



**COOKING CLASSES**  
AT SUR LA TABLE

**BEST OF SUR LA TABLE: 47<sup>TH</sup>  
ANNIVERSARY CELEBRATION**

WITH CHEF DAVID C.

## COQ AU VIN BLANC

*Yield: 8 servings*

Literally translating to "rooster in wine," coq au vin was developed on the farms of France as a means of making a flavorful meal from older poultry. Slowly braising the bird in red wine makes it tender and delicious.

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*8 ounces thick-cut bacon, cut into 1-inch chunks*  
*1 (4 to 5 pound) roasting chicken, cut into 8 serving pieces*  
*Sea salt and freshly ground black pepper*  
*1 large yellow onion, cut into 1-inch pieces*  
*2 large carrots, peeled and cut into 1-inch pieces*  
*2 large celery ribs, cut into 1-inch pieces*  
*1 medium leek, white and light green parts only, cut into 1-inch pieces*  
*1 head garlic, halved*  
*1/3 cup unbleached all-purpose flour*  
*1 bottle medium to full-bodied dry white wine, such as sauvignon blanc or white burgundy*  
*2 to 3 cups low-sodium chicken broth*  
*4 sprigs fresh thyme, plus leaves for garnish*  
*1 bay leaf*  
*2 teaspoons cracked black peppercorns*  
*1 pound pearl onions, fresh or frozen*  
*2 tablespoons unsalted butter*  
*1 tablespoon vegetable oil*  
*1 pound fresh cremini or button mushrooms, stems trimmed, quartered*  
*1/3 cup sherry vinegar*

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Preheat oven to 350°F.

1. Place a rack near the bottom of the oven.
2. To a large Dutch oven set over medium heat, add bacon. Cook bacon until crispy and fat has rendered, 6 to 8 minutes. Using a slotted spoon or spider, transfer bacon to a paper towel-lined plate, leaving the fat in the Dutch oven.
3. **To prepare the chicken:** Increase the heat to medium-high; season chicken generously with salt and pepper. Using tongs, place chicken in the Dutch oven and sear to a deep brown on all sides, about 6 minutes, working in batches as needed. Transfer chicken to a rimmed baking sheet.
4. Add onion, carrot, celery and leek to the Dutch oven and cook, stirring occasionally, until vegetables are browned, 6 to 8 minutes. Add garlic and cook, stirring often, another 1 to 2 minutes. Sprinkle flour over vegetable mixture and cook, stirring to incorporate, 1 to 2 minutes.
5. Pour in wine and using a wooden spoon, scrape the bottom of the pan to release any browned bits. Cook until wine begins to thicken, 4 to 5 minutes. Return chicken to the Dutch oven along with any accumulated juices from the baking sheet and add enough broth to barely cover the chicken. Add thyme, bay leaves, and peppercorns, stirring to combine. Cover the Dutch oven and place in the preheated oven. Braise the chicken until fork tender, 45 to 55 minutes.
6. If using fresh pearl onions, blanch in rapidly boiling salted water until tender, 4 to 5 minutes. Drain in a colander and let cool. Trim ends and the peel should slide off easily. Set aside. If using frozen onions, thaw and drain off excess liquid.
7. To a large skillet over medium-high heat, add butter and oil. When butter melts, add pearl onions and mushrooms and sauté until lightly browned. Drizzle with sherry vinegar and season liberally with salt and pepper. Transfer skillet to the oven with the Dutch oven during the last 15 to 20 minutes, stirring occasionally until onions and mushrooms are golden brown, and most of the liquid has evaporated. Remove pan from oven and set aside.
8. Remove Dutch oven from the oven and using tongs carefully transfer the chicken to a clean rimmed baking sheet. Cover

loosely with foil to keep warm.

9. Strain the braising liquid through a fine-mesh strainer into a large saucepan, pressing solids with a wooden spoon to release as much liquid as possible. Place saucepan over high heat and cook braising liquid until reduced and thickened, 10 to 12 minutes. Skim the surface with a ladle to remove any excess fat. Taste and adjust seasoning with salt and pepper.

10. *To serve:* Place a piece of chicken in individual shallow serving bowls and ladle sauce over each. Garnish with pearl onions and mushrooms, and sprinkle with reserved bacon pieces and thyme leaves. Serve immediately.

## BUTTERY POMMES PURÉE WITH CHIVES

*Yield: 4 to 6 servings*

The key to a fluffy texture is to process the hot potatoes in a ricer or food mill. It's also important to simmer rather than boil potatoes for even cooking.

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*2 pounds Yukon gold potatoes, peeled*

*Sea salt*

*1/2 cup heavy whipping cream*

*8 ounces (2 sticks) unsalted butter, cut into small cubes*

*2 tablespoons chopped fresh chives*

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1. **To prepare the potatoes:** Add potatoes to a large saucepan and cover with water by 2 inches; generously season with salt. Bring to a boil, then lower heat to medium, cover partially, and simmer until the potatoes are tender when pierced with a fork, 15 to 20 minutes. Drain in a colander.
2. While potatoes simmer, add cream to a small saucepan and heat over medium-low until warmed through.
3. Set a potato ricer on the rim of the pot used to cook the potatoes. Fill the ricer halfway with cooked potatoes and press them through. Continue until all the potatoes have been riced. Vigorously stir in a few pieces of butter at a time with a silicone spatula until potatoes are creamy. Stir in the warmed cream, enough to reach desired consistency, then taste and adjust seasoning with salt.
4. **To serve:** Mound potatoes in a warmed serving bowl, top with chives, and serve immediately. (Or make a couple hours ahead, loosely cover with foil, and keep in a warm oven.)

