



**COOKING CLASSES**  
AT SUR LA TABLE

**PREP NOW, EAT LATER:  
BRUNCH ESSENTIALS**

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

- 8 ounces smoked ham
- 8 ounces pork breakfast sausage

## Produce

- 3 lemons
- 2 limes
- 1 head celery
- 1 medium yellow onion
- 1 red bell pepper
- 1 bunch thyme
- 1 bunch parsley

## Dairy/Refrigerated

- 6 ounces unsalted butter
- 2 cups whole milk
- 8 large eggs
- 4 ounces Gruyère cheese
- 1 ounce Parmigiano-Reggiano

## Other

- 1 large loaf Italian-style bread (8 cups of 1-inch bread cubes)
- Cooking spray
- Vodka

## Pantry Items

- Celery salt
- Freshly ground black pepper
- Smoked paprika
- Worcestershire sauce
- Tabasco sauce
- Prepared horseradish
- All-purpose flour
- Granulated sugar
- Kosher or sea salt
- Sparkling sugar (optional)
- Olive oil

- Ground mustard

### **Dry/Canned Goods**

- 1, 32-ounce bottle tomato juice
- Green olives
- Pickled vegetables (optional garnish)
- 3/4 cup dried currants, dried cherries or dried cranberries

# 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
- Liquid measuring cups
- Wooden spoon
- Mixing bowl (various sizes)
- Whisk
- Rubber or silicone spatula
- Bench scraper
- Rolling pin (optional)

## Cookware

- Large skillet

## Appliances

- Food processor (optional)

## Bakeware

- Rimmed baking sheet lined with silicone baking mat or parchment paper
- 2 1/2-inch round cutter
- Wire cooling rack
- 9 x 13-inch baking dish

## Tabletop

- Large cocktail pitcher
- Small plate

## Other

- 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.

### **All recipes**

1. Wash and dry produce.
2. Clear space in your refrigerator for a pitcher, 9 x 13-inch baker and 9-inch circle of dough.

### **British-Style Scones**

1. If you would like to bake the scones during class, preheat oven to 500°F.

## **BLOODY MARY MIX**

**Yield:** makes enough mix for about 10 beverages

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1 32-ounce bottle tomato juice  
2 teaspoons celery salt, divided, plus more as desired  
1 teaspoon black pepper, divided, plus more as desired  
1 teaspoon smoked paprika, divided, plus more as desired  
2 teaspoons Worcestershire sauce  
1 tablespoon Tabasco  
2 tablespoons prepared horseradish  
3 tablespoons freshly squeezed lemon juice  
1 tablespoon lime juice  
1 tablespoon green olive brine  
1 tablespoon kosher salt

16-20 ounces vodka for serving

**Garnishes:** Celery ribs, green olives, lemon and lime wedges, pickled vegetables

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1. **To make the bloody mary mix:** To a cocktail pitcher, add the tomato juice, 1 teaspoon of celery salt, 1/2 teaspoon of pepper, 1/4 teaspoon of paprika, Tabasco, horseradish, lemon juice, lime juice and olive brine; stir to combine. Taste and adjust seasonings.
2. **To make the salt rim:** To a small plate add kosher salt, the remaining 1 teaspoon of celery salt, 1/2 teaspoon of black pepper and 1/2 teaspoon of paprika; mix with a fork to combine.
3. **To prepare the glasses:** Using a lemon or lime slice, moisten the rim of a pint glass or a highball glass, then dip the rim of the glass into the seasoned salt.
4. **To serve:** Fill the salt-rimmed glass halfway with ice, add 1/2 cup (4 ounces) mix, then top with 2 ounces of vodka; stir to combine. Garnish with celery ribs, lemon and lime wedges, and pickled vegetables. Serve immediately.

### **Recipe variations:**

- Allow people to customize their drinks by creating a bloody mary bar with extra hot sauce, horseradish, lemon wedges and lime wedges.
- Substitute pickle juice with olive juice for extra tang.

## HAM AND SAUSAGE STRATA

**Yield:** 8 servings

Strata is the Italian word for 'layer'. Stratas are layered baked egg dishes typically made with milk-soaked bread, meats, cheese and vegetables. They are the perfect make-ahead meal because the strata needs to sit for at least 4 hours or overnight before baking. This ensures evenly soaked bread, optimal flavor and a light, fluffy texture.

