Toppings

Canned plum tomatoes	2 lb.
Extra virgin olive oil	2 Tbsp.
Basil, coarsely chopped (plus whole leaves for garnish)	½ cup
Salt	to taste
Ground black pepper	to taste
Fresh mozzarella	1 ½ lb.
Cornmeal, for dusting	as needed

1/2 recipe

Method

1. Place a pizza stone in a cold oven and preheat the oven to 500°F.
2. To prepare the dough, stir the warm water, yeast, and honey in a mixing bowl until blended. Let the mixture sit until it becomes foamy, about 10 minutes.
3. Place 2 ½ cups of flour and the salt in the bowl of an electric mixer. Add the yeast mixture and mix on low speed with the dough hook attachment until a dough forms, about 4 minutes. Mix on medium speed for an additional 3 minutes.
4. Transfer the dough to a lightly oiled bowl large enough for it to double in size and cover with plastic wrap. Set the bowl in a warm place and let the dough rise until it doubled in bulk, about 30 minutes.
5. To prepare the topping, drain the tomatoes of their juices. Place the tomatoes in a bowl and crush by hand. Stir in the olive oil and chopped basil. Season with salt and pepper to taste and set aside.
6. Slice the mozzarella into ¼-inch thick slices and spread them on absorbent paper towels to drain, at least 5 minutes.
7. Divide the dough into 2 equal sized pieces and make each into a smooth ball by stretching the outer surface and pinching it together at the bottom of the ball. Once the dough balls are rounded, return them to the bowl, cover with plastic wrap, and let the dough rest until it has relaxed enough to stretch out to make the crust, about 20 minutes.
8. Scatter a little cornmeal on a pizza peel or a flat pan that has no rim and is large enough to accommodate the pizza (a cookie sheet turned upside down works well).
9. Working with one ball of dough at a time, flatten the dough into a ¼-inch thick round disk. Place the dough onto the prepared pizza peel. Top the dough with the

half of the tomato-basil sauce, leaving a half inch rim with no sauce. Top the sauce with half of the cheese.

10. Slide the pizza onto the preheated baking stone and bake until the crust is crisp and the outer edges are golden brown, 10 to 12 minutes.
11. Use the pizza peel to remove the pizza from the oven. Place it on a cutting board, garnish with the remaining basil, cut into wedges, and serve.

COQ AU VIN WITH FRESH EGG PASTA

Yield: 6 Portions

Ingredients

Amounts

R {	Slab bacon or pancetta*, medium dice	5 wt. oz.
	Butter	1 tsp.
	Chicken breasts, frenched	4 ea.
	Chicken thighs	4 ea.
	Chicken legs	4 ea.
	Salt	as needed
	Ground black pepper	as needed
S {	Pearl onions, peeled	24 ea.
	White mushrooms, small, whole	12 ea.
	Onion, large dice	1 ea.
	Carrots, large dice	2 ea.
	Celery rib, large dice	1 ea.
	Garlic cloves, crushed	3 ea.
	All-purpose flour, toasted	2 Tbsp.
	Brandy	2 Tbsp.
	Full-bodied red wine, 750 ml bottle	1 ea.
	Thyme sprigs	3 ea.
	Bay leaves	2 ea.
	Chicken stock	1 qt. (or as needed)
	Butter	1 Tbsp.
	Fresh Egg Pasta with Herb Butter (recipe follows)	1x recipe

Method

1. Place the bacon into a 5 ½ quart cast-iron casserole with 1 teaspoon of butter. Cook gently over medium-low heat until the fat is rendered and the bacon is medium brown but not yet crispy, about 6 minutes. Remove the bacon with a slotted spoon and drain on a paper towel.
2. Season the chicken with salt and pepper. Working in batches if necessary, brown in the pork fat on medium heat, about 4 minutes on each side. (Note: avoid overcrowding the pan or scorching the fond, as it will be the basis of the sauce.) Remove and reserve the browned chicken pieces. Remove all but 2 tablespoons of the fat in the pan, reserving what you removed.
3. In the same casserole, sear the pearl onions and mushrooms separately until lightly browned. Remove with a slotted spoon and reserve. Add the onions, carrots, and celery to the casserole and cook over medium heat until the onion is deep brown, about 10 to 12 minutes. Add the garlic and cook until fragrant, about 3 minutes.
4. Sift the flour into the vegetables. Cook until evenly combined, 1 to 3 minutes. Remove from the heat and let it cool for about 5 minutes. Add the brandy and wine

