



COOKING CLASSES
AT SUR LA TABLE

FRENCH COCKTAIL HOUR

WITH SUR LA TABLE CHEF

Ingredient Shopping List

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

Proteins

- 2 ounces prosciutto (optional)

Produce

- 2 lemons
- Thyme
- 1 garlic clove
- 1 orange

Dairy

- 4 ounces whole-milk ricotta, drained

Frozen

- Ice

Pantry Items

- Granulated sugar
- Kosher or sea salt
- Olive oil
- Fennel seeds
- Crushed red pepper flakes

Dry/Canned Goods

- 3 ounces dried figs
- 1 cup mixed olives

Other

- Gin
- Champagne or sparkling wine
- 1 demi baguette or French baguette

Equipment Needed

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

Cutlery

- Chef's knife
- Serrated or bread knife
- Cutting board

Hand Tools/Gadgets

- Citrus press or reamer
- Dry measuring cups
- Measuring spoons
- Small liquid measuring cups or jigger
- Wooden spoon
- Pastry brush
- Tasting spoons
- Microplane or zester

Cookware

- Medium saucepan
- Medium skillet
- Small skillet

Appliances

- Immersion blender or food processor

Barware

- Cocktail shaker
- Strainer
- Channel knife or vegetable peeler
- Champagne flute, coupe, or Collins glass

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.

French 75

1. Pre-make simple syrup and cool completely. Alternatively, purchase.

FRENCH 75

Yield: 1 cocktail

The origin of this cocktail comes from Paris in the 1920's. The first recorded recipes included gin, Champagne, citrus and sugar. Named after a piece of artillery used during WW1, 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 simple syrup:*** To a small saucepan over medium heat, heat water and sugar until the sugar has dissolved and the 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 liquor 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.
- For a Tom Collins, substitute the Champagne with club soda.

Simple syrup will keep 1 month in the refrigerator.

CROSTINI WITH FIG JAM AND RICOTTA

Yield: 2 servings

Any leftover jam can be kept in the refrigerator for up to 3 weeks.

Jam

3 ounces stemmed dried black mission figs

1/2 cup water

1/4 cup granulated sugar

1 sprig fresh thyme

1/8 teaspoon kosher salt

1 tablespoon freshly squeezed lemon juice

Crostini

1 demi baguette, or 1/4 French-style baguette, cut into 6 to 8 slices

1 to 2 tablespoons olive oil

Kosher salt and freshly ground black pepper

4 ounces whole milk ricotta cheese, drained of excess liquid, or your favorite spreadable cheese such as chevre, brie or gorgonzola

1. **To prepare the jam:** To a medium saucepan set over medium-high heat, add figs, water, sugar, thyme, salt and lemon juice. Cook, stirring occasionally, until the liquid is reduced and thick and the figs are very soft, about 7 minutes. Remove from heat and, using an immersion blender or food processor, puree the mixture to form a jam-like texture. Taste and adjust seasoning.

2. **To prepare the crostini:** Set a medium skillet over medium heat. Brush baguette slices with olive oil and season with salt and pepper. Arrange baguette slices in preheated skillet and toast until golden brown and warmed through, about 2 minutes.

3. **To serve:** Arrange baguette slices on a serving platter. Spread each baguette slice with ricotta, season with salt and pepper, then drizzle jam over top.

Crostini Variations:

- Crostini are super versatile. Any store-bought jam can be substituted for homemade. Customize with your favorite cheese; crumble it over the jam if it is not spreadable.
- For a more substantial dish, top each crostini with a half slice of Prosciutto de Parma or a French-style ham.

CITRUS AND FENNEL OLIVES

Yield: 2 servings

This recipe will keep in the refrigerator for up to a week. They are delicious served chilled, room temperature or warm.

¼ cup olive oil

1 sprig thyme

½ teaspoon fennel seeds

1 pinch crushed red pepper flakes

1 garlic clove, thinly sliced

1 cup mixed olives, rinsed of brine

1 tablespoon orange zest

2 teaspoons lemon zest

1. To a small skillet set over low heat add olive oil, thyme, fennel seed and red pepper flake. Heat over low heat until fragrant, 3-5 minutes. Add the garlic and toast until lightly golden brown, 1 minute. Remove from heat; remove thyme sprig and add olives. Stir to coat. Add orange and lemon zest; stir to combine.

2. Transfer olive mixture to a serving bowl and serve with a small dish for the olive pits.

Citrus and Fennel Olives notes:

- Choose any mix of olives you enjoy. The deli section at most grocery stores will have a large variety.

