

The Women Lawyers Group of SMRH Cooking Class 1/31/2019



Small Plates Menu Items

Thursday, January 31st 2019

We hope you enjoyed creating a delicious meal, building camaraderie in the kitchen, and savoring your culinary achievements. Now that you're a cooking pro, it's easy to re-create Parties That Cook® recipes at home!

Savory Items

- Caramelized Onion Tartlets with Brandied Currants and Gruyère
- Green Bean and Portabello Tempura with Spicy Ponzu
- Flank Steak and Kale Caesar Roulades with Parmigiano-Reggiano
- Chicken Tikka Kebabs with Tamarind Chutney

Sweet Items

- Brownies Layered with Mint Topping and Chocolate Ganache



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TARTE A L'OIGNON: CARAMELIZED ONION TARTLETS WITH BRANDIED CURRANTS

Makes 36 tartlets

Pastry

1/3 cup heavy cream
1/2 teaspoon kosher salt
1 frozen puff pastry sheet (from a 17 1/4 oz package), thawed
Flour for dusting work surface if necessary
Parchment paper

Prepare and Bake Pastry: Preheat oven to 400°F. In a small bowl, mix together the cream and salt. Prick pastry sheet all over with a fork. Cut into 36 squares and transfer to parchment-lined sheet pan(s), arranging squares about 2 inches apart. Brush with cream/salt mixture. Bake in upper and lower thirds of oven, switching position of pans halfway through baking, until puffed and golden, 8 to 12 minutes. Transfer squares to a rack and cool slightly.

Topping:

1/4 cup brandy
1/3 cup dried currants
2 large sweet onions
2 Tablespoons olive oil
1 1/2 Tablespoons balsamic vinegar
1/2 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/2 teaspoon kosher salt
1/4 teaspoon ground black pepper
1 Tablespoon of fresh thyme leaves
2 oz Grated Gruyere
Thyme sprigs as optional garnish

STEP 1: Prepare Currants - In a small saucepan, warm brandy over moderate heat and add currants. Remove pan from heat. Let mixture stand, covered, 20 minutes.

STEP 2: Caramelize Onions - Halve onions lengthwise and cut cross-wise into 1/4-inch-thick slices. In a large sauté pan(s), heat oil over moderately high heat and cook onions, stirring occasionally, until softened, about 5 minutes. Reduce heat to moderate and caramelize onions, stirring occasionally, until golden, about 15 minutes more. Add currant/brandy mixture, balsamic vinegar, cinnamon, nutmeg, thyme leaves, and salt and pepper to taste and cook, stirring, 2 minutes. Transfer to a mixing bowl.

STEP 3: Assemble and Serve - Make a small indentation in center of each puff square with your finger. Top each puff with 1 heaping teaspoon of onion mixture. Top with some grated gruyere if desired. Return to the oven for 5 minutes to reheat and melt cheese. Garnish each square with thyme sprigs. Serve immediately while warm.

Recipe created by Parties That Cook®

GREEN BEAN AND PORTOBELLO MUSHROOM TEMPURA WITH SPICY PONZU DIPPING SAUCE

Serves 20

Spicy Ponzu:

- 1/4 cup soy sauce
- 1/4 cup mirin
- 1/4 cup fresh lemon juice
- 1 Tablespoon olive oil
- 1 Tablespoon chopped peeled fresh ginger
- 1 teaspoon lemon zest
- 1 teaspoon orange zest
- 1/2 teaspoon hot sauce

Vegetables:

- 4 cups fry oil
- 5 Portobello mushrooms
- 3 teaspoons kosher salt
- 2 pounds green beans, washed and dried

STEP 1: Make Ponzu Sauce - Whisk together all ingredients in a shallow saucepan. Boil for 1 minute, strain, if desired, into a serving bowl and set aside.

STEP 2: Set Up Frying Station - (This step has been done by your chef. Continue to step 2.) In a large pot, heat the oil to 375°F. Set up a cooling rack placed over a sheet pan to drain the finished tempura.

STEP 3: Prep Vegetables – Remove stem from mushrooms (You can reserve these for future use in stock). Scoop out gills. Slice lengthwise into long strips. Set aside. Trim the stem end off of the washed and dried green beans and set aside.

Tempura Batter:

- 2 1/2 cups rice flour
- 2 tablespoons cornstarch
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon balsamic vinegar
- 1/2 teaspoon cayenne pepper
- 2 cups ice water, sparkling works best

STEP 1: Make Batter – In a large bowl, whisk together all dry ingredients. Slowly whisk in the water until smooth. The mixture should be the consistency of melted ice cream.

STEP 2: Fry Vegetables - Batter and test-fry a few beans and Portobello slices. The batter should coat lightly but stick completely to the vegetables. Adjust batter with a little more water or flour/cornstarch as needed. When test vegetables are successful, start frying in small batches—immerse vegetables in batter, allow excess to drip off, then individually drop each vegetable into the oil. Using a spider or slotted spoon, gently stir to loosen any pieces that stick together. Fry until batter is crispy, about 1-2 minutes, remove and drain on the wire rack. Sprinkle with salt as desired. Platter vegetables and serve immediately with the ponzu dipping sauce.