to deglaze the pan, stirring to loosen any drippings that have begun to stick to the pan, and evenly blend in the flour. Add the thyme and bay leaves, and return the chicken (with its juices) and bacon to the pan.

5. Add enough stock to the casserole so it just covers the chicken pieces. Bring the stock to a boil, then lower the heat to establish a simmer. Cook, partially covered, for 1 hour, then add the pearl onions and cook another 45 minutes. When the poultry is tender, but not falling off the bone, remove the pieces and keep warm. Reduce the sauce to a slightly syrupy consistency, about 10 minutes, and swirl in the butter. Add the mushrooms and return the poultry to the sauce to heat it through. Season to taste with salt and pepper.
6. Serve the poultry pieces coated with the sauce and vegetables and accompanied by the pasta.

Notes:

Rooster or stewing hens are traditional choices for coq au vin, but chicken and other poultry options can be substituted.

Unsmoked bacon is preferable to give the final dish a cleaner flavor, but smoked bacon will suffice.

FRESH EGG PASTA WITH HERB BUTTER

Yield: 6 Portions

Ingredients

Amounts

Durum flour	1 lb. (3 ¼ cups)
Salt	1 pinch
Eggs	4 ea.
Oil (optional)	2 Tbsp.

Herb Butter

Butter, room temperature	1 cup
Flat-leaf parsley*, minced	3 ½ Tbsp.
Lemon juice	2 ¼ tsp.
Salt	as needed
Ground black pepper	as needed

Method: Pasta

1. Combine the flour and salt in a food processor. Add the eggs and oil, if using. Process the mixture until it resembles coarse meal. When pressed, the dough will form a cohesive mass.
2. Turn the dough out onto a work surface and knead until the dough is very firm, yet pliable. Cover and let the dough relax at room temperature for at least 1 hour.
3. Roll the pasta dough into thin sheets and cut into desired shapes by hand or using a pasta machine. The pasta is ready to cook now, or it may be refrigerated for up to 2 days.
4. To cook, bring 1 ½ gallons of water to a rolling boil in a large saucepot. Generously salt the water using about 1 ½ tablespoons of salt (the water should be noticeably salty, but not unpleasant). Add the pasta and stir to separate the strands or shapes.
5. Cook the pasta until it is *al dente*, "to the tooth" - it will give slight resistance when bitten into. Drain immediately in a colander.
6. Toss the pasta with enough herb butter to coat the strands and flavor the pasta. Serve hot.

Method: Herb Butter

1. Work the butter by hand or with the paddle attachment in an electric mixer until it is soft. Add the remaining ingredients and blend well. Taste and adjust seasoning with salt and pepper.
2. The compound butter is ready to use, or it may be rolled into a log or piped into shapes and chilled for later use.

Variations: Substitute tarragon, basil, dill, or other herbs for the parsley, depending on your preference.

BEIGNETS WITH SAUCE D'ABRICOT

Yield: 12 Beignets

Ingredients

Amounts

Vegetable oil, for frying (enough to fill the pan no more than $\frac{1}{3}$ full)	as needed
Pâte à Choux (recipe follows)	1 lb.
Vegetable oil, for brushing	$\frac{1}{4}$ cup
Confectioners' sugar, for dusting	as needed
Sauce d'Abricot (recipe follows)	1 $\frac{1}{2}$ cups

Method

1. Pour the oil into a medium thick-bottomed pan. Heat the oil to 360°F.
2. While the oil is heating, place your choux paste into a piping bag fitted with a medium star tip. Cut 18 squares of parchment paper, each 3 inches wide, and brush a little of the oil on one side of each piece. Pipe 2-inch circles of the choux paste onto the oiled sides of the parchment paper.
3. When the oil has reached 360°F, reduce the heat to the lowest setting to maintain the heat during cooking. Pick up one of the strips of parchment paper and gently lower one end into the fryer. The beignets will float and release themselves from the paper.
4. Discard the paper and fry the beignets in batches until golden brown, about 4 minutes, then carefully roll them over in the oil to cook the other side. When golden, remove the beignets from the oil and drain on paper towels. Keep warm.
5. When all of the beignets are cooked, dust them with powdered sugar and serve with warmed apricot sauce.

