



COOKING CLASSES



welcomes you to

Wine Country Favorites Bishop's School

WITH

CHEF GABRIEL FERGUSON

Puff Pastry Tart of Heirloom Tomatoes, Caramelized Leeks and Gorgonzola Cheese

This recipe combines classic French puff pastry with the sun-drenched ingredients of wine country, known for its beautiful tomatoes and olives. Also known for growing a wide variety of herbs such as savory, fennel, basil, thyme, and lavender.

Yield: 6 to 8 servings

4 tablespoons unsalted butter
1 large leek, white and light green parts only, washed and thinly sliced
1 teaspoon Herbes de Provence
1 teaspoon kosher salt, plus more as needed
2 ounces gorgonzola cheese, crumbled
4 ounces Gruyère Cheese, grated
1 cup ripe cherry tomatoes, sliced
2 tablespoons extra-virgin olive oil
2 tablespoons balsamic vinegar
Freshly ground black pepper
1 package frozen puff pastry, thawed
1/2 cup pitted Niçoise olives
1/4 cup finely chopped fresh basil

Preheat oven to 400 degrees and place a rack in the center. To prepare vegetable filling, place butter in a large skillet and heat over medium heat. Add leeks and Herbes de Provence and cook until light golden, about 8 to 10 minutes. Add cherry tomatoes and cook, stirring occasionally, until tender and leeks are deep golden, another 6 to 8 minutes. Drizzle with olive oil and balsamic vinegar. Season with salt and pepper and set aside.

Combine the gorgonzola and Gruyère cheeses in a medium mixing bowl and set aside. To prepare the puff pastry shell, lightly dust a work surface with flour. Unfold 1 sheet of thawed puff pastry and roll out lightly to form a 12x12 inch square. Trim the corners to make it slightly round and prick the surface all over with a fork. Fit the pastry into a 9 inch tart pan and trim any excess. Transfer to preheated oven and bake until light golden, about 10 to 12 minutes. Remove from oven and allow shell to cool slightly. Scatter the leeks and tomato mixture over the bottom of the pastry shell. Top with the cheeses, and olives. Place the tart back in the oven and bake until the cheeses are bubbly and the tart shell is golden brown, about 6 to 8 minutes. Garnish with the chopped basil and serve warm or room temperature.

Asparagus Salad with Champagne Vinaigrette

This bright, fresh salad gets a little added richness from the creamy goat cheese and crunchy walnuts. The asparagus can be roasted, cooled, and stored in the refrigerator the day before. Likewise, the vinaigrette can also be made the day before. Bring both to room temperature before combining and serving.

Yield: 4 servings

4 tablespoons Champagne or white wine vinegar
2 tablespoons freshly squeezed lemon juice
1 tablespoon honey
1-1/2 teaspoons freshly grated lemon zest
6 ounces plus 2 tablespoons extra-virgin olive oil, divided
Kosher salt and freshly ground black pepper
1 pound thin asparagus, trimmed
1 (5-ounce) bag baby lettuces with frisee
1/2 cup walnut pieces, toasted
4 ounces soft fresh goat cheese, cold, coarsely crumbled
Thin strips of lemon peel, for garnish

To prepare vinaigrette, whisk vinegar, lemon juice, honey, and lemon zest together in a medium mixing bowl. While whisking vigorously, drizzle in olive oil by drops to form a thick emulsion. Taste and season with salt and pepper. Set aside.

To prepare asparagus, preheat oven to 400 degrees and place a rack in the center. Pour remaining 2 tablespoons olive oil on a rimmed baking sheet. Place asparagus on the oiled baking sheet and roll to coat asparagus. Season with salt and pepper, and place in preheated oven. Roast until tender when pierced with a paring knife, about 10 to 12 minutes. Remove asparagus from oven and cool to room temperature.

Place lettuce, asparagus, and walnuts in a large salad bowl and season lightly with salt and pepper. Toss with just enough dressing to lightly coat.

To serve, divide salad between 4 chilled salad plates. Sprinkle each with goat cheese and lemon peel. Serve immediately.

Porcini-Dusted Beef Tenderloin

The earthiness of dried porcini mushrooms plays well with the meaty flavor of beef tenderloin. This luxurious main dish is simple to make, and is made even more special with the addition of blue cheese crumbles and chives. But feel free to experiment with other toppings, such as caramelized onions or a sauce made from the pan drippings. For a wine pairing, try a medium to full bodied Cabernet Sauvignon.

Yield: 6 servings

2 tablespoons dried porcini mushrooms
1/2 tablespoon black peppercorns
6 (1-1/4 inch thick, about 10 ounces each) beef tenderloin steaks
Kosher salt
1/2 tablespoon extra-virgin olive oil
1/2 tablespoon unsalted butter
3 tablespoons finely chopped fresh chives, for garnish

Preheat oven to 425 degrees and place a rack in the center. Place dried porcini and peppercorns in an electric spice grinder. Process to a very fine powder. Set aside.

