



COOKING CLASSES
AT SUR LA TABLE

LEMON BARS

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

- 2/3 cup fresh lemon juice

Dairy

- 6 Large Eggs
- 4 ounces unsalted butter

Pantry Items

- Granulated Sugar
- All Purpose
- Confectioners Sugar

Dry/Canned Goods

- Vanilla extract

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

- Whisk
- Fine mesh strainer
- Offset spatula
- Measuring cups and spoons
- Mixing bowls, various sizes

Appliances

- Food Processor

Bakeware

- 9" x 9" baking pan

Other

- Plastic wrap
- Foil
- Nonstick Spray

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.

Vanilla Shortcrust Dough

1. Preaheat oven to 350°F
2. Cut butter into small cubes, keep cold

Classic Lemon Bars

1. Line 9" x 9" pan with foil, spary with non stick cooking spray

VANILLA SHORTCRUST DOUGH

Yield: 9" x 9" square pan, 1 9" pie

A simple, flakey and delish base for lemon bars, fruit tarts or chocolate cream pie.

1 1/4 cups all purpose flour
1/4 cup granulated sugar
1/4 teaspoon Kosher salt
4 ounces unsalted butter, cubed and cold
2 large egg yolks
2 teaspoons vanilla extract
1 teaspoon water, more as necessary

Preheat oven to 350°F and position rack in middle of oven.

1. **To make dough:** To the bowl of a food processor fitted with a metal blade attachment add the flour, sugar and salt, pulse to combine. Add the cold butter and pulse until butter is the size of peas. To a medium bowl add the egg yolks, vanilla and water, whisk together. To the food processor, add the liquid while pulsing until the dough begins to clump together.
2. Transfer the dough from the food processor to a clean worksurface and knead to form into a ball. Wrap the dough ball in plastic wrap and transfer to refrigerator 30 minutes to chill and rest.

Recipe variations:

- Add more flavor to the dough with the addition of cardamon or lemon zest.

LEMON BARS

Yield: 36 1 1/2 " squares

A soft, tart and refreshing lemon filling layered on top of Vanilla Shortcrust Dough is a perfect mid-day snack or an after dinner treat.

4 large eggs

2 cups granulated sugar

5 tablespoons all purpose flour

2/3 cup fresh lemon juice

1 recipe Vanilla Shortcrust Dough (recipe included)

Confectioners' sugar for dusting (optional)

Line the 9" x 9" pan with foil, then lightly coat with non stick spray.

1. **To form the crust:** To the lined and coated pan, add the Vanilla Shortcrust dough. With your fingers push press the dough into an even layer.

2. To bake the crust: Transfer pan to a baking sheet and place into preheated oven, bake 35 to 45 minutes until golden brown, allow to cool. Lower oven temperature to 300°F.

3. To make lemon filling: To a medium bowl add the eggs and sugar, whisk to incorporate. To the eggs, add the flour, whisk to incorporate. Add lemon juice, whisk to incorporate.

4. To bake lemon bars: Transfer lemon filling to pre baked crust, level and smooth filling with an offset spatula. Transfer to preheated oven and bake 50 to 60 minutes until filling is set and does not jiggle. Remove from oven and allow to cool. Transfer to refrigerator to cool completely, at least 1 hour.

5. To serve: Using a fine mesh sieve, dust lemon bars with confectioners sugar. Cut into squares and enjoy.

Recipe variations:

- To add more color and flavor, swirl into the filling 3 tablespoons raspberry jam.
- To increase the lemon flavor, add the zest and juice of lemons.