PÂTE À CHOUX

Yield: 1 lb.

Ingredients	Amounts
Butter	$\frac{1}{4}$ cup
Water, cold	$\frac{2}{3}$ cup
All-purpose flour, sifted	$\frac{3}{4}$ cup
Flavorings (optional)*	as needed
Eggs, lightly beaten	2 - 3 ea.

Method

1. Melt the butter in a medium saucepan over low heat. Pour the water in and bring it to a boil. Take the pan off the heat and add the sifted flour all at once. Beat with a wooden spoon until is smooth, 30 to 60 seconds.
2. Return the pan to low heat for 1 minute to dry out the mixture, stirring constantly. Take the pan off the heat again and allow the mixture to cool for 5 minutes. If you choose to add flavorings, add them now.
3. Gradually add the beaten eggs a little at a time, beating thoroughly between additions, until you have a shiny paste that can hold its shape when piped or spooned. (You may find that you have not used all of the egg - that is okay. If your paste is a little dry, you may want to beat another egg and add some or all of it to adjust the consistency.)
4. Store the paste covered in the refrigerator until needed.

Note: You can add flavorings to the pâte à choux, such as 1 pinch of citrus zest, 1 teaspoon vanilla extract, or 1 tablespoon flavored cordials or liqueurs.

SAUCE D'ABRICOT

Yield: 1 ½ Cups

Ingredients	Amounts
Dried apricots	1 cup
Water	2 cups
Sugar	⅓ cup
Lemon, zest and juice	½ ea.
Apricot brandy	2 Tbsp.
Apricot jam	¼ cup

Method

1. Place all of the ingredients into a blender and mix on high speed until smooth.
2. Pass the sauce through a fine-mesh strainer and serve.

HUDSON VALLEY CAMEMBERT CRISP WITH APPLE-PEAR CONSERVE

Yield: 6 Portions

Ingredients	Amounts
Pecans, finely ground	1/3 cup
Dried breadcrumbs	1/3 cup
Camembert, 6 oz. wheels	3 ea.
All-purpose flour, for dredging	1/3 cup
Eggs, lightly beaten	2 ea.
Olive oil	1/3 cup

- Freeze, bread, freeze

Red Wine Vinaigrette

Red wine vinegar	1/3 cup
Mustard	1 1/2 tsp.
Garlic, minced	1 1/2 tsp.
Olive oil	1 cup
Salt	to taste
Ground black pepper	to taste

Mixed salad greens	6 cups
Apple-Pear Conserve (recipe follows)	1x recipe

Method

1. Mix the pecans and breadcrumbs.
2. Cut the camembert in half crosswise. Dredge (coat) in the flour, shaking off any excess, then dip the cheese in the eggs. Finally dredge in the nut-breadcrumb mixture. Set aside.
3. In a large straight-sided sauté pan (sautoir), heat the olive oil over medium heat until hot, but not smoking. Add the cheese to the pan and fry for about 2 minutes, turning once during the cooking process so the cheese becomes golden brown on both sides. Drain on paper towels. Set aside.
4. To prepare the vinaigrette, whisk together the vinegar, mustard, and garlic in a small bowl. Add the oil in a thin stream while whisking constantly. Season to taste with salt and pepper.
5. Place the mesclun mix in a large bowl. Add enough of the vinaigrette to evenly coat the lettuce and toss well.
6. Serve the dressed greens on a chilled platter, topped with the conserve, and the fried camembert.