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FLANK STEAK AND KALE CAESAR ROULADES WITH PARMIGIANO-REGGIANO

Makes 36

Roasted Beef

1½ pounds flank steak
2 teaspoons kosher salt
1 teaspoon black pepper
Olive oil



Roasting the Beef: Season the flank steak with salt and pepper. In a grill or sauté pan, heat olive oil and add the steak once the oil has gotten hot. Cook for about 6 minutes on each side for medium rare meat, longer if it is a thicker cut of meat. Let rest for at least 5 minutes before slicing.

Kale Caesar

3 salt packed anchovies
1 bunch kale
2 cloves garlic, peeled
¼ cup lemon juice
½ cup extra-virgin olive oil
1½ teaspoons kosher salt
¼ teaspoon freshly ground black pepper
½ cup finely grated Parmigiano-Reggiano cheese, reserving half for garnish
Small baby forks or skewers

Making the Caesar: Remove the leaves of the kale from the stem. Cut in half length wise, then roll each half and thinly slice. Place in a mixing bowl, and set aside.

Combine garlic, lemon juice, olive oil, salt and pepper in an immersion blender or food processor, and process until emulsified. Rough chop the anchovies and mix with the blended dressing in a small bowl. Toss kale in half the dressing. Add more if needed. Add half the parmesan.

Compose: Thinly slice the beef against the grain (see photo) at a 45° angle, keeping the slices intact as they will be rolled. Trim slices of beef to 3-inch length. Add a small amount of the Caesar in the center, and roll closed sealing bundle with a small fork or toothpick. Serve on a platter sprinkled with remaining parmesan.



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CHICKEN TIKKA KEBABS WITH TAMARIND CHUTNEY

Makes 24

Chicken

½ teaspoon coriander seeds, toasted and ground
1 cup whole-milk yogurt
2 garlic cloves, minced
1 Tablespoon ginger, grated
1 Tablespoon lime juice
2 teaspoons kosher salt
½ teaspoon black pepper
½ teaspoon ground turmeric
½ teaspoon garam masala
¼ teaspoon cayenne
2 pounds of chicken breast, cut into strips or 1-inch cubes
24 skewers
Vegetable oil



Marinating the Chicken: In a mixing bowl, add the coriander, yogurt, garlic, ginger, lime juice, salt, pepper, turmeric, garam masala and cayenne. Whisk all ingredients together, add the chicken and cover in the yogurt sauce. Set aside while making the tamarind chutney.

Tamarind Chutney

1 cup water
½ cup packed brown sugar
¼ cup tamarind concentrate
1 teaspoon ground cumin
¼ teaspoon cayenne
½ teaspoon ground ginger
½ teaspoon kosher salt

Tamarind Chutney: Combine all ingredients in a saucepan over medium-high heat. Cook for about 15-20 minutes, stirring frequently, until thick and coats the back of the spoon. Remove from heat and let cool to room temperature. Put in a small bowl to serve with the kebabs.

Grilling the Chicken: Line a sheet tray with parchment and set aside. Heat a nonstick sauté pan or grill pan, add or brush with a little of the vegetable oil and carefully add the chicken. Brown on both sides, about 2 minutes. Lay on the sheet pan and skewer each piece of chicken and serve with the chutney.

Recipe created by [Parties That Cook](http://PartiesThatCook.com)®

BROWNIES LAYERED WITH MINT TOPPING AND CHOCOLATE GANACHE

Makes 36 squares or 72 small bites (cut into small rectangles like ¾" x 1 ½")



Brownies

6 ounces dark chocolate pieces
8 ounces butter (plus extra for the pan)
3 cups brown sugar
4 eggs
1½ teaspoons vanilla extract
2 cups AP flour
¾ teaspoon baking soda
¾ teaspoon kosher salt

Make Brownies: Heat the oven to 350°F. Butter a sheet pan, line with parchment and butter again, and set aside. On a double boiler, melt the chocolate and butter together in a mixing bowl. Once melted, pull off the heat and set aside to cool. Whisk in the sugar, then the eggs and vanilla. Add the flour, baking soda and salt. Carefully spread it on the buttered ½ sheet pan, making sure it is even. Bake for 12-15 minutes. Loosen edges and flip brownies onto the back of another sheet pan and gently remove parchment. Put cake in fridge to set-up and cool completely.

Mint Topping

3 cups powdered sugar, sifted
4 ounces butter, softened
2-3 Tablespoons milk
1½ teaspoon peppermint extract

Make the Topping: In a mixing bowl, add the sugar, butter, milk and extract. Start slowly using a hand mixer, beat all the ingredients together until it is smooth and fluffy. Spread over the cooled brownies with an offset spatula. Put the sheet pan back into the fridge to cool and set the mint-topping layer.

Chocolate Ganache

6 ounces dark chocolate pieces
4 ounces heavy cream

Make the Ganache: In a small sauce pan, heat the cream. Add the chocolate to a mixing bowl. Once the cream boils, pour it over the chocolate. Let sit until the chocolate has melted. Stir to emulsify. Cool slightly, then drizzle over the brownies and spread into a thin layer with an offset spatula. Put the sheet pan back into the fridge to cool completely. Cut the brownies into squares or rectangles with a wet, clean knife, wiping the knife off between cuts, platter and serve.

Recipe adapted by Parties That Cook® www.PartiesThatCook.com from Chef Mike Chapter, LLC.