



COOKING CLASSES
AT SUR LA TABLE

OKTOBERFEST MEAL

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Proteins

- ☐ 4, 4-ounce thin-cut boneless pork chops

Produce

- ☐ 2 lemons
- ☐ 1 bunch flat-leaf parsley
- ☐ 1 tablespoon fresh thyme
- ☐ 1 bunch fresh herbs (such as basil or chives)

Dairy

- ☐ 5 large eggs
- ☐ 6 tablespoons unsalted butter
- ☐ 1/3 cup whole milk

Pantry Items

- ☐ All-purpose flour
- ☐ Panko breadcrumbs
- ☐ Vegetable oil
- ☐ Freshly grated nutmeg
- ☐ Kosher salt
- ☐ Freshly ground black pepper

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- ☐ Chef's knife
- ☐ Cutting board

Hand Tools/Gadgets

- ☐ Measuring cups and spoons
- ☐ Mixing bowls (various sizes)
- ☐ Whisk
- ☐ Tongs
- ☐ Wooden spoon
- ☐ Meat mallet
- ☐ Microplane
- ☐ Pepper grinder
- ☐ Silicone spatula
- ☐ Citrus press or reamer (optional)
- ☐ Bench scraper (optional)
- ☐ Spaetzle maker, food mill, or colander
- ☐ Bowl scraper (optional)
- ☐ Spider or slotted spoon

Cookware

- ☐ 2 large non-stick skillets
- ☐ Large stockpot or large saucepan

Bakeware

- ☐ Rimmed baking sheet
- ☐ Wire cooling rack

Other

- ☐ Paper towels
- ☐ Plastic wrap

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Classic Pork Schnitzel

1. Wash and dry produce.
2. 30 minutes prior to class, remove pork from refrigerator and allow to come to room temperature.

Spaetzle with Herbs and Brown Butter

1. Wash and dry produce.
2. Prepare an ice bath.

CLASSIC PORK SCHNITZEL

Yield: 4 servings

Schnitzel is the German word for cutlet and is commonly used to describe meat that has been breaded and lightly fried.

1 cup all-purpose flour

2 large eggs, beaten

2 cups panko breadcrumbs

4, 4-ounce thin-cut boneless pork chops

Kosher salt and freshly ground black pepper

3 tablespoons vegetable oil, plus more as needed

4 tablespoons unsalted butter

2 tablespoons fresh lemon juice

2 tablespoons flat-leaf parsley, minced

Lemon wedges, for serving

1. **To pound pork chops:** Place pork chops into a large zip-top bag, seal and set on a cutting board. Using a meat mallet or heavy-bottomed skillet, pound chops to an even 1/4" thickness.

2. To three separate mixing bowls, add flour, eggs and breadcrumbs. Set a wire rack over a rimmed baking sheet and line a large plate with paper towels.

3. **To bread cutlets:** Generously season pork cutlets with salt and freshly ground black pepper. Dip seasoned cutlet in flour and cover completely, shaking off excess. Dip floured cutlet into egg mixture until well coated, shaking off excess. Dip coated cutlet into breadcrumbs, pressing to fully adhere. Transfer prepared cutlets to wire rack.

3. **To pan-fry schnitzel:** To a large nonstick skillet set over medium heat, add oil. When oil is shimmering, carefully place breaded cutlet in oil. Cook, flipping occasionally until golden brown, about 5 minutes. Transfer schnitzel to paper towel-lined plate.

4. **To prepare pan sauce:** Using paper towels, wipe out skillet and return to medium heat. Add butter and cook until butter has become brown and smells nutty, about 2 minutes. Remove from heat and add lemon juice to stop cooking. Add parsley, stir to combine.

5. **To serve:** Spoon pan sauce over schnitzel. Serve immediately with lemon wedges.

Recipe variations:

- Boneless, skinless chicken thighs or pounded skinless chicken breasts make a great replacement to the pork cutlet.
- Try flavoring breading with sesame seeds, dried oregano, or Parmigiano-Reggiano.

SPAETZLE WITH HERBS AND BROWN BUTTER

Yield: 4 servings

Spaetzle translated from German means “little sparrow”. These tiny little noodles or dumplings are often served as a side dish, like potatoes or rice. We love the classic pairing of this dish with schnitzel, although when tossed with brown butter it’s a star on its own.

1 cup plus 2 tablespoons all-purpose flour

1/2 teaspoon kosher salt

3 large eggs

1/3 cup whole milk

1/8 teaspoon nutmeg, freshly grated

1 teaspoon fresh thyme leaves, chopped

1/4 cup fresh herbs such as parsley, basil, or chives, coarsely chopped

1 teaspoon vegetable oil

2 tablespoons cold unsalted butter

Freshly ground black pepper

Bring large pot of water to a boil over high heat. Salt water generously. Prepare an ice bath.

1. ***To prepare spaetzle batter:*** To a large mixing bowl add flour and salt; stir to combine. To a separate medium bowl, add eggs, milk and nutmeg; whisk to combine. Add egg mixture into flour and whisk until smooth. Using a silicone spatula, fold in chopped herbs.

2. ***To cook spaetzle:*** To pot of boiling water, force spaetzle batter through a spaetzle maker, food mill, or colander. As dumplings float to surface, use a spider or slotted spoon to transfer dumplings to ice bath. Continue working in batches with remaining batter.

3. Drain spaetzle and place in a medium bowl with oil, toss to coat. To a large nonstick skillet set over medium-high heat, add butter. Continue cooking butter until browned and it smells nutty. Once butter is browned, add spaetzle. Cook spaetzle, stirring occasionally until golden brown on all sides. Remove skillet from heat and taste and adjust seasoning with salt and pepper.

Recipe variations:

- Toss spaetzle with fresh herbs like dill, parsley, chives, or basil.