



COOKING CLASSES
AT SUR LA TABLE

FRENCH COCKTAIL HOUR

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Produce

- 3 lemons
- 1 red bell pepper
- 1 small bunch parsley, rosemary, basil, or thyme
- 1 small English cucumber
- 1 small bunch mint

Dairy

- 2 ounces whole milk ricotta

Bakery

- 1 loaf country bread such as baguette, batard, or seeded wheat

Pantry Items

- Granulated sugar
- Extra-virgin olive oil
- Kosher or sea salt
- Black peppercorns, in grinder or freshly ground

Other

- Gin
- Champagne or sparkling wine

Equipment Needed

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

Cutlery

- Serrated knife
- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Tongs
- Heat-safe bowl
- Mixing bowls (various sizes)
- Measuring cups and spoons
- Silicone or natural bristle pastry brush
- Mandoline or vegetable peeler
- Microplane or citrus zester
- Citrus juicer or reamer
- Silicone spatula

Cookware

- Medium skillet

Barware

- Cocktail shaker with strainer
- Jigger or liquid measuring cup
- Champagne coupe or flute

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.

French 75

1. Make and chill 1 recipe of simple syrup.

Tartines

1. Preheat oven broiler.
2. Wash all produce.

FRENCH 75

Yield: 1 cocktail

The origin of this cocktail comes from Paris in the 1920s. The first recorded recipes included gin, Champagne, citrus and sugar. Named after a piece of artillery used during WWI, it was a favorite of royalty and of Americans during prohibition.

Simple syrup (makes 3/4 cup)

1/2 cup granulated sugar

1/2 cup water

Ice

1 ounce gin

1/2 ounce simple syrup

1/2 ounce freshly squeezed lemon juice

1-ounce Champagne or sparkling wine

Lemon twist for garnish

1. ***To prepare the simple syrup:*** To a small saucepan over medium heat, heat water and sugar until sugar has dissolved and mixture begins to simmer. Remove from heat and cool completely.

2. To a cocktail shaker, add a handful of ice, gin, lemon juice and 1/2 ounce simple syrup. Shake until chilled, about 20 shakes. Strain into a chilled champagne flute or coupe, then top with champagne.

French 75 Variations:

- Substitute your favorite vodka or cognac for gin.
- Simple syrup can be substituted with a flavored liqueur such as Saint Germain, Crème de Violet, or a homemade herb or floral syrup.
- Mini bottles of Champagne or sparkling wine should be purchased for this recipe unless you plan on making cocktails for a crowd.
- Substitute Champagne for club soda for a Tom Collins.

Simple syrup will keep 1 month in the refrigerator.

GARDEN HERB MARINATED ROASTED RED PEPPER TARTINE

Yield: 2 servings

A tartine is a French style open-faced sandwich that often features spreadable or highly flavorful toppings.

1 red bell pepper

2 tablespoons extra-virgin olive oil, plus more

2 tablespoons chopped fresh herbs such as parsley, rosemary, basil or thyme

Kosher salt and freshly ground black pepper

2, 1/2-inch thick slices of country bread such a baguette, batard or seeded wheat

1. **To roast and peel peppers:** Char peppers by setting directly over a gas flame, or place in oven under broiler, rotating until blackened on all sides. Place charred pepper into a heat-safe bowl and cover tightly with plastic wrap. Set aside for 10 minutes.
2. Peel charred skin off peppers and rinse under running water to remove any further charred bits. Remove seeds and set flesh on a cutting board. Cut into 1/4 to 1/2" wide strips. Transfer pepper slices to a small mixing bowl and add 2 tablespoons of olive oil and chopped herbs, toss to combine. Taste and adjust seasoning with salt and pepper.
3. **To toast bread:** Preheat a medium skillet set over medium heat. Liberally brush olive oil onto one side of each bread slice. Place bread oil side down in skillet and heat until golden brown and crispy. Transfer toasted bread crisped side up to a plate.
4. **To assemble:** Divide marinated peppers between toasted bread. Top each slice with additional salt and pepper if desired before serving.

Recipe variations:

- Any color of pepper can be roasted. Red, orange and yellow will be sweeter than green.

RICOTTA AND MINTED SHAVED CUCUMBER TARTINE

Yield: 2 servings

1/2 English cucumber

Kosher salt

Freshly ground black pepper

2 tablespoons fresh mint leaves, thinly sliced

2 ounces whole milk ricotta

1/2 teaspoon lemon zest

2 tablespoons olive oil, divided

2, 1/2 inch thick slices of country bread such a baguette, batard, or seeded wheat

1. **To prepare cucumber:** Using a mandoline or a vegetable peeler, shave long thin strips of cucumber. Transfer cucumber ribbons to a mixing bowl and add salt, pepper and mint leaves. Toss to coat, taste and adjust seasoning with salt and pepper.
2. To a small bowl, add ricotta and lemon zest. Stir to combine, taste and adjust seasoning with salt and pepper.
3. **To toast bread:** Preheat a medium skillet set over medium heat. Liberally brush olive oil onto one side of each bread slice. Place oiled bread side down in skillet and heat until golden brown and crispy. Transfer toasted bread crisped side up to a plate.
4. **To assemble:** Divide seasoned ricotta between toasted bread, top with cucumber ribbons and drizzle remaining oil over top.

Recipe variations:

- Any fresh vegetable thinly sliced can be substituted for cucumber, as well as any fresh herb for the mint.