



COOKING CLASSES
AT SUR LA TABLE

SPECTACULAR SUMMER BRUNCH

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

- 6 slices thick-cut bacon

Produce

- 1 pint blackberries
- 3 lemons
- 1 package fresh chives
- 1 pound Yukon gold potatoes
- 2 medium leeks

Dairy/Refrigerated

- 3 large eggs
- ½ cup (4 ounces) whole milk
- 6 tablespoons unsalted butter
- 6 ounces crème fraiche, see recipe for substitutions

Pantry Items

- ½ cup all-purpose flour
- Granulated sugar
- Vanilla bean paste or extract
- Confectioners' sugar
- Kosher salt
- Black peppercorns in a grinder
- Vegetable oil

Equipment Needed

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

Cutlery

- Chef knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cups
- Colander
- Microplane zester
- Whisk
- Flexible spatula (turner)
- Fine mesh strainer or confectioners' sugar duster
- Mixing bowls, various sizes
- Box grater
- Silicone spatula

Cookware

- Small saucepan
- Medium saucepan
- 10-inch oven-safe skillet
- Large non-stick skillet

Appliances

- Blender

Bakeware

- Rimmed baking sheet

Tabletop

- Serving plates and bowls

Other

- Paper towels

Pre-Class Mise en Place and Notes

- Please gather all ingredients before 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 all produce.

SKILLET SOUFFLÉ PANCAKE WITH LEMON SYRUP AND BLACKBERRIES

Yield: 4 servings

Try a variety of seasonal berries and fruit in place of blackberries in this recipe.

Pancakes:

3 large eggs

1/2 cup unbleached all-purpose flour

1/2 cup whole milk

1 tablespoon granulated sugar

1 teaspoon vanilla bean paste

1 pint blackberries, divided

4 tablespoons unsalted butter, at room temperature

Confectioners' sugar, for dusting

Lemon syrup:

1/2 cup water

1/2 cup granulated sugar

Zest from 1 lemon

1/4 cup fresh lemon juice

Preheat oven to 400°F, with rack placed in the center of the oven

1. To the pitcher of a blender add eggs, flour, milk, sugar, vanilla bean paste, and 1/4 cup blackberries. Secure the lid and turn the machine on and slowly increase the speed to high. Blend until smooth. Set aside and rest the batter for 10-20 minutes.

2. **To prepare syrup:** To a small sauce pan set over medium-high heat, add all of the syrup ingredients and bring to a simmer; cook until the sugar has dissolved and the syrup has thickened, about 15 minutes. Set aside.

3. Add butter to a 10-inch oven-safe skillet and place in the oven. When the butter is melted and the skillet is hot, carefully pour the batter over the butter and bake the pancake until it is puffed and golden brown, 15 to 20 minutes.

4. Carefully remove the hot skillet from the oven and, using a spatula, transfer the pancake to a serving platter. Sprinkle the pancake with remaining blackberries and generously drizzle lemon syrup over the top. Dust the pancake with confectioners' sugar and serve immediately.

BACON AND LEEK POTATO HASH WITH CHIVE CRÈME FRAÎCHE

Yield: 4 servings

Use sour cream or Greek-style yogurt in place of crème fraiche. Serve with any style of cooked eggs

Chive crème fraîche:

3/4 cup crème fraîche

2 tablespoons chopped fresh chives

1 teaspoon lemon zest

1 tablespoon fresh lemon juice

Kosher salt and freshly ground black pepper

Leek and potato hash:

1 pound Yukon Gold potatoes, peeled and halved

6 slices thick-cut bacon, cut crosswise into 1/4-inch strips

2 tablespoons unsalted butter

1 tablespoon vegetable oil, plus more as needed

2 medium leeks, white and light green parts only, sliced into 1/4-inch rings

Kosher salt and freshly ground black pepper

Large eggs, cooked any style, optional

1. **To prepare chive crème fraîche:** To a small bowl add all ingredients, whisk to combine. Taste and adjust seasoning with salt and pepper; set aside.

2. **To prepare hash:** To a medium saucepan set over medium-high heat, add potatoes, cover with water, and generously season with salt; bring to a boil. Reduce heat to a simmer and cook potatoes until almost tender, about 10 minutes. Drain well and spread potatoes out on a baking sheet; pat dry with paper towels. When cool enough to handle, shred the potatoes using a box grater and transfer to a large bowl; set aside.

3. Meanwhile, to a large, non-stick skillet over medium-high heat, add the bacon and cook until crispy and fat is rendered, about 5 minutes. Carefully transfer bacon along with the fat drippings to the bowl with the shredded potatoes, return the skillet over medium heat and add butter. When foam subsides, add the leeks and sauté until tender and translucent, about 8 minutes. Add the leeks to the potato mixture, season with salt and pepper, and fold to incorporate all the ingredients.

4. Return the skillet over medium-high heat and add oil. When oil is shimmering, add potato

mixture to the skillet. Using a silicone spatula, press the mixture down into a thick cake covering the bottom of the pan, gently shaking the pan to make sure the mixture does not stick; cook until golden brown, rotating pan and flipping hash in sections for even browning, about 10 minutes. Transfer the hash to warmed plates and serve immediately topped with a dollop of chive crème fraiche. Serve with 1 or 2 eggs cooked your desired way.