



## Cooking Class

January 13<sup>th</sup>, 2013

**Roasted Turnip and Cauliflower Soup**

**Brussel Sprout and Butternut Squash Salad**

**Orrechietta with Sun-Dried Tomato Pesto**

**Lamb Tagine**

**Crème Brulee**

**Almond Orange Biscotti**

*By Chef Ash*

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## Cooking Class

### Cauliflower and Turnip Soup

#### Ingredients:

- 1 head of cauliflower
- 2 lb turnip
- 1 cup leeks
- 2 tbsp tarragon
- 4 cups chicken stock
- ½ cup olive oil
- 1 cup white wine
- Salt and pepper
- Crushed red pepper

#### Prep:

- Tongs
- Ladle
- Sauce Pot
- Serving Bowl
- Clean and breakdown cauliflower and turnips

#### Cooking:

1. Sauté or sweat leeks in olive oil
2. Add white wine
3. Add cauliflower and turnips
4. Cook until vegetables are soft and tender
5. Add chicken stock
6. Cook for 20 min
7. Add fresh tarragon
8. Season to taste with salt, pepper and crushed red pepper

#### Serving:

1. Ladle soup into serving bowl
2. Garnish with fresh herb



## Cooking Class

### Brussel Sprout and Butternut Squash Salad

#### Ingredients:

- 1 lb brussel sprout
- 1 lb butternut squash
- ½ cup quinoa
- ¼ cup pomegranate
- 3 tbsp sherry vinaigrette
- Roasted walnuts

#### Prep:

- Large bowl
- Saute pan
- Blanch brussel sprouts for 8 min and drain
- Cut brussel sprouts into quarters
- Seed pomegranate

#### Cooking:

1. Saute brussel sprouts with brown butter
2. Let brussel sprouts cool
3. Mix with quinoa a sauté with brown butter
4. Roast butternut squash then cut
5. Roast walnuts

#### Serving:

1. Mix all the ingredients
2. Add vinaigrette
3. Serve on salad plate
4. Garnish with walnuts



## Cooking Class

### Homemade Orecchietta with Sun Dried Tomato Pesto

#### Ingredients:

- 1½ lb ricotta
- 4 cloves garlic
- 3 eggs
- 5 cups all-purpose flour
- ½ cup extra virgin olive oil
- ½ cup sun dried tomato
- fresh thyme
- salt and pepper

#### Prep:

- Large bowl
- Large pan
- Large sauce pot
- Pasta strainer
- Large spoon
- Large pasta bowl

#### Cooking:

##### *pasta*

1. Mix eggs, flour, ricotta, salt and pepper for dough
2. Shape into log and cut into small pieces
3. Put in boiling salted water for 5 min
4. Strain

##### *sauce*

5. Cook garlic in olive oil until brown
6. Add sun dried tomato and fresh thyme

#### Serving:

1. Mix pasta and sauce
2. Serve in pasta bowl
3. Garnish with thyme



## Cooking Class

### Lamb Tagine

#### Ingredients:

- 3 lbs. cubes of boneless leg of lamb
- 7 cups chicken stock
- 2 cups diced fresh potatoes
- 2 cups diced tomatoes
- 1 cup diced Spanish onions
- 1 cup diced Celery
- 1 cup diced carrots
- 1 cup couscous
- ½ cup green peas
- Salt, pepper

#### Prep:

- 2 Large sauté pans
- Serving bowls
- Large spoons

#### Cooking:

1. Sauté the onions, celery & carrots with olive oil for 5 minutes
2. Add Lamb cubes, tomatoes, potatoes, salt, pepper, 5 cups of chicken stock, Cover & put in the oven at 400 for 2 hours
3. In a separate Sauté Pan Caramelize the couscous, add the remaining 2 cups of chicken stock

#### Serving:

1. Serve in a large bowl
2. Garnish with cooked green peas



## Cooking Class

### Crème Brule

#### Ingredients:

- 12 eggs yolks
- 1 qt cream
- 1 cup sugar
- ¼ cup raw sugar
- 2 tbsp vanilla

#### Prep:

- Mixing bowl
- Food torch
- Whisk

#### Cooking:

1. Mix eggs with sugar until the eggs get pale white
2. Add the cream and mix in vanilla
3. Bake at 325° for 45 min
4. Let chill and place in refrigerator for 2 hrs

#### Serving:

1. Top with raw sugar and caramelize sugar with torch



## Cooking Class

### Almond Orange Biscotti

#### Ingredients:

- 2 large eggs
- 2 cups flour
- ¾ cup sugar
- ¾ cup toasted almonds
- ¾ cup orange zest
- 1 stick butter room temp
- 1½ tsp baking powder
- ¼ tsp salt

#### Prep:

1. Baking Sheet
2. Bread knife
3. Parchment paper
4. Serving plate
5. Mixing machine

#### Cooking:

1. Beat sugar, butter, salt and eggs
2. Add flour and baking powder until blended
3. Add almonds and oranges
4. Form 2" wide logs slightly flattened
5. Bake at 350° for 20 min
6. Remove from oven and cut
7. Return to baking sheet and bake for 15 min

#### Serving:

1. Garnish with mint and powdered sugar