Source: *An American Place* © 1996 Larry Forgione

APPLE-PEAR CONSERVE

Yield: 2 ½ Cups

Ingredients	Amounts
Butter	2 Tbsp.
Granny Smith apples, peeled, cored and diced	2 ea.
Bartlett or Bosc pears, cored and diced	2 ea.
Cider vinegar	2 Tbsp.
Brown sugar	2 tsp.
Sour cherries, halved	2 Tbsp.
Ground allspice	⅛ tsp.
Ground cumin	⅛ tsp.
Nutmeg, freshly grated	⅛ tsp.

Method

1. Heat the butter in a heavy skillet over medium heat until it begins to foam. Add the apples and pears and cook, stirring for 2 to 3 minutes, until the apples are tender.
2. Stir in the vinegar, brown sugar, cherries, and spices; cook, stirring continuously, for 1 to 2 minutes.
3. Spoon the conserve into a bowl and allow to cool to room temperature.

STEAK FRÎTES

Yield: 6 Portions

Ingredients	Amounts
Canola or peanut oil	as needed
Russet potatoes	3 lb.
Beef steaks, boneless rib or strip (½ lb. per portion, at least ½-inch thick)	6 ea.
Salt	as needed
Ground black pepper	as needed
Butter, divided use	4 Tbsp.
Peanut oil	1 ½ tsp.
Water, or chicken or beef stock	½ cup

Method

1. Preheat a pot of oil or a deep fryer to 300°F.
2. Peel the potatoes. Cut them into ¼-inch x ¼-inch sticks using a knife or mandolin. Hold the potatoes in cold water until ready to blanch.
3. When ready to blanch, drain the potatoes and pat dry. Blanch (par-cook) the potatoes in 2 batches. Cook until tender but have no color, 3 to 4 minutes. Remove from the oil with a slotted spoon and drain on paper towels. Reserve.
4. Remove all of the fat from the sides of the steaks.* Heat a large, well-seasoned cast iron pan on high until hot but not smoking. Generously season the steaks on both sides with salt and pepper. Place the steaks in the pan with no added fat. There will be quite a bit of smoke.
5. After the first side is browned, about 1 minute, turn the steaks over, reduce the heat to medium, and add 2 tablespoons of the butter and peanut oil to the pan.
6. When the juice seeps to the surface of the steaks, after 1 to 2 minutes, remove them from the pan and keep covered on a warm plate (they'll be close to medium-rare, or à point).
7. Reduce the heat under the sauté pan to low and deglaze with the water or stock, scraping up the browned bits (fond). Reduce the liquid by half, about 4 minutes, and pour in the accumulated juices from the steaks. Reduce the heat to low.
8. Heat the oil in the fryer up to 360°F, and cook the blanched fries in batches until they are crisp and golden. Drain on fresh paper towels, and season liberally with salt and pepper. Keep warm in a 200°F oven.
9. To finish the sauce, whisk in the remaining butter. Season to taste with salt and pepper.
10. Serve the steaks on the fries topped with the butter sauce.

Note: It's the interior marbling of the fat that gives the steaks their juiciness, so removing it from the sides will not diminish the flavor.

MUSHROOM, LEEK, AND BRIE TURNOVERS

Yield: 12 Turnovers

Ingredients

Amounts

Extra virgin olive oil	1 Tbsp.
Mushrooms, coarsely chopped	¾ cup
Leeks, sliced	1 cup
Garlic, minced	1 tsp.
Madeira	2 Tbsp.
Salt	as needed
Ground black pepper	as needed
Puff pastry sheet, thawed	1 ea.
Egg wash	as needed
(1 egg whisked with 2 Tbsp. milk)	
Brie cheese	3 wt. oz.

