



COOKING CLASSES
AT SUR LA TABLE

GARDEN-FRESH DINING

WITH SUR LA TABLE CHEF

Ingredient Shopping List

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

Produce

- 2 yellow onions
- 1 pound heirloom tomatoes
- 1 bunch basil
- 1 bunch chives
- 1 bunch flat-leaf parsley
- 1 bunch tarragon
- 1 lemon
- 1 garlic clove
- 1 bunch radishes
- 1 large head butter lettuce

Dairy

- 1 1/2 sticks unsalted butter
- 1/2 cup goat cheese
- 1 egg
- 1/2 cup mayonnaise
- 1/2 cup buttermilk

Pantry Items

- All-purpose flour
- Granulated sugar
- Kosher salt
- Vegetable oil
- Red wine vinegar
- Freshly ground black pepper
- Extra-virgin olive oil

Dry/Canned Goods

- 2 anchovy filets (optional)

Equipment Needed

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

Cutlery

- Chef's knife
- Paring knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Rolling pin
- Mixing bowls (various sizes)
- Citrus juicer or reamer
- Microplane
- Bench scraper
- Silicone spatula
- Pastry brush
- Digital scale (optional)
- Pastry blender (optional)
- Whisk
- Wooden spoon

Cookware

- Large skillet or saucepan

Appliances

- Food processor or blender

Bakeware

- Rimmed baking sheet

Other

- Plastic wrap
- Parchment paper

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.

Flaky Pie Dough

1. Measure all ingredients and place in refrigerator until instructed to remove.

Summer Tomato, Caramelized Onion and Goat Cheese Galette

1. Wash and dry produce.

Butter Lettuce and Radish Salad with Green Goddess Dressing

1. Wash and dry produce.

FLAKY PIE DOUGH

Yield: 1, 9-inch pie crust

This recipe produces a simple, lightly sweetened crust that can be used with all types of fillings. You can make the dough ahead of time, wrap in plastic, and refrigerate up to 2 days, or freeze for 1 month.

1 1/4 cups (6 1/4 ounces) all-purpose flour

2 tablespoons granulated sugar

1/2 teaspoon fine kosher salt

1 stick (4 ounces) cold, unsalted butter, cut into 1/2-inch cubes

3 to 4 tablespoons ice water

1. To the bowl of a food processor or large mixing bowl, add flour, sugar and salt. By pulsing or using a pastry blender, cut butter into flour until butter is size of small peas.
2. Sprinkle ice water, 1 tablespoon at a time, over flour mixture. Pulse or stir mixture until large clumps form. When enough water has been added to allow dough to hold together, transfer to a lightly floured work surface. Gather dough together to form a ball. Flatten dough into a disk about 6 inches wide, cover in plastic wrap and refrigerate for 30 minutes before using.

SUMMER TOMATO, CARAMELIZED ONION AND GOAT CHEESE GALETTE

Yield: 4 servings

Galettes are free-form pies that can hold both savory and sweet fillings. For sweet fillings, toss fruit with cornstarch, sugar and lemon zest before filling and baking.

1 recipe flaky pie dough, chilled (recipe included)
2 tablespoons vegetable oil
2 tablespoons unsalted butter
2 large yellow onions, thinly sliced
1/4 cup red wine vinegar
2 teaspoons kosher salt
1/2 teaspoon freshly ground black pepper
1/2 cup goat cheese, crumbled
1 pound heirloom tomatoes, sliced into 1/4" rounds, drained on paper towels
Extra-virgin olive oil, for drizzling
Kosher salt
1 egg, beaten for egg wash
5 basil leaves, cut into ribbons

Preheat oven to 400°F and position a rack in middle oven. Line a rimmed baking sheet with parchment paper.

1. **To shape dough:** Place chilled dough on a generously floured work surface. Dust dough with flour and using a rolling pin, roll chilled dough into a circle, turning dough as needed with a bench scraper and adding flour to prevent sticking, until circle measures 14" wide and 1/8" thick. Starting at one edge, roll dough around rolling pin and transfer to baking sheet. Refrigerate for 30 minutes.

2. **To caramelize onions:** To a large skillet set over medium heat, add oil and butter. When butter melts, add onions, vinegar, salt and pepper. Cook until onions are deep golden brown, stirring occasionally, 20 to 25 minutes. Allow to cool to room temperature.

3. **To assemble galette.** To chilled dough, spread cooled onions evenly in center of round leaving a 1 1/2" border. Layer tomato slices in concentric circles, overlapping slightly, over the onion mixture. Sprinkle tomatoes with goat cheese. Fold border up and around tomatoes, pleating it to make a circular enclosure leaving center open. Drizzle with olive oil and season with salt and pepper. Brush top of pleated dough with beaten egg.

4. **To bake galette:** Place galette in preheated oven and bake until crust is deep golden brown, about 40 to 45 minutes. Use a metal spatula to lift galette slightly and check underside of crust, which should be a beautiful brown color. Transfer to a rack to cool for 15 minutes.

5. **To serve:** Transfer galette to a serving plate and garnish with basil.

Recipe variations:

- Fresh figs, dates and sliced squash can be substituted for heirloom tomatoes.

BUTTER LETTUCE AND RADISH SALAD WITH GREEN GODDESS DRESSING

Yield: 4 servings

Created in California, green goddess dressing is quintessentially west coast, vibrant and herb forward. Try it as dressing for fresh greens, a dip for crudité, or on grilled salmon.

Dressing:

1/2 cup mayonnaise

1/2 cup buttermilk

1 cup fresh chives, coarsely chopped, divided

1/4 cup fresh flat-leaf parsley, coarsely chopped

1 tablespoon fresh tarragon leaves

1 tablespoon fresh lemon juice

2 anchovy filets, optional

1 teaspoon minced garlic

Kosher salt and freshly ground black pepper

1 small bunch fresh radishes, stemmed and sliced thinly

1 large head butter lettuce, rinsed, dried and torn into bite-size pieces

1. **To prepare dressing:** To the bowl of a blender or food processor, add all dressing ingredients and 1/2 cup chives. Blend or pulse until mixture is smooth and creamy. Taste and adjust seasoning with salt and pepper.

2. **To assemble salad:** To a salad bowl, combine remaining 1/2 cup chives, radishes and lettuce. Toss with enough dressing to coat lightly. Taste and adjust seasoning with salt and pepper. Serve immediately.

Recipe variations:

- For a vegetarian green goddess dressing, omit anchovies.