



COOKING CLASSES
AT SUR LA TABLE

HOLIDAY COCKTAIL AND BITES

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

- ☐ 2 lemons
- ☐ 2 oranges
- ☐ Small bunch rosemary

Dairy

- ☐ 1 egg
- ☐ 1/2 cup grated Parmigiano-Reggiano
- ☐ 1/2 cup whole milk

Pantry Items

- ☐ Granulated sugar
- ☐ Dark brown sugar
- ☐ Fine kosher salt
- ☐ Freshly ground black pepper
- ☐ Ground cumin
- ☐ Cayenne pepper
- ☐ Ground ginger
- ☐ Chinese five-spice powder
- ☐ 2 cinnamon sticks
- ☐ 2 whole star anise
- ☐ Whole cloves
- ☐ All-purpose flour
- ☐ Finely ground cornmeal
- ☐ Extra virgin olive oil

Dry/Canned Goods

- ☐ 2 cups mixed raw nuts

Other

- ☐ Fruit-forward red wine like pinot noir or shiraz
- ☐ Bourbon
- ☐ Amaro like Amaro Etna, Amaro Montenegro or Campari
- ☐ 12 ounces non-alcoholic ginger beer
- ☐ 1 cup blood orange juice or freshly squeezed orange juice
- ☐ Crushed ice

Equipment Needed

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

Cutlery

- ☐ Chef's knife
- ☐ Cutting board

Hand Tools/Gadgets

- ☐ Citrus juicer or reamer
- ☐ Measuring cups and spoons
- ☐ Mixing bowls (various sizes)
- ☐ Whisk
- ☐ Silicone spatula
- ☐ Wooden spoon
- ☐ Rolling pin
- ☐ Fluted ravioli cutter or pizza cutter
- ☐ Fork

Cookware

- ☐ Small saucepan

Bakeware

- ☐ 2 rimmed baking sheets

Bakeware

- ☐ Cocktail shaker
- ☐ Jigger
- ☐ 2 collins glasses
- ☐ 2 mugs

Other

- ☐ Silicone baking sheets or parchment paper

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.

The Scarlet Sipper

1. Make simple syrup before class and cool completely or purchase from the store.

Spiced Nuts

1. Preheat the oven to 350°F.

THE SCARLET SIPPER

Yield: 2 cocktails

Mid-winter never looked so bright as with this ruby-red wine cocktail. Depending on the amaro you chose, enhance the herbal notes with garnishes of rosemary, thyme, sage, or freshly ground cinnamon.

Simple syrup (makes 3/4 cup)

1/2 cup granulated sugar

1/2 cup water

6 ounces fruit-forward red wine like pinot noir or shiraz

2 ounces bourbon

1 1/2 ounces freshly squeezed lemon juice

1 ounce freshly squeezed orange juice

1 ounce simple syrup

1 ounce Amaro, like Amaro Etna, Amaro Montenegro or Campari

Garnish: Orange wheels and fresh rosemary sprigs

1. ***To prepare the 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, combine the wine, bourbon, lemon juice, orange juice, simple syrup and amaro. Add ice, shake and strain over crushed ice into a tall collins glass. Garnish with orange wheels and a sprig of rosemary.

SPICED NUTS

Yield: 2 cups of spiced nuts

Our spiced nuts are equally spicy and sweet. The addition of Chinese five-spice lends the aromatic notes of cinnamon, cloves, fennel, star anise and Szechuan peppercorns. These goodies also have a fun hidden parlor trick, the Szechuan peppercorns leave your mouth feeling slightly numb.

1 large egg white, lightly beaten
1 teaspoon water
2 cups mixed raw nuts
1/4 cup packed dark brown sugar
2 teaspoons fine kosher salt
1/4 teaspoon ground cumin
1/4 teaspoon cayenne pepper
1/4 teaspoon ground ginger
1/2 teaspoon Chinese five-spice powder

Preheat the oven to 350°F degrees. Line a baking sheet with a Silpat or parchment paper

1. To a medium-sized mixing bowl, whisk together the egg white and water until frothy. Stir in the nuts and toss to coat evenly.
2. To a separate small bowl, combine the brown sugar, salt, cumin, cayenne, ginger and Chinese five-spice powder. Whisk to combine the spices. Add the spice mixture to the nuts and with a silicone spatula toss until the nuts are evenly coated in the mix.
3. Transfer the nuts onto the prepared baking sheet, spreading them evenly to ensure that they are in a single layer.
4. Bake for 15 to 20 minutes until the nuts are lightly toasted, stirring often to prevent clumps.
5. Transfer the nuts to a plate to cool, ensuring the nuts are evenly spread to cool.

Recipe variations:

- Substitute Chinese five-spice powder for 1/4 teaspoon of cinnamon.
- Add an additional 1/2 teaspoon of cayenne to up the heat.

OLIVE OIL CRACKERS AND PARMIGIANO-REGGIANO

Yield: about 50 crackers

Thyme is a great hearty herb that can be used in place of rosemary.

1 1/3 cups unbleached all-purpose flour
1/4 cup fine-ground cornmeal, plus more for dusting
1/2 cup finely grated Parmigiano-Reggiano cheese
1 teaspoon fine kosher salt
1/4 teaspoon freshly ground black pepper
1 tablespoon minced fresh rosemary
1/2 cup whole milk
2 tablespoons extra-virgin olive oil

Preheat the oven to 400°F and position the rack in the middle of the oven. Line the rimmed baking sheets with parchment paper.

1. To a medium bowl, add the flour, cornmeal, Parmigiano-Reggiano, salt, pepper and rosemary; whisk to combine. Make a well in the middle of the flour mixture and pour in the milk and olive oil; stir together with a wooden spoon or silicone spatula until the dough forms. Pat the dough into a rectangle, about 1-inch thick.

2. Dust a clean surface with cornmeal. Place the dough onto the cornmeal and roll it out into a rectangle, about 1/8-inch thick. Cut the dough into 1 1/2 x 3-inch rectangles using a fluted ravioli cutter or a pizza cutter. Prick the tops of the rectangles with a fork and transfer them onto the prepared baking sheets, leaving about 1/4-inch space in-between crackers. Bake in the preheated oven until crackers are golden, about 12 minutes. Transfer to a wire rack to cool and crisp.

Recipe variations:

- For extra delicate crackers, roll with a well-floured pasta machine to the thinnest setting.
- Add 1/2 teaspoon of cayenne pepper for a bit of heat.
- Swap the rosemary with 1 tablespoon of toasted sesame seeds for a savory Asian inspired cracker.

MULLED MULE MOCKTAIL

Yield: 2 servings

Warm yourself up with our non-alcoholic ginger beer mule. You'll want to trademark the smell in your kitchen as it simmers on the stove.

12 ounces non-alcoholic ginger beer
1 cup blood orange juice or freshly squeezed orange juice
2 cinnamon sticks
2 whole star anise
1 orange
1 teaspoon whole cloves

1. ***To prepare the orange rounds:*** With a chef's knife, slice the orange into 2, 1/4-inch slices. Push several cloves into the flesh of each orange slice.
2. To a small saucepan, add the ginger beer, orange juice, cinnamon stick, star anise and orange rounds and bring to a simmer. Simmer until the mule is hot and the spices are fragrant, about 8 minutes.
3. Divide the mocktail into two mugs. Garnish each mug with an orange round and a cinnamon stick.

Recipe variations:

- Spike each mule with 1 1/2 ounces of vodka, gin, or tequila.
- Substitute orange juice with cranberry juice.