



COOKING CLASSES
AT SUR LA TABLE

BREEZY SUMMER FARE

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

- 1 1/2 pounds flank steak
- 4 ounces sliced bacon

Produce

- 3 lemons
- 3 bunches green onions
- 1/2 large package, or 2 small packages fresh basil
- 1 small red onion
- 2 large beefsteak or heirloom tomatoes
- 1/2 pint cherry tomatoes
- 1 package tarragon

Dairy/Refrigerated

- 5 TBSP unsalted butter
- 1 1/2 pounds cream cheese
- 1 cup heavy whipping cream

Pantry Items

- Kosher salt
- Freshly ground black pepper
- Vegetable oil
- Olive oil
- Red wine vinegar
- Honey

Dry/Canned Goods

- 3/4 cup hazelnuts, toasted
- 3/4 cup graham cracker crumbs
- 3 TBSP confectioners' sugar
- 1 packet powdered, unflavored gelatin
- 3/4 cup granulated sugar
- 1 tsp vanilla bean paste or extract
- 1 1/2 TBSP balsamic vinegar

Equipment Needed

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

Cutlery

- Chef knife
- Serrated knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cups
- Mixing bowls, various sizes
- Slotted spoon or spider
- Tongs
- Silicone pastry brush
- Digital thermometer
- Whisk
- Wooden spoon
- Microplane grater
- Silicone spatula

Cookware

- Medium saucepan
- Grill pan or cast-iron skillet
- Medium skillet

Appliances

- Food processor
- Stand mixer

Bakeware

- 9-inch springform pan

Tabletop

- Serving platters and bowls

Pre-Class Mise en Place and Notes

- Please gather all ingredients before 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.

Grilled Steak with Scallion Pesto

1. Preheat oven to 375°F.
2. 30 minutes before class remove steak from refrigerator and allow to come to room temperature.

Beefsteak Tomato, Bacon and Red Onion Salad

1. Wash and dry produce.

No-Bake Lemon Cheesecake

1. See recipe notes at bottom of recipe for single serving instructions.
2. 30 minutes before class remove cream cheese from refrigerator.

GRILLED STEAK WITH SCALLION PESTO

Yield: 4 servings

Steak:

*1 1/2 pounds flank steak
Kosher salt and freshly ground black pepper
Vegetable oil, for brushing grill grates*

Pesto:

*Kosher salt
2 cups tightly packed green onions, green parts only
2 garlic cloves
1 cup fresh basil leaves
2 teaspoons granulated sugar
1/2 cup olive oil*

Preheat oven 375°F. Set up an ice water bath.

1. **To prepare steak:** Generously season steak with salt and pepper and let the steak stand for 20 minutes at room temperature before grilling.
2. **To prepare pesto:** To a medium saucepan pan filled with water, set over high heat, bring to a rolling boil. Generously season water with salt. Add green onions and garlic, cook for 1 minute. Using a spider remove green onions and garlic and plunge into ice water bath. Allow greens to cool for 3 to 5 min. Remove from ice water bath and drain thoroughly.
3. To the bowl of a food processor fitted with a metal blade, add blanched green onions and garlic. To greens, add basil, sugar, olive oil and 2 teaspoons of salt. Pulse, to blend, leaving pesto slightly chunky. Taste and adjust seasoning with salt and pepper.
4. **To grill steak:** To a large grill pan over medium-high heat or a preheated gas grill, brush grill grates with a thin coating of vegetable oil using a silicone pastry brush. Using tongs place steak on grill, cook undisturbed until dark grill marks appear, about 3 to 4 minutes. Flip and repeat on alternate side. Transfer grill pan to preheated oven until an instant-read thermometer inserted into thickest part of steak registers 125°F, for medium-rare.
5. **To serve:** Let steak rest for 5 minutes. Slice crosswise against grain into 1/2" thick slices and serve with pesto.

Recipe variations:

- Try other herbs! Cilantro or parsley are great alternatives to basil.