## CHOCOLATE SOUFFLÉ WITH SALTED CARAMEL SAUCE

*Yield: 8 servings*

This is the ultimate dessert soufflé. It delivers dark chocolate flavor and is also the only soufflé that can be prepared up to 24 hours in advance and held in the refrigerator before baking. Since the caramel sauce can be made in advance as well, the combination is perfect for entertaining.

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*1 tablespoon (1/2 ounce) unsalted butter, cut into 1/2-inch pieces, plus extra for preparing soufflé dishes*

*1/4 cup (1 3/4 ounces) granulated sugar, plus extra for preparing soufflé dishes*

*8 ounces bittersweet chocolate (up to 70% cacao), finely chopped*

*1 tablespoon (1/2 ounce) unbleached all-purpose flour*

*1/2 cup (4 ounces) whole milk*

*1 teaspoon vanilla extract*

*1/2 teaspoon instant espresso powder dissolved in 1/2 teaspoon water*

*Sea salt*

*3 large eggs, separated*

*1 large egg white*

*Salted Caramel Sauce (recipe follows)*

*Whipped cream, for garnish*

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Preheat oven to 375°F.

1. Position the oven rack in the bottom third of the oven. Generously butter 8, 6-ounce soufflé dishes or ramekins (including the rims), dust them with sugar, and tap out the excess.

2. **To prepare the chocolate:** Pour 2 inches of water in the bottom of a double boiler and bring to a rolling boil. Off the heat, place the chocolate in the top of the double boiler. Turn the heat off and set the chocolate over the steaming water. Stir occasionally with a silicone spatula until the chocolate is melted and smooth. Leave over the warm water until needed.

3. Melt the butter in a small saucepan over medium heat. Remove from heat, add the flour, and whisk well to remove any lumps. Return pan over medium heat and cook for 1 minute, whisking constantly. Remove the pan from the heat and add the milk slowly, whisking constantly to remove any lumps. Return the pan to the heat and bring to a boil, whisking constantly. Cook for 1 to 2 minutes, until thickened to the consistency of thin pudding. Remove from the heat and whisk in the vanilla. Whisk in the espresso powder and pinch of salt. With a clean silicone spatula, scrape the melted chocolate into a large bowl. Add the milk mixture and whisk to blend. Whisk in the egg yolks. Cover and keep warm while you whip the egg whites.

4. In the very clean bowl of a stand mixer fitted with a whisk attachment, whip the 4 egg whites on medium speed until they form soft peaks. With the mixer running, slowly add the granulated sugar and beat until firm peaks form. You can also use a hand mixer and a medium bowl. With a silicone spatula, gently stir one-fourth of the egg whites into the chocolate mixture to lighten. Fold in the remaining egg whites just until there are no more white streaks showing.

5. Evenly divide the mixture between the prepared ramekins, filling them to 1/4 inch below the rim. Transfer the dishes to the baking sheet. Bake until the soufflés are set and firm to the touch in the center, 14 to 18 minutes (higher percentage chocolates will bake more quickly). Test doneness by gently shaking the baking sheet; soufflés should jiggle only slightly. If centers are too soft, quickly close the oven and bake for additional 2 to 3 minutes.

6. **To serve:** Break open the tops of the soufflés and pour in salted caramel sauce, then top with a dollop of whipped cream. Pass additional sauce and cream around the table.

**Note:** You can also bake this in a 6-cup buttered and sugared soufflé dish. Bake for 32 to 38 minutes, until set and firm to the touch in the center. Serve immediately.

The soufflé batter can be transferred into the dishes up to 24 hours before baking. Set them on the baking sheet, wrap with plastic, and refrigerate. Unwrap and transfer the sheet of soufflés directly to the oven for baking.

## SALTED CARAMEL SAUCE

*Yield: 2 cups*

Salted caramel sauce can partner with all manner of desserts. It keeps very well for at least 2 weeks in the refrigerator, so it's easy to make ahead and have on hand for spur-of-the-moment desserts.

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*1 cup heavy whipping cream  
1/4 cup water  
1 cup granulated sugar  
2 tablespoons unsalted butter, cut into 1/2-inch cubes  
1 tablespoon vanilla bean paste  
1 teaspoon sea salt, plus more to taste*

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1. In a small saucepan, heat the cream just until it begins to boil. Remove from the heat and set aside.
2. **To prepare the caramel:** Add sugar and water to a medium saucepan. Place pan over medium-low heat and stir with a wooden spoon or silicone spatula until the sugar is dissolved and the liquid is clear. Increase the heat to high and boil rapidly, swirling the pan occasionally (do not stir) so that the sugar cooks evenly. Cook until the caramel turns a deep golden brown. Test the color by dipping a clean spoon into the caramel and dripping a bit on a white plate.
3. Immediately turn off the heat and add the warmed cream, butter, vanilla bean paste and salt. (Be careful here—the mixture will rise dramatically in the pan and sputter.) Stir with the wooden spoon or the spatula to blend. If any bits of caramel have solidified, set the pan back over very low heat and stir gently until they melt. Cool the caramel to room temperature. Add more salt, to taste, if desired, before serving.