double recipe

Method

1. Preheat the oven to 425°F. Line a baking sheet with parchment paper.
2. Heat the olive oil in a medium sauté pan over medium-high heat until it shimmers. Add the mushrooms to the pan and sauté until lightly caramelized, about 2 to 3 minutes.
3. Add the leeks to the pan and reduce the heat to medium. Sauté the leeks until they are light golden brown, about 3 to 4 minutes. Add the garlic and cook for 1 minute.
4. Deglaze the pan with the Madeira and reduce until nearly dry, about 1 minute. Season the mixture with salt and pepper. Cool the mixture to room temperature.
5. Roll the dough into a rectangle measuring 12- x 16- inches.
6. Cut the dough into twelve 4-inch squares. Place the squares onto the prepared baking sheet and let them chill in the refrigerator until firm, about 10 minutes.
7. Brush each square lightly with egg wash. Place 1 tablespoon of the mushroom filling in the center of each square. Top the filling with 1 ½ teaspoons of the brie.
8. Fold one corner of the dough over the filling and line it up with the opposite corner of the dough. Press the edges firmly together to seal the filling inside the puff pastry dough. Chill the turnovers for about 10 minutes before baking.
9. Brush the turnovers lightly with egg wash. Cut a small opening in the center of each turnover to allow steam to vent.
10. Place in the oven and bake for about 20 minutes until golden brown.
11. Transfer to a cooling rack.
12. Arrange on a platter and serve.

CRÊPES WITH MIXED BERRY FILLING

Yield: 6 - 8 Portions

Ingredients

Amounts

Crêpes

All-purpose flour

2 cups

Sugar

¼ cup

Salt

½ tsp.

Milk

2 cups

Eggs

2 ea.

Butter, melted

1 Tbsp.

Vanilla extract

1 tsp.

Butter, melted

as needed

or non-stick cooking spray

Mixed Berry Filling (recipe follows)

1x recipe

Method

1. Sift the flour, sugar, and salt together into a mixing bowl. Make a well in the center of the flour mixture.
2. In a separate mixing bowl, blend the milk, eggs, butter, and vanilla. Pour the milk mixture into the well of the flour mixture and whisk just until the batter is smooth. Let the batter rest in the refrigerator for at least 1 hour before preparing the crêpes.
3. Heat a crêpe pan or small, non-stick skillet over medium heat. Brush with melted butter or spray with the non-stick cooking spray. Pour about ¼ cup batter into the pan; immediately swirl and tilt the pan to evenly coat the bottom with batter. Cook until the first side is set and has a little color, about 2 minutes. Adjust the temperature if necessary. Use a heat-proof rubber spatula to lift and turn the crêpe. Cook on the other side until the crêpe is cooked through, about 1 more minute. Remove and place onto a plate. Repeat process with the remaining batter.
4. Fill each crêpe with a few tablespoons of the mixed berry filling. Roll or fold as desired.
5. Serve the filled crêpes on a heated platter.

Variation: Savory Crêpes

To prepare a savory crêpe, simply omit the sugar and vanilla from this recipe.

MIXED BERRY FILLING

Yield: 2 Cups

Ingredients	Amounts
Raspberries, fresh or frozen, divided use	1 ½ cups
Strawberries, fresh or frozen, sliced divided use	1 ½ cups
Blueberries, fresh or frozen, divided use	1 cup
Sugar	1 cup
Lemon juice, freshly squeezed	1 - 2 Tbsp.

Method

1. Combine 1 cup of the raspberries, 1 cup of the strawberries, $\frac{3}{4}$ cup of the blueberries, the sugar, and 1 tablespoon of the lemon juice in a saucepan and bring to a simmer over medium heat.
2. Simmer until the sugar has dissolved, about 10 minutes. Taste the mixture, and if necessary, add more sugar. Continue to heat until any additional sugar is dissolved.
3. Purée the sauce with a blender or push it through a wire-meshed sieve. Return the sauce to a simmer and adjust the flavor by adding the additional lemon juice if necessary.
4. Add the remaining raspberries, strawberries, and blueberries and simmer until the sauce is very hot.

Note: The sauce can be served hot or cold; it will thicken slightly when stored in the refrigerator, and keeps for up to 10 days.

