



COOKING CLASSES
AT SUR LA TABLE

**ANNIVERSARY FRENCH STEAK
DINNER**

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 (6 ounce) New York strip steaks

Produce

- 2 large shallots
- 1 bunch fresh thyme
- 2 pounds Yukon Gold potatoes

Dairy

- 12 tablespoons (1 1/2 sticks) unsalted butter
- 1 3/4 cup heavy whipping cream
- 1 1/2 cup whole milk
- 2 large eggs

Pantry Items

- Black peppercorns
- Kosher salt
- Vegetable oil
- Dijon mustard
- All-purpose flour
- Dutch-processed cocoa powder
- Granulated sugar
- Vanilla bean paste or vanilla extract
- Confectioners' sugar

Dry/Canned Goods

- 1/4 cup brandy
- 1 cup low-sodium beef broth
- Truffle oil or truffle salt (or both)

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)
- Mortar and pestle (optional)
- Tongs
- Instant-read thermometer
- Wooden spoon
- Silicone spatula
- Long lighter or matches
- Colander
- Potato ricer or food mill
- Pastry brush
- Ladle
- Offset spatula
- Whisk

Cookware

- Large oven-safe skillet
- Large saucepan or stockpot
- Small saucepan
- 9" crêpe pan or non-stick skillet

Appliances

- Blender
- Stand mixer or large bowl and whisk

Other

- Paper towels
- Parchment paper
- Aluminum foil

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.

Steak au Poivre with Flambéed Brandy and Mustard Sauce

1. Preheat oven to 400°F.
2. 30 minutes before class, remove steaks from refrigerator and allow to come to room temperature.

Truffle Mashed Potatoes

1. 30 minutes before class, remove butter from refrigerator and allow to soften.

Chocolate Crêpes with Chantilly Cream

1. Melt butter, set aside.
2. Cut parchment squares to separate crêpes.

STEAK AU POIVRE WITH FLAMBÉED BRANDY AND MUSTARD SAUCE

Yield: 4 servings

4 (6 ounce) New York strip steaks
1 tablespoon black peppercorns, plus more to taste
Kosher 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 fresh thyme leaves, chopped
1/4 cup heavy whipping cream
1 tablespoon Dijon mustard

Preheat oven to 400°F and position a rack in middle of oven. Bring steaks to room temperature. Coarsely grind peppercorns in a spice grinder or mortar and pestle. Pat steaks dry and season generously on all sides with salt and ground peppercorns.

1. **To cook steaks:** To a large oven-safe skillet set over medium-high heat, add 1 tablespoon of butter and oil. When butter melts and foaming subsides, add steaks and sear until deep brown, about 5 minutes. Using tongs, turn steaks over and transfer skillet to preheated oven. Continue cooking steaks to your desired doneness, or until an instant-read thermometer inserted in thickest part registers 130°F, about 4 minutes for medium-rare. Remove steaks from oven and place on a cutting board. Loosely cover with aluminum foil and rest for 10 minutes.

2. **To prepare pan sauce:** Return skillet to medium heat, add shallots and sauté, stirring constantly until softened, 2 to 3 minutes. Remove skillet from heat and carefully pour in brandy. Using a long-stemmed lighter, ignite brandy, allowing alcohol to cook off and until flame subsides. Add broth and thyme, stirring bottom of 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. Whisk in remaining 1 tablespoon of butter and keep warm.

3. **To serve:** Thinly slice steaks against grain. Top sliced steak with pan sauce and serve immediately.

Recipe variations:

- Substitute whiskey, Cognac, or Grand Marnier for brandy.

TRUFFLE MASHED POTATOES

Yield: 4 servings

Only a small amount of truffle is needed to flavor your potatoes and taste as you go—truffles can easily overpower a dish.

2 pounds Yukon Gold, peeled and cut into 1" pieces

Kosher salt and freshly ground black pepper

1/2 cup heavy whipping cream

1/2 cup whole milk

4 tablespoons unsalted butter, room temperature

Truffle oil or truffle salt (or a combination)

1. **To cook potatoes:** To a large saucepan set over medium-high heat, add potatoes and cover with water. Bring to a boil and add a generous pinch of salt. Once boiling reduce heat to medium and simmer potatoes until tender, 15 to 20 minutes. To a small saucepan set over medium heat, add cream and milk, bring to a simmer and remove from heat, set aside. When potatoes are tender, drain thoroughly in a colander.
2. Place saucepan back over medium heat. Add cooked potatoes and toss to dry completely; reserve pan. Transfer potatoes to a potato ricer or food mill set over saucepan and process immediately.
3. **To prepare mashed potatoes:** To saucepan with riced potatoes, add butter and mix with a wooden spoon until just incorporated. Add hot cream mixture into potatoes and mix until potatoes reach desired consistency.
4. Add truffle oil or truffle salt to potatoes in small amounts and taste to adjust flavor. Taste and adjust seasoning with salt and pepper; serve immediately.

Recipe variations:

- **If you don't have truffle, you can substitute any of the following:** Fresh herbs, roasted garlic, or Parmigiano-Reggiano cheese.

CHOCOLATE CRÊPES WITH CHANTILLY CREAM

Yield: 4 servings

2 large eggs

1 cup whole milk

1/3 cup water, plus more as needed

3/4 cup all-purpose flour

1/4 cup unsweetened Dutch-process cocoa powder

2 tablespoons granulated sugar

Pinch of kosher salt

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

1 cup heavy whipping cream

1 teaspoon vanilla bean paste

2 tablespoons confectioners' sugar, plus more for dusting

1. **To prepare crêpe batter:** To the pitcher of a blender, add eggs, milk, water, flour, cocoa powder, sugar, salt and melted butter. Blend into a smooth batter with consistency of heavy cream. If batter is too thick, blend in additional water, 1 tablespoon at a time. Cover and refrigerate for at least 30 minutes or overnight.

2. **To prepare Chantilly cream:** To the bowl of a stand mixer fitted with whisk attachment, add cream, vanilla and confectioners' sugar; whisk to medium peaks and refrigerate until use.

3. **To cook crêpes:** To a 9" crêpe pan or nonstick skillet set over medium heat, brush pan with thin layer of melted butter. Ladle 1/4 cup of batter into middle of pan, tilting pan quickly in all directions to evenly coat with a thin layer of batter. Cook crêpe until edges turn golden brown, 60 to 90 seconds. Using an offset spatula, gently lift edge of crêpe and quickly flip. Cook second side until the batter is set, another 30 to 60 seconds.

4. Transfer cooked crêpes to a plate and top each with a sheet of parchment paper. Repeat with remaining batter, brushing pan with more butter, as needed. Stack crêpes, layered between sheets of parchment to prevent sticking.

5. **To serve:** Using an offset spatula spread Chantilly cream on crêpes. Roll or fold crêpes in quarters. Dust with confectioners' sugar and serve immediately.

Recipe variations:

- Top crêpes with bananas, strawberries, or sliced stone fruit.
- Fill crêpes with chocolate hazelnut spread, or lemon zest and sugar.