Pat the steaks very dry with paper towels and generously season both sides with salt. Sprinkle each side of the tenderloin with the porcini dust, pressing to adhere.

Place oil and butter in a large ovenproof skillet and heat over high heat until butter foams. When foaming subsides, place the steaks in the skillet and allow them to cook until a deep, dark caramelized crust is achieved on one side, about 3 to 4 minutes. Using tongs, flip steaks and transfer the skillet to the preheated oven. Cook steaks to desired degree of doneness, about 4 to 6 minutes for medium-rare.

Remove skillet from oven and place the steaks on a wire rack set over a rimmed baking sheet. Tent steaks with foil and let rest for about 5 minutes.

To serve, place each steak onto a warmed dinner plate. Top with chopped chives. Serve immediately.

Truffle Parmesan Risotto with Balsamic Onions

The sweetness of the balsamic onions in this dish plays perfectly off the tangy flavor of the Parmesan. Serve this dish with a hearty red meat to create a comforting, satisfying meal.

Yield: 4 servings

1 cup pearl onions
½ cup balsamic vinegar
5 to 6 cups chicken or vegetable stock
Boiling water, as needed
3 tablespoons (1-1/2 ounces) unsalted butter, divided
2 medium shallots, peeled and finely minced
1-1/2 cups (10 ounces) Arborio or Carnaroli rice
1/2 cup dry white wine
1/4 cup finely grated Parmesan cheese, plus more for serving
Kosher salt and freshly ground white pepper
1 teaspoon finely minced fresh chives, plus more for serving
Truffle salt, to taste finish with truffle oil (optional)

Sauté onions in a small amount of olive oil until warmed through, add balsamic vinegar and simmer until reduced and the pan is almost dry, set aside.

Pour the chicken stock into a large saucepan and bring to a boil over high heat. Decrease the heat to the lowest setting, cover, and keep hot. Fill a small saucepan with water and heat over high heat until boiling. Lower heat, cover and keep hot.

In another large saucepan, heat 2 tablespoons butter over medium heat until it foams. When foaming subsides, add shallots and cook, stirring, until softened, about 3 to 4 minutes. Add rice and cook, stirring constantly until evenly coated with butter and heated through, about 3 minutes. Increase heat to medium-high and add wine. Stir constantly with a wooden spoon until wine is completely absorbed.

Using a ladle, add about 1 cup of hot stock to the rice. Cook, stirring constantly, until stock is almost fully absorbed. Continue adding stock 1/2 cup at a time, stirring constantly and adding more stock only after the previous addition has been absorbed, until the rice begins to pull away from the sides of the pan, about 16 to 20 minutes. Adjust the heat so the rice simmers rapidly throughout the cooking. Use boiling water if stock has been used and rice requires more cooking time. The risotto is done when it is creamy and the grains are plump and tender with a slight resistance to the bite.

Remove from heat and stir in the remaining 1 tablespoon butter and parmesan cheese. Taste and season with truffle salt and pepper. If risotto is thick, use any leftover stock to thin as needed. To serve, ladle risotto into 4 warmed shallow serving bowls. Top with pearl onions, sprinkle with chives and more parmesan cheese, serve immediately.

Clafoutis

Ingredients

1 cup whole milk

3 eggs

1/2 cup sugar

1 teaspoon vanilla extract

2 tablespoons butter, melted

1/2 cup all-purpose flour

Preheat the oven to 325°F. In a large bowl, whisk together the milk, eggs, sugar, vanilla, and butter until the sugar is dissolved. Add the flour and whisk until smooth. Pour the batter into a cast iron skillet or pie pan.

Now add your favorite fruit or flavoring. Bake until the clafoutis is beautifully puffed and golden, 35–40 minutes. Serve immediately.

Wine Country in Spring: Equipment List

Below is a list of tools you'll need to make the recipes in this packet. Please ask your Chef Instructor or a Sales Associate for assistance with these items.

Cutlery

Chef's knife
Paring knife
Slicing knife
Cutting board

Cookware

Saucepan (small)
Skillet (large)
Roasting pan (large)

Bakeware

Mixing bowls (small, large)
Rimmed baking sheets
Wire cooling racks
Measuring cups for liquids
Measuring spoons
Dry measuring cups
Parchment paper
Baking dish (2 quart, high sides)

Hand Tools/Gadgets

Microplane grater
Citrus squeezer
Pepper grinder
Whisk
Fish spatula
Fine-mesh strainer

Wooden spoon

Silicone pastry brush
Silicone spatula (large)
Bench scraper
Flour shaker

Electrics

Stand mixer
Blender
Food processor

Tabletop

Dinner plates
Dessert plates or bowls
Salad plates
Salad bowl
Salad tongs

Food

Extra-virgin olive oil
Black peppercorns
Balsamic vinegar
Honey
Champagne or white wine vinegar