PROVENÇAL SALAD WITH RED WINE VINAIGRETTE

Yield: 6 Portions

Ingredient	Amount
<i>Roasted Fingerling Potatoes</i>	
Fingerling potatoes, washed, skin on	1 ¾ lb.
Pure olive oil	3 Tbsp.
Garlic cloves	6 ea.
Thyme sprigs	3 ea.
Bay leaves	2 ea.
Salt	as needed
Ground black pepper	as needed
Green beans	¾ lb.
Red onion, julienned	¾ cup
Flat-leaf parsley, chopped	3 Tbsp.
Capers, rinsed, chopped	2 Tbsp.
Red Wine Vinaigrette (recipe follows)	¾ cup
Mixed greens	12 cups
Tomatoes, peeled, quartered	3 ea.
Eggs, hard-boiled, peeled, quartered	3 ea.
Anchovy fillets	12 ea.
Niçoise or kalamata olives	24 ea.

Method

1. Preheat the oven to 400°F.
2. To prepare the roasted potatoes, toss the potatoes in a large bowl with the olive oil, garlic cloves, thyme, bay leaves, salt, and pepper. Distribute the mixture evenly in a roasting pan. Place the pan in the oven and bake until the potatoes are fork tender, shaking the pan occasionally to ensure even roasting. Remove and set aside.
3. Trim the ends of the green beans. Par-cook (blanch) the green beans in a pot of salted boiling water until bright green and just barely tender. Drain and shock in ice water. Drain and reserve.
4. Toss together the roasted potatoes, green beans, onions, parsley, and capers. Add the prepared vinaigrette and toss to coat.
5. Arrange the greens on a chilled platter and top with the beans and potato mixture. Garnish the plate with the tomatoes, eggs, anchovies, and olives.

RED WINE VINAIGRETTE

Yield: 1 Cup

Ingredient	Amount
Red wine vinegar	¼ cup
Mustard	½ tsp.
Shallots, minced	½ ea.
Pure olive oil or canola oil	¾ cups
Salt	½ tsp.
Ground black pepper	⅛ tsp.
Sugar (optional)	½ tsp.
Fresh herbs, minced (i.e. chives, parsley, tarragon)	1 Tbsp.

Method

1. Combine the vinegar, mustard, and shallots in a mixing bowl.
2. Pour in the oil, in a slow steady stream, whisking constantly to blend.
3. Season with salt and pepper. Add sugar and fresh herbs, if desired for additional flavoring.

MUSSELS IN SAFFRON AND WHITE WINE BROTH

Yield: 6 Portions

Ingredients	Amounts
Butter	1 Tbsp.
Garlic cloves, chopped	2 ea.
Dry white wine	½ cup
Half-&-half	1 Tbsp.
Saffron threads	1 tsp.
Clam juice	½ cup
Green onions, thinly sliced	2 ea.
Tomatoes, seeded, and chopped	1 ea.
Lemon juice	1 Tbsp.
Mussels, scrubbed and debearded	3 lb.
Chives, snipped	1 Tbsp.

Method

1. Melt the butter in a large pot over medium heat. Add the garlic and sauté until the garlic is fragrant, about 1 minute. Add the wine, half-&-half, and saffron; simmer for 5 minutes.
2. Add the clam juice, green onions, tomatoes, and lemon juice; simmer for 5 minutes.
3. Add the mussels; cover and steam until they open, about 5 to 7 minutes. Shake the pot, holding down the lid with a kitchen towel, to redistribute the mussels. Discard any mussels that do not open.
4. Serve in a large platter or bowl topped with the fresh chives.

EGGS BENEDICT

Yield: 6 Portions

Ingredients	Amounts
Canadian bacon	12 slices
Poached Eggs (recipe follows)	12 ea.
English muffins, split, toasted, and buttered	6 ea.
Hollandaise Sauce, warm (recipe follows)	1 ½ cups

Method

1. Heat a sauté pan over medium-low heat. Add the Canadian bacon and sauté on both sides until heated through, about 1 to 2 minutes on each side.
2. If the eggs have been poached in advance reheat them in simmering water until warmed through. Blot on toweling and shape if necessary.
3. To assemble, top each English muffin half with a slice of Canadian bacon and a poached egg. Spoon 2 to 3 tablespoons of warm hollandaise over each egg and serve immediately on a warm platter.

