



COOKING CLASSES
AT SUR LA TABLE

**PREP NOW, BAKE LATER:
DECADENT PECAN PIE**

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.

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-inch 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.

Decadent Pecan Pie

1. Preheat oven to 375°F.

You will prepare all recipes and assemble your pie. You have can bake your pie immediately after class.

FLAKY PIE DOUGH

Yield: 1, 9-inch 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.

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-inch cubes

3 to 4 tablespoons of ice water

1. **To prepare the 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 the butter into the flour until the butter is the size of small peas.
2. **To work the dough:** Sprinkle ice water, 1 tablespoon at a time, over the flour mixture. Pulse or stir the mixture until large clumps form. When enough water has been added to allow the dough to hold together, transfer to a lightly floured work surface. Gather the dough together to form a ball. Flatten the dough into a disk about 6 inches wide, cover in plastic wrap and refrigerate for 30 minutes before using.

DECADENT PECAN PIE

Yield: *Makes one 9-inch 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.

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

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

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

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

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

over-browning, use or make a pie shield. Position the pie shield loosely over the pre-baked crust and remove for the final 20 minutes of baking.

4. Transfer the 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.