



## Puff Pastry Delights

- Menu -

Caesar Salad with Homemade Croutons

Puff Pastry Chicken Pot Pie

Puff Pastry Turnover with Pears, Chocolate and Almonds

[www.cookingthymewithstacie.com](http://www.cookingthymewithstacie.com)

To access the class video please copy and paste the following link into your browser:

<http://www.cookingthymewithstacie.com/video-class-purchase/ppd>

## Shopping List

### Dairy/Frozen

- 1 box Pepperidge Farm Puff Pastry
- 3 TB unsalted butter
- 2 cups mixed frozen vegetables
- $\frac{3}{4}$  cup heavy cream
- 2 eggs
- $\frac{1}{4}$  cup Parmesan cheese, plus extra for garnish

### Pantry

- 2 TB Dijon mustard
- 1 TB balsamic vinegar
- 1 TSP Worcestershire sauce
- $\frac{3}{4}$  cup olive oil
- 2 TB all-purpose flour
- 2  $\frac{1}{2}$  cups chicken broth
- 1 cup bittersweet chocolate chips (you can sub semi-sweet if you prefer)
- 2 TB sliced almonds

### Produce

- 1 head Romaine lettuce
- 4 cloves of garlic
- 1 lemon
- 1 medium Yukon gold potato
- 1 yellow onion
- 3 sprig fresh thyme (or substitute 1 TSP dried)
- 1 ripe pear

### Protein

- 2 cups rotisserie chicken (about  $\frac{1}{2}$  a chicken)

### Spices

- Kosher salt and black pepper

### Specialty

- 3 TB white wine (optional)
- $\frac{1}{2}$  loaf of crusty French bread, cubed

## Equipment List

### Baking

- 2 rimmed baking sheets
- Rolling pin
- 4 oven proof bowls

### Electric

- Food processor

### Pots and Pans

- Large deep skillet, 12” preferred
- Medium non-stick skillet
- Small saucepan

### Utensils

- Bread knife
- Chef’s knife
- Cutting Board
- Ladle
- Measuring cups and spoons
- Mixing bowls
- Parchment paper

## Mis en Place

### The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

Measuring things in advance is optional, but I find if I measure things in advance I am less likely to get lost... such as “did I put in the baking powder?”

- **Shred chicken**
- **Peel potato**
- **Thaw puff pastry sheets**

## Caesar Salad Dressing and Croutons

---

1 head Romaine lettuce  
2 TB Dijon mustard  
1 TB balsamic vinegar  
1 tsp Worcestershire sauce  
2 cloves of garlic  
½ whole lemon juiced  
½ cup olive oil  
¼ cup freshly grated parmesan cheese  
Pinch of salt  
Freshly ground pepper to taste

Place the first 5 ingredients in a food processor or blender. Pulse until combined. While the food processor is running, pour in the olive oil gradually to emulsify.

Scrape down the sides and add the cheese, salt and pepper. Pulse until combined. Refrigerate until use.

½ loaf of crusty French bread, cubed  
¼ cup olive oil  
2 whole garlic cloves, peeled and crushed

Place the bread cubes on a jellyroll pan.

Heat the olive oil in a skillet. Then add the whole garlic cloves and sauté for 2 minutes to infuse the oil with flavor. Remove the garlic cloves. Pour the oil over the bread cubes and toss lightly. Put the cubes back into the skillet and cook over medium heat until browned.

Chop the head of Romaine, toss with dressing and garnish with croutons and additional shredded cheese

## Puff Pastry Chicken Pot Pie

---

Makes 4

1 sheet Pepperidge Farm Puff Pastry, thawed  
2 cups rotisserie chicken, shredded (about ½ a chicken)  
1 medium Yukon gold potato, peeled and cubed into ½” dice  
3 TB unsalted butter, divided  
1 cup yellow onion, chopped  
2 cups frozen mixed vegetables  
3 sprigs of fresh thyme or 1 TSP dried thyme  
¼ TSP black pepper  
¾ TSP Kosher salt  
3 TB white wine (optional – I like the flavor, but you can sub more broth)  
2 TB all-purpose flour  
2 ½ cups chicken broth  
½ cup heavy cream  
1 egg, beaten

Thaw the sheet of puff pastry. Unfold the dough and press the down the seams. With a small paring knife, cut the sheet into 4 equal sized squares. Set aside.

Preheat the oven to 375°.

In a large, deep skillet, melt 2 TB of butter then add the chopped onions. Cook until soft and translucent, about 6 -7 minutes. Add 1 more tablespoon of butter and melt. Sprinkle the 2 TB flour over the onions and whisk until combined. Cook about 1 minute until the flour is bubbly.

Pour in the 2 TB of white wine and scrape the bottom of the pan. Add the 2 ½ cups of chicken broth, stir. Bring to a boil, reduce heat to a simmer. Add the potatoes, chicken, mixed veggies, thyme sprigs, salt and pepper. Simmer 20 minutes until the potatoes are cooked through. Remove the thyme sprigs. Add the heavy cream and stir until combined. Cook 2 more minutes until cream is heated. Remove from heat.

Ladle the mixture into 4 oven proof bowls. Top each bowl with 1 square of puff pastry. Press gently the edges of the pastry down around the top of each bowl. Brush the beaten egg on top of each pastry square. Taking a paring knife, cut one small slit in to the top of each pastry to let the steam escape.

Set the bowls on a rimmed baking sheet. Place the bowls in the oven and bake 20 minutes. Remove and serve.

## Pear and Chocolate Turnovers

---

Makes 6

1 sheet Pepperidge Farm puff pastry, thawed  
1 ripe pear, peeled, core removed and cut into ½” dice  
1 cup bittersweet or semi-sweet chocolate chips  
¼ cup heavy whipping cream  
2 TB sliced almonds (optional)  
1 egg, beaten  
2 TSP granulated sugar

Preheat the oven to 375°.

Peel and dice 1 pear.

Once the pastry is thawed, roll it out on a lightly floured countertop. Roll the sheet to 12” x 14”. Cut the pastry into 3 long strips, 4” wide. Then cut each 4” x 14” strip into 2, pieces. Once cut you will have 6, 4” x 7” rectangles.

In a small saucepan, heat the chocolate and cream over low heat. Stir constantly until the chocolate is melted and smooth. Remove from heat and stir in nuts if desired.

Spread 2 TB of chocolate in the middle of ½ of each pastry rectangle, leave ½” border around the pastry. Mound 1/6th of the pears on top of the chocolate.

In a small bowl beat the 1 egg with 1 tsp of water. Be sure the egg white is fully incorporated.

Using a pastry brush, brush the beaten egg around all the edges of the pastry rectangle. Fold over the pastry and gently press the edges together with your fingers. Sprinkle the tops with granulated sugar.

Then with the tines of the fork, press the fork around the 3 edges of the open pastry to close the pastry firmly. Cut one small slit in the top and brush additional beaten egg on the top of the pastry.

Transfer to a parchment paper lined baking sheet. Bake 20 minutes or until puffed and golden brown.

To serve, I smear a bit of the leftover chocolate on to the plate and top with one turnover.

\*You can cut the pastry a bit bigger and make only 4 desserts.