



**COOKING CLASSES**  
AT SUR LA TABLE

**COOKING WITH WINE**  
WITH CHEF TAMICA B.

## PAN-SEARED CHICKEN WITH PROSECCO BUTTER SAUCE

*Yield: 4 servings*

---

*4 skin-on, boneless chicken thighs, trimmed*  
*Sea salt and freshly ground black pepper*  
*1 tablespoon vegetable oil*  
*1 small shallot, minced*  
*1 garlic clove, minced*  
*1 cup Prosecco*  
*1/4 cup heavy whipping cream*  
*3 tablespoons unsalted butter, cut into small pieces*  
*1 tablespoon fresh lemon juice*  
*2 tablespoons chopped fresh chives, plus more for garnish*

---

1. Pat chicken dry with paper towels and season with salt and pepper. Preheat oven to 400°F.
2. *To sear chicken:* To a large nonstick, ovenproof skillet set over medium-high heat, add oil. When oil is shimmering, add chicken, skin side down, and sear until golden brown, about 5 minutes. Turn the chicken, skin side up, and transfer to preheated oven; roast until instant-read thermometer inserted into the thickest part registers at 165°F, about 20 minutes. Transfer chicken to a plate and tent loosely with aluminum foil to keep warm.
3. *To prepare the sauce:* Return the skillet over medium heat, discard all but 1 tablespoon fat. When the skillet is hot, add shallots and cook until tender, about 2 minutes. Add garlic and cook until fragrant, about 1 minute. Add Prosecco and bring to a boil; cook, scraping up the browned bits from the bottom of the pan with a silicone spatula. Pour in the cream and continue to cook until the mixture has thickened to a sauce-like consistency, about 3 minutes. Remove the pan from the heat and whisk in the butter, a few cubes at a time. Stir in the lemon juice and chives, taste and adjust seasoning with salt and pepper.
4. *To serve:* Cut chicken into slices and transfer to warmed plates. Ladle the sauce around the chicken, top with chives, and serve immediately.

## CHARDONNAY AND PECORINO RISOTTO

*Yield: 4 servings*

---

*5 to 7 cups low-sodium vegetable or chicken broth*  
*1 tablespoon olive oil*  
*2 shallots, minced*  
*1 garlic clove, minced*  
*1 1/2 cups Arborio or Carnaroli rice*  
*1 1/2 cup Chardonnay, divided*  
*1 tablespoon lemon zest*  
*2 tablespoons unsalted butter*  
*1/2 cup grated Parmigiano-Reggiano cheese, plus more for garnish*  
*1/2 cup grated Pecorino cheese, plus more for garnish*  
*Sea salt and freshly ground black pepper*  
*2 tablespoons chopped fresh-flat leaf parsley*  
*Juice of 1 lemon*

---

1. Pour broth into a medium saucepan set over medium heat and bring to a simmer; reduce heat to low and cover to keep warm.
2. *To prepare risotto:* To a large saucepan or straight sided skillet over medium heat, add oil. When oil is shimmering, add shallots, garlic, and rice; sauté, stirring constantly until rice is evenly coated with oil and translucent around the edges and the shallots are soft, 3 to 4 minutes. Add ½ cup wine and cook until pan is almost dry, about 3 more minutes.
3. Using a ladle, add about 1 cup of hot broth to the rice, stirring continuously with a wooden spoon. Add remaining 1 cup of wine, then add additional broth, 1 cup at a time, stirring constantly and adding more broth only after the previous addition has been absorbed. After about 15 minutes of cooking, add lemon zest. The risotto is done after about 20 minutes, when it is creamy and the rice grains are plump and tender with a slight resistance to the bite. Remove from heat and stir in butter, Parmesan, Pecorino, and parsley. Taste and adjust seasoning with salt, pepper, and lemon juice.
4. *To serve:* Perfect risotto should flow gently when ladled into a serving dish. If prepared in advance, it will thicken as it sits. Just before serving, thin the risotto with a little hot broth or water to a creamy consistency. Ladle risotto into 4 warmed, shallow serving bowls. Garnish each with Parmesan and Pecorino and serve immediately.\

## CLASSIC HARICOTS VERTS WITH SAUVIGNON BLANC AND SHALLOTS

*Yield: 4 servings*

Haricots verts are smaller and more tender variety of green bean, with a delicate flavor. Make sure to salt the blanching water to taste like sea water in order to enhance the color and flavor of this delicious vegetable. Be sure to remove the beans when they are just crisp-tender to avoid overcooking.

---

*1 pound haricots verts, ends trimmed*  
*2 tablespoons (1 ounce) unsalted butter*  
*1 shallot, minced*  
*1 garlic clove, minced*  
*2 teaspoons finely chopped fresh thyme leaves*  
*1/2 cup Sauvignon Blanc*  
*Sea salt and freshly ground black pepper*

---

1. Bring a large saucepan with water set over high heat to a boil and generously season with salt. Add haricots verts and cook until just crisp-tender, 2 to 3 minutes. When beans are crisp-tender, remove from blanching water using a slotted spoon or spider and drain well.
2. Melt butter in a medium skillet over medium heat. Add shallots and cook until tender, about 3 minutes. Add garlic and thyme and cook until fragrant, about 1 minute. Add the wine and cook until sauce thickens to desired consistency. Taste and adjust seasoning with salt and pepper.
3. Add beans to the skillet and toss in the sauce and cook until heated through. Taste and adjust seasoning with salt and pepper. Serve immediately.

## FRESH STRAWBERRIES WITH LILLET SABAYON

*Yield: 4 servings*

---

*4 large egg yolks  
2 tablespoons granulated sugar  
1/4 cup Lillet Blanc  
1/8 teaspoon fine sea salt  
1/2 teaspoon vanilla bean paste*

*2 cups sliced strawberries*

---

1. Place a large saucepan with 3 inches of water over medium heat and bring to a simmer. To a large heat-proof bowl, add yolks, sugar, Lillet, salt, and vanilla; whisk to combine. Place bowl over simmering water and whisk constantly for 5 to 7 minutes, until the instant-read thermometer reads 175°F and the custard is thick enough to hold a ribbon when a whisk is passed through it.
2. *To serve:* Serve the sauce warm, pooled at the bottom of dessert bowls and topped with strawberries. Alternatively, chill the sauce first and then serve topped with fresh berries.