POACHED EGGS

Yield: 6 Portions

Ingredients

Amounts

Water	3 qt. (or as needed)
Salt	2 tsp.
Distilled white vinegar	4 tsp.
Eggs	12 ea.

Method

1. Combine the water, salt, and vinegar in a deep pan and bring to a bare simmer over medium-high heat.
2. Break each egg into a clean cup, reserving any with broken yolks for another use.
3. Carefully slide each egg into the poaching water. Cook until the whites are set and opaque, about 3 minutes.
4. Remove the eggs from the water with a slotted spoon, blot them dry and trim the edges, if desired. The eggs are ready to serve now, or they may be properly chilled and held for later service.
5. Reheat the eggs if necessary by lowering into a pot of simmering water for 30 to 60 seconds. Serve hot on heated plates or use as directed.

HOLLANDAISE SAUCE

Yield: 2 ½ Cups

Ingredients

Amounts

Shallots, minced	1 Tbsp.
Peppercorns, cracked	½ tsp.
White wine or cider vinegar	¼ cup
Water (or as needed)	¼ cup
Egg yolks, fresh or pasteurized	6 ea.
Butter, melted or clarified, kept warm	1 ½ cups
Lemon juice, strained	2 tsp.
Salt	to taste
Ground white pepper	to taste
Cayenne pepper (optional)	1 pinch

Method

1. Combine the shallots, peppercorns, and vinegar in a small pan and reduce over medium heat until nearly dry (*à sec*).
2. Add the water to the reduction and strain into a stainless-steel bowl.
3. Add the egg yolks and set over simmering water. Cook, whisking constantly, until the yolks triple in volume and fall in ribbons from the whisk.
4. Remove the cooked egg yolks from the simmering water and set on a clean side towel to keep the bowl from slipping. Gradually ladle the hot melted butter in a thin stream, whisking constantly. As the butter is blended into the egg yolks, the sauce will thicken. If it becomes too tight and the butter is not blending in easily, you may need to add a little water or lemon juice to loosen the yolks enough to absorb the remaining butter (refer to chef for demonstration).
5. Taste the sauce and add lemon juice, salt, pepper, and cayenne, if desired, as needed. The sauce is ready to serve at this point, or it may be finished as desired. The sauce can be held for up to 2 hours at 145°F. This can be accomplished by holding the sauce in hot (not simmering or boiling) water or in an insulated bottle.

TARTE TATIN

Yield: 6 Portions

Ingredients	Amounts
Sugar	1 ½ cups
Water	½ cup
Corn syrup	1 ½ Tbsp.
Apples, peeled and cored (Braeburn, Honeycrisp, Stayman)	3 ea.
Lemon, juiced	2 ea.
Butter	6 Tbsp.
Puff pastry sheets	2 ea.
Heavy cream, whipped	1 cup

Method

1. Preheat the oven to 375°F.
2. Combine the sugar and water in a medium saucepan over medium heat and bring to a boil. Stir to dissolve all the sugar, then add the corn syrup. Turn the heat up to high. Use a pastry brush dipped in clean water to wash away the sugar deposits on the inside of the pan until the sugar stops splashing the sides. When the mix starts to caramelize and becomes a golden brown, take the caramel off the heat and immediately divide it evenly among six 8-ounce ramekin molds.
3. Slice the apples in half vertically. Lay the dome side down into the molds. Pour 1 teaspoon lemon juice over each apple in the molds. Add 1 tablespoon of butter in the dip of each apple where the core used to be.
4. Roll out the puff pastry to ⅛-inch thick. Allow it to rest for 30 minutes. Cut six 4 ½ -inch circles with a fluted pastry wheel and place them on top of the apples.
5. Bake the apples in the oven for approximately 45 minutes, or until the pastry is golden brown. To check if the apples are done, use a paring knife to lift the puff pastry slightly. The apples are done when they look translucent; there should be no resistance in the apple.
6. Cool the tarts slightly for about 5 minutes; turn the ramekins over onto a tray. Let the pastries sit for about 5 more minutes before removing the molds.
7. Serve warm with a dollop of whipped cream.

