



COOKING CLASSES
AT SUR LA TABLE

FALL FESTIVAL FAVORITES

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 pounds granny smith apples
- ☐ 2 lemons
- ☐ 4 blood or navel oranges, or 1 cup freshly squeezed orange juice, plus 1 orange

Dairy/Refrigerated

- ☐ 1 large egg
- ☐ 14 ounces unsalted butter

Pantry Items

- ☐ light brown sugar
- ☐ granulated sugar
- ☐ cornstarch
- ☐ almond extract
- ☐ ground cinnamon
- ☐ kosher salt
- ☐ all-purpose flour
- ☐ 1 cinnamon sticks
- ☐ 1 teaspoon whole cloves

Dry/Canned Goods

- ☐ 1/4 cup toasted sliced almonds
- ☐ 12 ounces non-alcoholic ginger beer

Equipment Needed

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

Cutlery

- ☐ Chef knife
- ☐ Cutting board

Hand Tools/Gadgets

- ☐ Measuring cups and spoons
- ☐ Liquid measuring cups and spoons
- ☐ Mixing bowls, various sizes
- ☐ Rolling pin
- ☐ Ruler
- ☐ Silicone spatula
- ☐ Vegetable peeler
- ☐ Pastry cutter
- ☐ Pastry brush

Cookware

- ☐ Large saucepan or Dutch oven
- ☐ Small saucepan

Appliances

- ☐ Food processor, optional, but preferred

Bakeware

- ☐ 2 Rimmed baking sheets (half sheet size)
- ☐ Parchment paper
- ☐ Wire rack

Tabletop

- ☐ Mugs

Other

- ☐ 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.

Pie Crust

1. Cut and chill 12 ounces unsalted butter
2. Measure ingredients

Apple Pie Bars

1. Wash and dry apples

Mulled Mule Mocktail

1. Wash and dry produce.

APPLE PIE BARS

Yield: 15, 3-inch pieces

Sheet pan pies are great for entertaining; they bake up fast, look amazing, and can be served easily cut into flaky squares. Here we have added a hint of almond to classic apple pie for something truly unique!

Crust:

3 recipes Flaky Pie Dough, chilled or thawed

Filling:

2 pounds (about 6) granny smith or slightly tart apples, peeled and thinly sliced

2 tablespoons fresh lemon juice

1/2 cup light brown sugar

1/2 cup granulated sugar

2 tablespoons cornstarch

3/4 teaspoon almond extract

1 teaspoons ground cinnamon

1/4 teaspoon kosher salt

4 tablespoons unsalted butter, cut into 1/2-inch pieces

1 cup of water

1 egg, beaten

1/4 cup toasted sliced almonds

1. For the crust: Remove the dough from the refrigerator about 15 minutes before you are ready to roll it to allow it to soften slightly. Generously flour a large work surface. Shape each piece of dough into a rectangle. Sandwich two of the dough squares together. Dust the top of the dough with flour. Using a rolling pin, roll chilled dough into a large rectangle, turning and flipping the dough as needed with a bench scraper to prevent sticking, until the rectangle measures 12-inches wide, 17-inches long and 1/8-inch thick. Starting at one edge, roll the dough around the rolling pin and lay it gently onto the rimmed baking sheet. Gently press the dough into the bottom and sides of the pan. Trim the excess dough away from the pan and reserve, leaving 1 inch overhanging on the sides. Transfer shell and dough scraps to refrigerator to chill.

2. Repeat the same rolling procedure with remaining piece of dough creating a smaller 10- by 15-inch rectangle. Gently, fold this piece of dough in half, transfer to a parchment-lined baking sheet and chill while assembling the rest of the ingredients.

3. **For the filling:** In a large bowl, toss together all the filling ingredients except for the water. Transfer filling to a large saucepan over medium heat and cook until apples are hot and sugar is bubbling around the edges; stir in water. Bring mixture to a boil and reduce to a simmer. Cook, stirring frequently, until apples have softened and juices are thick, about 6 to 8 minutes. Remove from heat, transfer filling into a large, shallow baking dish or bowl and chill for 10 minutes before proceeding.

Preheat oven to 400°F, with rack positioned in the middle.

4. **Assembling the Pie:** Transfer dough scraps and remaining rolled out dough to a lightly floured surface. Using a fluted pastry cutter, slice the rectangle into strips lengthwise, and then cut half of the strips in half to create the right size strips for the rectangular pie. Fill the sheet pan pastry shell with the cooled apple filling and weave lattice over the top. (*Refer to the instructions listed at the front of this recipe packet, for weaving the pastry.*) Roll out the dough scraps as needed for additional strips.

5. Once lattice is completed, fold the edges of the crust up over the edges of the lattice and pinch to create a decorative border. Brush the top of the pie with the beaten egg, and bake for 35 minutes, or until filling is bubbly and top is golden brown. Transfer to a wire rack, sprinkle with almonds, and cool.

FLAKY PIE DOUGH

Yield: 1, 9" 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 it in plastic and refrigerate for up to 3 days or freeze for up to 3 months. Defrost dough for 24 hours in the refrigerator before use. For any latticework or braiding, double the recipe to ensure ample amounts of dough.

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

2 tablespoons granulated sugar

1/2 teaspoon fine kosher salt

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

3 to 4 tablespoons of ice water

1. **To prepare dough:** Place flour, sugar and salt in the bowl of a food processor or large mixing bowl. By pulsing or using a pastry blender, cut butter into flour until butter is the size of small peas.

2. **To work dough:** 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" wide, cover in plastic wrap and refrigerate for 30 minutes before using.

MULLED MULE MOCKTAIL

Yield: 2 servings

Warm yourself up with our non-alcoholic ginger beer mule. You'll want to trademark the smell in your kitchen as it simmers on the stove.

12 ounces non-alcoholic ginger beer
1 cup blood orange juice or freshly squeezed orange juice
2 cinnamon sticks
2 whole star anise
1 orange
1 teaspoon whole cloves

1. ***To prepare the orange rounds:*** With a chef's knife, slice the orange into 2, 1/4-inch slices. Push several cloves into the flesh of each orange slice.
2. To a small saucepan, add the ginger beer, orange juice, cinnamon stick, star anise and orange rounds and bring to a simmer. Simmer until the mule is hot and the spices are fragrant, about 8 minutes.
3. Divide the mocktail into two mugs. Garnish each mug with an orange round and a cinnamon stick.

Recipe variations:

- Spike each mule with 1 1/2 ounces of vodka, gin, or tequila.
- Substitute orange juice with cranberry juice.