BEEFSTEAK TOMATO, BACON, AND RED ONION SALAD

Yield: 4 servings

1 *tablespoon red wine vinegar*
1/2 *medium red onion, thinly sliced*
1 *cup water*
1 1/2 *tablespoon balsamic vinegar*
1 *teaspoon honey*
4 *tablespoons extra-virgin olive oil*
4 *ounces sliced bacon, cut lengthwise into 1" strips and then sliced crosswise into 1/2" pieces*
2 *large beefsteak tomatoes, cut into 1" slices*
1/2 *pint heirloom cherry tomatoes, halved*
1 *teaspoon granulated sugar*
1 *teaspoon flaky salt*
1/2 *teaspoon freshly ground black pepper*
6 *sprigs fresh tarragon*

1. **Pickled red onion:** To a small mixing bowl, add red wine vinegar, sliced red onions, and 1 cup water, set aside.
2. **To prepare dressing:** To a small mixing bowl, whisk together balsamic vinegar, honey, and olive oil. Taste and adjust seasoning with salt and pepper.
3. **To prepare bacon:** To a skillet set over medium heat add bacon. Cook bacon until crispy, 5-7 minutes. Transfer bacon to a paper towel-lined plate to drain.
4. **To assemble salad:** To a serving platter, arrange beefsteak tomato slices in a single layer. Top with cherry tomatoes and season with flaky salt, pepper, and sugar. Add onions, and drizzle with vinaigrette. Garnish with tarragon leaves and bacon. Serve immediately.

Recipe variations:

- Running low on tomatoes? Try adding in wedges of stonefruit like peaches or nectarines.
- Basil makes a great substitute for tarragon in this recipe.

NO-BAKE LEMON CHEESECAKE WITH HAZELNUT CRUST

Yield: 1, 9-inch cheesecake

Sometimes, especially in summer when the last place you want to be is in a hot kitchen, a no-bake cheesecake is the best option. The hazelnuts provide a sweet yet nutty contrast to the delicate citrus flavor.

3/4 cup hazelnuts, toasted
3/4 cup graham cracker crumbs
3 tablespoons confectioners' sugar
5 tablespoons unsalted butter, melted

1 packet (1 1/2 teaspoons) powdered unflavored gelatin
1/2 cup lemon juice
1 1/2 pounds (3,8-ounce packages) cream cheese, room temperature
3/4 cup granulated sugar
1 teaspoon vanilla paste
1/2 teaspoon lemon zest
1 cup heavy whipping cream, whipped

1. To make the crust: In a food processor, fitted with a metal blade, place the hazelnuts, cracker crumbs, and confectioners' sugar and process until finely ground, about 1 minute. Pour in the melted butter and pulse until the crumbs are moist. Press the crumbs into an even layer across the bottom and about halfway up the side of the pan, working outward from the center. Transfer the crust to the freezer and chill for at least 10 minutes, until firm.

2. To make the filling: While the crust is chilling, make the filling. Sprinkle gelatin over the juice in a small saucepan and let stand for about 1 minute. Place the saucepan on the stove over a low heat until the gelatin is completely dissolved. Set aside to cool slightly.

3. In a stand mixer, fitted with a paddle attachment, add the cream cheese and sugar and beat on medium-high speed until very smooth, about 4 minutes. Lower the speed and add the gelatin, a little at a time, scraping down the sides of the bowl with a silicone spatula as necessary. Stir in the vanilla and zest, continuing to beat until just combined. Using a silicone spatula, fold in the whipped cream.

4. To prepare the cheesecake: Pour the filling into the frozen prepared crust and smooth the top with a spatula. Transfer to the refrigerator to set until firm, about 2 to 3 hours.

5. To unmold the cheesecake: Run a thin knife or spatula around the cake edge again, as described above. Pop the side off the pan. Use an icing spatula to loosen the bottom of the

cake from the pan and then slide it off the pan bottom onto a cake cardboard or a serving plate.

6. **To serve:** Cut the cheesecake into wedges with a thin, sharp knife pulling the knife out at the bottom of the cake to keep the surface of the cake smooth and beautiful. Dip the knife in hot water and then wipe dry after each slice.

Recipe variations:

- For individual cheesecakes divide the crust between 12 muffin tin cups lined with liners. Divide the batter between the cups. The setting time will also be reduced to 30 minutes to 1 hour