



**COOKING CLASSES**  
AT SUR LA TABLE

**STEAK: FRENCH BISTRO  
FAVORITES**

WITH CHEF DAVIDE G.

## STEAK AU POIVRE

*Yield: 4 servings*

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*4 (6-ounce) New York strip steaks*  
*1 tablespoon black peppercorns*  
*Sea salt*  
*2 tablespoon unsalted butter, divided*  
*1 tablespoon vegetable oil*  
*2 large shallots, minced*  
*1/4 cup brandy*  
*1 cup low-sodium beef broth*  
*1 teaspoon chopped fresh thyme leaves*  
*1/4 cup heavy whipping cream*  
*1 tablespoon Dijon mustard*

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1. **To prepare the steaks:** Allow steaks to rest at room temperature for 30 minutes. Coarsely grind the peppercorns in a spice grinder or mortar and pestle. Pat steaks dry and season generously on all sides with salt and ground peppercorns.

2. Preheat oven to 400°F.

3. To a large skillet set over medium-high heat, add 1 tablespoon butter and oil. When butter melts and foam subsides, add steaks and sear until deep brown, about 5 minutes. Using tongs, turn steaks over and transfer the skillet to the preheated oven; finish cooking the steaks to your desired doneness, or until an instant-read thermometer inserted in the thickest part registers 135°F, about 4 minutes for medium-rare. Remove steak from oven and place on a cutting board with a well. Loosely cover with aluminum foil and rest for at least 5 minutes.

4. Return skillet to medium heat and add the shallots; sauté, stirring constantly until softened, 2 to 3 minutes. Remove skillet from heat and carefully pour in brandy. Using a long stemmed lighter, ignite the brandy, allowing the alcohol to cook off. Add broth and thyme, stirring the bottom of the skillet with a wooden spoon to release browned bits and simmer until liquid is reduced by half, 8 to 10 minutes. Taste and adjust seasoning with salt and pepper. Stir in the cream and mustard. Taste and adjust seasoning with salt and pepper. Stir in remaining 1 tablespoon butter and keep warm.

5. **To serve:** Thinly slice the steaks against the grain and divide slices among 4 warmed dinner plates. Top sliced steak with sauce and serve immediately.

## BRAISED LEEKS WITH TARRAGON MUSTARD VINAIGRETTE

*Yield: 4 servings*

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*2 tablespoons unsalted butter*  
*4 medium leeks, white and pale green parts only, cut in half lengthwise and washed well*  
*Sea salt and freshly ground black pepper*  
*3/4 cup low-sodium chicken broth*  
*1/4 cup dry white wine*  
*6 fresh thyme sprigs*  
*1 tablespoon chopped fresh flat-leaf parsley*

### ***Vinaigrette:***

*1 teaspoon Dijon mustard*  
*2 teaspoons white wine vinegar*  
*1 teaspoon fresh lemon juice*  
*1 teaspoon minced garlic*  
*1 tablespoon minced shallot*  
*1 tablespoon minced fresh tarragon*  
*1 1/2 tablespoons extra-virgin olive oil*  
*Sea salt and freshly ground black pepper*

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1. To a large skillet set over medium heat, add butter. When butter melts and foam subsides, add leeks, cut side down, and cook until softened and light golden, 3 to 4 minutes. Turn leeks and cook on the other side until softened, 3 minutes. Turn leeks again and season with salt and pepper. Add broth, wine, and thyme sprigs; cover and cook until leeks are completely tender, about 10 minutes. Uncover the pan and cook until liquid is reduced, 2 to 3 minutes. Discard thyme sprigs and divide leek halves equally among 4 warm salad plates.

2. ***To prepare the vinaigrette:*** To a medium bowl, add mustard, vinegar, lemon juice, garlic, shallot, and tarragon; whisk to combine. While whisking continuously, add oil in a steady stream. Taste and adjust seasoning with salt and pepper.

3. ***To serve:*** Drizzle vinaigrette over leeks and top with parsley; serve immediately.

## ROASTED POTATOES WITH ESPELETTE AND THYME

*Yield: 4 servings*

For an added layer of luxury, use duck fat instead of olive oil to coat the potatoes before roasting them in the oven.

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*1 1/2 pounds baby Yukon Gold potatoes*  
*2 tablespoons unsalted butter, melted*  
*3 tablespoons olive oil*  
*Sea salt and freshly ground black pepper*  
*3 to 4 garlic cloves, finely chopped*  
*1 tablespoon fresh thyme*  
*1 teaspoon Espelette*

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Preheat oven to 400°F.

1. Place a rimmed baking sheet on the middle rack of the oven. Allow oven to preheat for at least 30 minutes to heat the baking sheet.

