

Parisian Picnic

Table for 12 Recipe Packet

Shaved Ratatouille Salad

Potatoes Dauphinoise

Chicken Cordon Bleu

Moules Mariniers

Lemon Poppyseed Strawberry Shortcakes

Ratatouille Salad

Serves: 12

- 2 zucchini, thin rounds
- 2 yellow squash, thin rounds
- 5 oz baby arugula
- 2 lemon, juiced
- 8 oz. fresh chevre, crumbled into pieces
- 4 tablespoons fresh parsley, minced
- 2 cup roasted red bell peppers, diced small
- 1 cup fresh basil leaves
- Olive oil, for drizzling
- 1 cup walnuts, lightly chopped or crushed
- 4 tablespoons sugar
- 1 teaspoon cracked black pepper
- 1 shallot, diced
- 2 garlic clove, minced
- 2 lemon, juiced
- 2 tablespoon honey
- 4 teaspoons dijon mustard
- 2/3 cup olive oil
- Kosher salt and freshly cracked black pepper, to taste

1. For vinaigrette, blend the shallot, garlic, lemon juice, honey, dijon, roasted red pepper, and olive oil until a smooth sauce has formed. Taste for seasoning and set aside.
2. For walnuts, preheat a medium saute pan over medium heat. Cook walnuts with sugar and black pepper until the nuts start to turn golden and the sugar has browned, around 1 - 2 min.
3. Remove candy to a silpat lined sheet tray and let cool.
4. In a small mixing bowl, toss arugula with fresh lemon juice and season with salt and pepper.
5. Toss squash & peppers with the vinaigrette until coated.
6. Layer salad in two layers starting with arugula, squash, candied walnuts, fresh basil, and then crumbled goat cheese. Garnish with fresh parsley.
7. Enjoy!

Potatoes Dauphinoise

Serves: 12

- 18 russet potatoes, sliced thin
- 4 cups heavy cream
- 4 cups whole milk
- 8 garlic cloves, pasted
- 8 sprigs fresh thyme
- 3 cups gruyere cheese, divided (4 oz.)
- 1 teaspoon white pepper
- 1 teaspoon nutmeg, grated
- Kosher salt and freshly cracked black pepper, to taste

1. Preheat the oven to convection @ 400 F and prepare a 9x13 casserole dish.
2. In a large rondeau or wide sauce pot, add cream, milk, thyme, and minced garlic. Season mixture with salt, white pepper, and nutmeg.
3. Add in the sliced potatoes and par-cook until just tender for 14 - 16 minutes. Remove from heat. Taste for seasoning
4. Layer half the sliced potatoes in an even layer in your casserole dish, sprinkle with gruyere cheese, and repeat with remaining potatoes and cheese.
5. Bake in the oven for 18 - 25 minutes or until the cheese is caramelized and bubbly.
6. Let potatoes rest for 5 minutes to cool down.
7. Enjoy!

French Braised Short Ribs

Serves 12

- 16 bone-in 2-inch-thick short ribs (3 lbs.)
- 1/2 cup vegetable oil
- 6 carrots, bias cut
- 2 stalk celery, bias cut
- 4 leeks, roughly chop
- 6 garlic cloves, smashed
- 4 tablespoons tomato paste
- 2 cup red wine
- 1 cup beef broth
- 6 sprigs fresh thyme
- 2 sprig fresh rosemary
- 2 tablespoon butter, softened
- 4 tablespoons all purpose flour
- Kosher salt & freshly cracked black pepper, to taste

1. Season short ribs with salt & pepper.
2. Cook them in a large rondeau over high heat with oil until browned on all sides.
3. Add vegetables to the pan, cook until vegetables are translucent then add tomato paste, cook for 2-3 minutes. Season with salt & pepper.
4. Deglaze with red wine & add stew to the instant pot with beef broth, thyme & rosemary.
5. Cook on high pressure for 45 minutes & let naturally release for 15 minutes. Skin fat.
6. Remove short ribs from the instant pot & strain broth.
7. Heat strained broth with beurre manee of butter & flour. Bring mixture to a boil until it thickens & coats the back of a spoon. Taste for seasoning.

Lemon Poppyseed Strawberry Shortcakes

Makes: 12-13

For biscuit:

- 4 cups all purpose flour
- 2 tablespoons baking powder
- 1/3 cup sugar
- 2 tablespoons poppy seeds
- 2 lemons, zested
- 1 teaspoon salt
- 3/4 cup cold unsalted butter, grated
- 1 1/2 cups buttermilk
- 1 egg yolk + 2 teaspoons water, for egg wash

- Raw sugar, for sprinkling

For strawberries:

- 3 pints fresh strawberries, sliced in rounds
- 2/3 cup granulated sugar
- 1 lemon, juiced

For whipped cream:

- 1 cup mascarpone cheese
- 1 1/2 cups heavy cream
- 1/2 cup maple syrup
- 1 teaspoon vanilla extract
- A pinch of salt

1. Preheat the oven to 425 F and prepare a parchment lined sheet tray.
2. To prepare biscuits, whisk together the flour, baking powder, sugar, poppy seeds, lemon zest and salt in a bowl. Slowly drizzle buttermilk into flour mixture and mix using the back of a wooden spoon until a dough mass is formed.
3. Remove dough onto a floured surface and roll with a rolling pin to create a rectangle, fold dough into 3 pieces to create layers of flakey pastry. Repeat rolling and folding one more time and let dough rest for 30 minutes.
4. Roll dough into an even rectangle and cut into 8 pieces.
5. Place biscuits onto a prepared sheet tray right next to each other, brush with extra buttermilk, and top with demerara sugar.

6. Bake biscuits for 12 - 15 minutes or until golden brown. Remove from the oven and let cool.
7. In a bowl, combine strawberries, vanilla, and sugar. Gently toss strawberries together so the sugar distributes, but the strawberries hold their shape.
8. In a stand mixer, whisk heavy cream, maple syrup, vanilla, and salt together until soft peaks form.
9. Assemble shortcakes by splitting biscuits, topping with cream and macerated strawberries, top with biscuit and more cream.
10. Enjoy!