

Frozen Mint-Chocolate Brandy Alexander

Yield: 2 Drinks

Recipe created by Jeffrey Gregory, Le Cordon Bleu Dining Room Instructor

2 scoops Vanilla Bean Ice Cream

1.5 ozs Brandy

1 oz Peppermint Schnapps

1 oz Chocolate Syrup

2 ozs Half & Half

Pinch Grated nutmeg

Crushed Candy Cane for Garnish

Blend the first 5 ingredients in a blender till well blended. Pour into brandy glasses and garnish with nutmeg and candy cane. For non-alcoholic version, heat liquors in saucepot and ignite. Once flames burn out, refrigerate the warm liquids and once cooled, use in place of the liquor.

Butternut Squash Soup, Apple & Pecan Pesto, Spiced Cream.

Recipe created Chef Aaron Hubbard, Le Cordon Bleu Restaurant Instructor

Squash 1 ea (Peeled, seeded & diced)

onion 1 ea (small, diced)

garlic clove 2 ea (crushed)

Butter 2 Tbs

Saute ingredients above with a pinch of salt until tender, stir often, then add:

Spices; Cinnamon, Cumin, Coriander, Ginger etc.. To Taste

Then Add:

White wine 1 Cup

Chicken Stock 4 Cups

Heavy Cream 2 Cups

Simmer 20 Minutes, Cool slightly, puree. Adjust with Salt & Pepper as needed.

Salad:

Pesto 2 Tbs

Apple 1/2 ea, julienne

Toasted Nuts 1 Tbs

Combine above ingredients and set aside.

Cream:

Sour Cream 2Tbs

Heavy Cream 2 Tbs

Spices To Taste

Pernod 1 tsp

Whip above ingredients till peaks form.

Turkey Scalloppine with Shiitake Mushrooms and Roasted Shallots

Recipe created by Chef Ron Massaro, Le Cordon Bleu Director Purchasing

2.5 Pounds Boneless Skinless Turkey Breast

1 Pound Shiitake Mushrooms, Caps only

2 Tablespoon Kosher Salt

2 Teaspoon White Pepper, Ground

2 Cups All Purpose Flour

¼ Cup Olive Oil

½ Ounce Butter
30 Each Shallots

Method:

Cut the Turkey breast against the grain into approximately 2oz. pieces, then place each in between two pieces of plastic wrap and gently flatten with a meat mallet. Slice the mushroom caps into ¼" thick strips. In a separate bowl add your flour, half the kosher salt and pepper and mix with a whisk to distribute evenly. Dredge the turkey in the flour and shake off excess and place on a baking sheet, do not overlap or get ahead of yourself with too many. You only want to dredge enough to fit in the pan at one time. Heat pan and olive oil over medium heat until oil shimmers. Place the turkey in the pan and sauté until golden, then flip. Approx. 2 minutes per side. Remove turkey and place on serving dish, discard any excess oil, then add butter to the pan until melted, then the mushrooms and sauté until tender, about 1-2 minutes.

To Roast Shallots:

Peel the shallots and put in a bowl. Toss with enough olive oil to coat, and remaining salt. Place on a baking sheet into a 375 degree oven and roast until golden brown and fragrant, approximately 30 minutes.

Assembly

Shingle scaloppini on a suitably sized serving dish, then arrange the mushroom slices along the center of the meat and garnish with the roasted shallots.

Tarte Tatin

A classic European dessert that is a twist from the traditional apple pie. Recipe

Submitted by Chef Joseph Jacques, Le Cordon Bleu Pastry Instructor

Yield: 1 9" Tart

Ingredients:

Apples 3lbs

Butter 3oz

Sugar 8oz

Pate Brisee 8oz

1. Peel the apples, cut them in half vertically, and remove the cores. If the apples are large, cut the halves in half again to make quarters.
2. Select a heavy 10" skillet or sauté pan. Melt the butter in the skillet. Cover the butter with the sugar in an even layer.
3. Arrange the apples in the pan on top of the sugar. Start by adding the apple halves on end in a circle around the sides of the pan. Fill in the center with the remaining apple halves. The pan should be completely full of apple halves standing on their edges and leaning against each other. They should protrude above the rim of the pan, but they will sink as they cook, making a tart about 1 ½ in. thick.
4. Set the pan over moderate heat and cook until the bottoms of the apples are soft and the juices are thick and syrupy, about 30 minutes. The tops of the apples will be barely cooked but will cook when the tart is baked. Remove from the heat and let cool slightly.
5. Roll out the pastry and cut a circle to fit over the top of the apples. Lay the pastry circle in place on top of the apples. Tuck the edges of the pastry inside the pan rather than letting it overlap the outside of the pan.
6. Bake at 425°F for 30-40 minutes, until the pastry is brown and the apples are will

caramelized.

7. Let the tart cool slightly. The juice will gel or be partially reabsorbed so the tart can be turned out. Place a cake circle or a platter over the pan, and then invert the pan to turn out the tart. The tops of the apples should have a rich caramel color. If more shine is desired, dust the top with sugar and caramelize it under the broiler. Serve warm or at room temperature.

Pate Brisee

Makes: 11.5oz

Ingredients:

Pastry Flour 6oz

Salt .15oz

Sugar .15oz

Butter, chilled 3oz

Eggs 2oz

Water .3oz

Vanilla Extract 2 drops

Lemon Zest, grated .06 oz

1. Sift the flour, salt and sugar into a round bottomed bowl.
2. Cut the butter into small cubes. Rub it into the flour, using the fingertips, until the mixture looks like fine bread crumbs. Make a well in the center.
3. Mix the eggs, water, vanilla, and lemon zest. Pour the mixture into the well in the flour. Mix to form a soft dough.
4. Turn out the dough onto a lightly floured work surface. Knead gently just until it is smooth and well mixed.
5. Wrap in plastic film and chill for at least 30 minutes before use.

Brandy Crème Chantilly

Yield: 10oz

Ingredients:

Heavy Cream 8oz

Confectioner's Sugar 1.25 oz

Vanilla Extract ½ tsp

Brandy 1 oz

1. Make sure the cream and all equipment and utensils are chilled.
2. Whip the cream by hand or machine until it forms soft peaks.
3. Add the sugar, vanilla, and brandy. Continue to whip until the cream forms stiff peaks but is still smooth. Do not over whip or the cream will become grainy.