2. **To prepare the potatoes:** To a medium bowl, add potatoes, butter, and 2 tablespoons oil, toss well to coat. Season potatoes generously with salt and pepper and toss to coat. Carefully remove preheated baking sheet, and using a silicone pastry brush, coat with the remaining 1 tablespoon oil. Arrange potatoes on the baking sheet in a single layer and return to the oven. Roast until potatoes are browned, 18 to 20 minutes. Remove baking sheet from oven and stir potatoes. Sprinkle potatoes with garlic, thyme, and Espelette; toss well, and return to oven. Roast until potatoes are crisp, golden brown, and tender, 10 to 12 minutes more.

3. **To serve:** Remove baking sheet from oven, transfer to a warmed serving bowl, and serve immediately.

## CRÊPES SUZETTE

*Yield: 4 to 6 servings*

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### **Crêpes:**

*2 large eggs*

*1 cup whole milk*

*1/3 cup water*

*1 cup unbleached all-purpose flour*

*2 tablespoons granulated sugar*

*2 tablespoons unsalted butter, melted, plus more for brushing pan*

### **Orange caramel sauce:**

*1/4 cup unsalted butter*

*1/4 granulated sugar*

*Juice of 6 oranges, about 2 cups*

*Zest of 1 orange*

*1/2 cup Grand Marnier or another orange-flavored liqueur, divided*

*Orange slices, for garnish (optional)*

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- 1. To prepare the crêpe batter:** Place eggs, milk, water, flour, sugar, and melted butter in a blender. Blend into a smooth batter with the consistency of heavy cream. If batter is too thick, whisk in additional water, 1 tablespoon at a time. Cover and refrigerate for 30 minutes.
- Heat a 9-inch crêpe pan or nonstick skillet over medium-low heat until hot enough for a drop of water to sizzle on contact. Brush the surface of the crêpe pan with a thin film of melted butter using a silicone pastry brush.
- 3. To cook the crêpes:** Gently stir the batter and ladle 1/4 cup into the middle of pan, swirling the batter quickly in all directions to evenly coat the pan with a thin layer of batter. Cook crêpe until the edges turn golden, 60 to 90 seconds. Gently lift the edge of the crêpe with an offset spatula and quickly flip. Cook the second side until the batter is set, 30 to 60 seconds.
- Transfer the crêpe to a plate and top with a sheet of parchment paper. Repeat with the remaining batter, brushing the pan with more butter, as needed. Stack the crêpes, layered between sheets of parchment, to prevent sticking. You will need at least 12 crêpes for serving.
- 5. To prepare the sauce:** To a large skillet set over medium heat, add butter. When butter melts, stir in sugar, orange juice, zest, and 1/4 cup Grand Marnier. Bring to a boil and reduce sauce to 2/3 cup, whisking constantly.
- Fold 3 of the cooked crêpes in half. Add crêpes to the skillet with the sauce, spooning sauce over to coat. Using tongs, fold each crêpe in quarters and arrange in the skillet, working quickly so crêpes do not absorb too much sauce. Repeat until all crêpes have been folded and added to the skillet.
- Remove the skillet from the heat and add remaining 1/4 cup Grand Marnier. Carefully ignite liqueur with a stick lighter or long match. When flames have subsided, remove crêpes from pan and divide between 4 shallow serving bowls. Serve immediately with orange slices.

## French Bistro Favorites: Equipment List

Below is a list of tools you'll need to make the recipes in this packet. Please ask your Chef Instructor or a Sales Associate for assistance with these items.

### Take Home Essentials:

- Crepe pan
- Mortar and pestle
- Espelette pepper
- Tongs

### Cutlery

Chef's knife  
Paring knife  
Serrated knife  
Cutting board

### Bakeware

Mixing bowls (small, medium, large heatproof)  
Rimmed baking sheet  
Rimless baking sheets  
Cooling racks  
Liquid measuring cup  
Measuring spoons  
Dry measuring cups  
Baking pan (9- x 12-inch)  
Round springform pan (9 inch)

### Hand Tools/Gadgets

Microplane grater  
Thermopen  
Pepper grinder  
Whisk  
Bench scraper  
Wooden spoon  
Silicone spatula  
Microplane  
Fine-mesh strainer  
Pizza peel  
Spider  
Garlic roller  
Mandolin  
Potato ricer  
Colander

### Electrics

Food processor  
Stand mixer  
Stand mixer attachments  
Vitamix

### Food

Extra-virgin olive oil  
Black peppercorns  
Sherry vinegar  
Balsamic vinegar  
Red wine vinegar  
Nielsen-Massey vanilla bean paste  
Bittersweet chocolate  
Finishing sea salt

### Pasta tools

Gnocchi board  
Pasta attachments for stand mixer  
Fluted wheel cutter  
Straight wheel cutter  
Tabletop pasta machine