



**COOKING CLASSES**  
AT SUR LA TABLE

**FOCUS SERIES:  
CLASSIC PECAN PIE**

WITH SUR LA TABLE CHEF

**MENU:**  
**CLASSIC PECAN PIE**  
**FLAKY PIE DOUGH**

# Ingredient Shopping List

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

## Dairy

- 2 sticks unsalted butter
- 9 eggs
- 1/2 cup heavy whipping cream

## Pantry Items

- All-purpose flour
- Granulated sugar
- Fine kosher salt
- Vanilla bean paste or vanilla extract
- Light corn syrup
- Light brown sugar

## Dry/Canned Goods

- 1 1/2 cups chopped pecans
- 1/2 cup pecan halves

# Equipment Needed

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

## Cutlery

- Chef's knife
- Paring knife or kitchen scissors

## Hand Tools/Gadgets

- Measuring cups
- Measuring spoons
- Mixing and prep bowls (various sizes)
- Rolling pin
- Whisk
- Wooden spoon
- Spatula
- Digital scale (optional)
- Fork
- Seasonal cookie cutters (optional)
- Pastry brush (optional)

## Cookware

- Small saucepan

## Appliances

- Food processor

## Bakeware

- 9" pie dish

## Other

- Plastic wrap
- Parchment paper
- Pie weights or dried beans
- Aluminum foil or a pie shield

## **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. Chill butter for the pie dough.

### **Classic Pecan Pie**

1. Preheat oven to 375°F.

**You will prepare all recipes and assemble your pie. You have the option of baking the pie after class or freezing the pie and baking later.**

## 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.

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*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*

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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.

## CLASSIC PECAN PIE

**Yield:** makes one 9" pie

Lightly toasting the chopped pecans for the filling brings out the best “nutty” flavor for this pie. The pecan halves decorating the top will toast while the pie bakes.

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*1 recipe Flaky Pie Dough (recipe included)*  
*8 large egg yolks*  
*1 tablespoon vanilla bean paste*  
*1 stick (4 ounces) unsalted butter, room temperature*  
*1/2 cup light corn syrup*  
*2/3 cup light brown sugar, packed*  
*1/2 cup heavy whipping cream*  
*1/2 teaspoon fine kosher salt*  
*1 1/2 cups chopped pecans, toasted*  
*1/2 cup pecan halves*

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Preheat an oven to 375°F and position an oven rack in middle of oven.

**1. To prepare pie shell:** Lightly flour a work surface. Roll out dough into 13 by 1/8" thick round. Loosely roll dough around rolling pin, then center pin over pie dish and carefully unroll round over dish. dough into bottom and sides, allowing excess to overhang sides. Trim dough with kitchen scissors so that it overhangs by 1". Fold excess dough under edge of pan. To crimp edges, use the first two fingers of your right hand on inside of dough and a knuckle on your left hand on outside; press together firmly to form a pattern. Freeze pie shell 15 minutes or refrigerate 30 minutes before baking. Save any excess dough for patching holes in crust.

**2. To bake pie shell:** Perforate bottom and sides of dough with tines of a fork. Line chilled pie shell with parchment paper or foil and fill with pie weights or dried beans. Bake for 20 minutes. Carefully remove weights and parchment and return shell to oven until shell is cooked through and firm to touch, about 5 minutes. *If holes or cracks appear in shell, patch by pressing small pieces of excess dough into area that needs repair.* Set aside to cool while preparing filling.

**3. To prepare filling:** To a large mixing bowl, add yolks and vanilla bean paste and set aside. To a small saucepan set over medium heat, combine butter, corn syrup, brown sugar, cream, and salt; cook until butter has melted and mixture is smooth. Temper yolks by slowly adding warm butter mixture into yolks, whisking continuously. Spread chopped pecans evenly in pie shell and slowly pour custard mixture over pecans. Arrange pecan halves decoratively on custard in a circular pattern. Reduce oven temperature to 325°F. Carefully transfer pie to oven and bake until pie is just set when nudged, slightly puffed and firm to touch in center, about 35 to 40 minutes. To prevent crust from over-browning, use or make a pie shield. Position pie shield loosely over pre-baked crust and remove for final 20 minutes of baking.

4. Transfer pie to a rack and cool. Serve warm or at room temperature.

**Recipe variations:**

- **To make a pie shield:** Cut a length of foil the size of your pie, cut out the center and fold to round the edges. Place loosely on top of your pie and remove for the final 20 minutes of baking.

**Thanksgiving countdown: 1 day prior**

- For **frozen baked pie:** Thaw in refrigerator overnight.

**Thanksgiving countdown: When sitting down to meal (30 min to 1 hour before serving)**

- For **frozen baked pie,** remove thawed pie from refrigerator and allow to come to room temperature 10 to 20 minutes.
- Transfer to preheated 350°F oven to crisp, about 10 minutes.