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*2 tablespoons olive oil*

*1 medium yellow onion, cut into 1/4 inch dice*

*1/2 cup red bell pepper, seeded and cut into 1/4 inch dice*

*8 ounces ground pork breakfast sausage*

*8 ounces smoked baked ham, cut into 1/4-inch dice*

*1 teaspoon thyme leaves, minced*

*4 ounces Gruyère cheese, shredded*

*1 ounce Parmigiano Reggiano cheese, grated*

*8 cups Italian bread, cut into 1-inch cubes*

*6 large eggs, lightly beaten*

*1 cup whole milk*

*1/2 teaspoon ground mustard*

*1 1/2 teaspoons fine kosher salt*

*1/4 teaspoon freshly ground pepper*

*2 to 3 tablespoons unsalted butter, for greasing baking dish*

*Nonstick cooking spray*

*Fresh flat-leaf parsley, chopped, for garnish*

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1. To a large skillet over medium-high heat, heat the olive oil until simmering. Add the onion and red bell pepper and cook until softened, about 5 minutes, stirring often with a wooden spoon. Add the pork sausage and cook, breaking up any large pieces with the wooden spoon. Cook the sausage until lightly browned, about 5 minutes. Stir in the ham and fresh thyme leaves. Transfer to a large bowl to cool.

2. To the cooled meat mixture, add the Gruyère, Parmigiano Reggiano and cubed bread and stir to combine. In another bowl, whisk the eggs, milk, ground mustard, salt and pepper. Pour the egg mixture over the meat and bread mixture and, using a silicone spatula, gently fold all the ingredients together. Cover the strata mixture with plastic wrap and refrigerate for at least 4 hours or overnight.

3. Preheat an oven to 350°F and place a rack in the center. Butter a 9 x 13 large glass or ceramic baking dish. Transfer the strata mixture to the buttered baking dish, smoothing the top with a silicone spatula. Allow the strata to sit at room temperature for 30 minutes before baking. Spray a large sheet of foil with nonstick cooking spray and cover the baking dish. Bake the strata for 30 minutes, remove the foil, and bake for an additional 30 minutes, or until the

strata is lightly browned and a knife inserted near the center comes out clean. Let cool for 15 minutes before serving.

4. **To serve:** The baked strata can be served hot or can be kept at room temperature for up to 4 hours. Garnish with chopped parsley and serve directly from the dish or portioned into squares.

***Recipe variations:***

- Make this vegetarian by substituting your favorite vegetarian breakfast patties for the sausage and ham or omit the meat and add extra of your favorite vegetables.
- Use any of your favorite pre or par cooked vegetables. Pre-cooking vegetables removes excess moisture and prevents a soggy final product.



## BRITISH-STYLE SCONES

**Yield:** 12 scones

We usually think of scones as rustic triangle-shaped pastries made from hand forming the dough into a circle and cutting it like a pizza. This method uses a biscuit cutter—more proper for an elegant holiday brunch.

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*3 cups unbleached all-purpose flour, plus more for rolling out scones*  
*1/3 cup granulated sugar*  
*2 tablespoons baking powder*  
*1 teaspoon fine kosher salt*  
*4 ounces (1 stick) unsalted butter, cut into 1/2-inch cubes*  
*3/4 cup dried currants, dried cherries or dried cranberries*  
*1 cup whole milk*  
*2 large eggs*  
*3 tablespoons sparkling sugar*

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Preheat oven to 500°F and position rack in the upper-third of the oven. Line a rimmed baking sheet with silicone baking mat or parchment paper.

1. To a food processor, combine the flour, sugar, baking powder and salt and pulse to combine. Add butter and pulse until butter is incorporated and the mixture resembles coarse sand. Transfer the mixture to a mixing bowl and stir in the dried fruit.
2. To a small bowl, whisk the milk and eggs. Set aside 2 tablespoons of the milk and egg mixture and add the remaining to the flour mixture, stirring with a rubber spatula until just incorporated. The dough will be wet and sticky.
3. Generously flour your work surface and your hands. Turn the dough out onto the floured surface and lightly knead just until the dough is no longer sticky. Dust with flour and roll the dough into a 1-inch thick circle. Using a floured 2 1/2-inch round cutter, cut out 8 scones. Gather dough scraps, form into a ball and roll out again. Cut out 4 more scones. Transfer the scones to the baking sheet and brush with the reserved milk and egg mixture. Sprinkle with sparkling sugar.
4. Place the scones in the preheated oven, reduce the temperature to 425°F and bake for 12 to 15 minutes until scones are golden brown. Transfer to a wire cooling rack and cool for at least 10 minutes before serving with cream, butter and jam.

### **Recipe variations:**

- While currants are traditional for a British scone, any dried fruit, chocolate chunks or chips can be substituted. Just make sure to chop them into small pieces so you can get a few in each bite of scone.