



COOKING CLASSES
AT SUR LA TABLE

HENNESSY EVENT
WITH CHEF SCOTTY L.

CREAM BISCUIT SANDWICH WITH COLD SMOKED SALMON, WHIPPED FROMAGE BLANC AND SHAVED LEMON

Yield: 12 biscuit sandwiches

Cream Biscuits:

*2 cups unbleached all-purpose flour, plus more for dusting
1 tablespoons baking powder
3/4 teaspoon sea salt
1 tablespoon granulated sugar
1 1/2 cups heavy whipping cream
2 tablespoons unsalted butter, melted*

Whipped Fromage Blanc:

*1/2 cup fromage blanc
1/2 cup heavy whipping cream
1 tablespoon extra-virgin olive oil
1 teaspoon lemon zest
1 teaspoon fresh lemon juice
Sea salt and freshly ground black pepper
2 teaspoons chopped fresh dill*

*8 ounces cold smoked salmon, thinly sliced
1 lemon, thinly sliced across on a mandoline, seeds removed*

- 1. To prepare cream biscuits:* Preheat oven to 400°F. To a large bowl, add flour, baking powder, salt, and sugar; whisk to combine. Gently stir in cream just until the dry ingredients are moistened. Transfer the dough to a lightly floured work surface and pat into a rectangle about 1/2 inch thick. Cut into 12 square or round biscuits. (If cutting round biscuits, use a 2 1/2-inch round cutter and reroll dough scraps to make enough biscuits). Transfer biscuits to a rimmed baking sheets about 1 inch apart, brush with melted butter, and bake until golden, about 14 minutes. Transfer to a wire rack to cool slightly.
- 2. To prepare whipped fromage blanc:* Add all ingredients, except for the dill, to the bowl of a food processor fitted with a metal blade. Process until smooth, about 2 minutes. Taste and adjust seasoning with salt and pepper; fold in dill.
- 3. To serve:* Slice biscuits lengthwise. Spread some of the whipped fromage blanc on the bottom half of the biscuit and top with smoked salmon and lemon slices. Put the top biscuit half over the lemon and serve immediately.

OLIVE OIL DUCK CONFIT

Yield: 4 servings

To confit, means to slowly cook something in its own fat. Here, we cook the duck in olive oil instead of duck fat.

1/2 cup sea salt
2 tablespoons granulated sugar
3 pounds duck leg quarters
1 teaspoon black peppercorns
1 teaspoon juniper berries
15 sprigs fresh thyme
4 cups olive oil, plus more as needed

1. To a large bowl, add salt and sugar; stir to combine. Generously rub duck (working with one at a time) with the salt and sugar mixture, pressing it into the skin and flesh of the duck.
2. Layer duck inside a baking dish, alternating with peppercorns, juniper berries, and thyme. Top with remaining salt and sugar mixture, cover with plastic wrap, and refrigerate for 12 to 24 hours.
3. Remove duck from refrigerator and rub off salt, sugar, and seasonings from the meat; pat dry with paper towels.
4. Transfer duck to a saucepan just large enough to hold it and cover with olive oil. Add more oil as necessary to make sure the duck is completely submerged. Simmer duck over low heat until the meat is brown and tender, about 1 1/4 hours. Be careful that the temperature of the oil never goes above 220°F. Once tender, let the duck sit in the oil until cool enough to handle, about 15 minutes.
5. *To serve:* Carefully remove duck from the oil and add to a large skillet set over medium-high heat. Cook until the meat is crispy and heated through, about 5 minutes per side.

FARRO RISOTTO AND SWEET PEAS

Yield: 4 servings

Farro looks similar to a large grain of brown rice and has a complex nutty taste. As farro cooks, its starch content releases to mimic a creamy risotto consistency, making this a healthier alternative to risotto rice.

1 cup farro, semi-pearled, rinsed
2 cups boiling water
4 to 6 cups low-sodium vegetable or chicken broth
1 tablespoon unsalted butter
1 tablespoon olive oil
2 tablespoons minced shallots
2 large garlic cloves, minced
2 teaspoons fresh thyme leaves, minced
1/2 cup dry white wine
1 cup sweet peas, blanched
1/2 cup grated Parmesan cheese
2 teaspoons lemon zest
Sea salt and freshly ground black pepper

1. Place farro into a large, heatproof bowl and cover with boiling water. Allow to sit undisturbed for 20 minutes. Drain well and set aside.

2. To a medium saucepan set over medium-high heat, add broth and bring to a simmer. Reduce heat to low, cover, and keep warm.

3. To a large sauté pan set over medium-high heat, add butter and oil. When butter is melted and foam subsides, add the shallots and cook, stirring with a wooden spoon, until translucent, about 2 minutes. Add garlic and cook until fragrant, about 30 seconds. Add the drained farro and stir well to coat the farro grains with the fat. Stir in thyme and wine, bring to a simmer, and reduce the heat to medium.

4. Using a ladle, add about 1 cup of hot broth to the farro, stirring continuously with a wooden spoon. Add additional broth, 1 cup at a time, stirring constantly and adding more broth only after the previous addition has been absorbed. After approximately 3 cups of broth have been added, taste farro for doneness. It should be chewy, yet tender. If farro is not tender, add additional broth and continue cooking. Once the farro is cooked through, stir in peas, cheese, and lemon zest. Taste and adjust seasoning with salt and pepper

5. *To serve:* Divide the risotto between 4 warmed shallow bowls and serve immediately.

BUTTERSCOTCH BUDINO

Yield: 8 (6-ounce) servings

Similar to English pudding, *budino* is the Italian word for custard or pudding. Here rich caramel is whisked with cream and egg to make a decadent butterscotch flavored dessert.

3 cups heavy whipping cream
1 1/2 cups whole milk
1 large egg
3 large egg yolks
5 tablespoons cornstarch
1 cup plus 2 tablespoons dark brown sugar
2 teaspoons fine sea salt
1/2 cup water
5 tablespoons unsalted butter
2 tablespoons Hennessy XO
1/2 teaspoon vanilla bean paste
3 tablespoons best quality extra-virgin olive oil, for serving (optional)
Flaky sea salt, for serving (optional)

1. To a medium bowl, add cream and milk; whisk together and set aside. To a separate medium bowl, add egg, egg yolks, and cornstarch; whisk to combine and set aside.
2. To a medium saucepan, add brown sugar, salt, and water. Place over medium-high heat and cook until a thick, dark brown caramel develops, 10 to 12 minutes. Turn off heat and whisk the cream mixture into the caramel. Be careful as the mixture will expand and bubble vigorously.
3. Turn the heat back on to medium and simmer until the caramel melts into the cream completely and the mixture is smooth. Temper the egg and cornstarch mixture by slowly whisking about half cup of the hot caramel cream. Whisk the tempered egg mixture into the remaining caramel cream and bring to a simmer, whisking constantly until the custard is very thick, about 3 minutes. Remove from the heat and whisk in the butter, Hennessy, and vanilla. Strain custard through a fine-mesh strainer and divide among 8, 6-ounce ramekins. Set aside to cool to room temperature, then cover with plastic wrap and refrigerate until ready to serve, at least 2 hours or overnight.
4. *To serve:* Drizzle a small amount of olive oil over each custard and sprinkle with flaky sea salt.

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