



Summer Dinner Party 101

- Menu -

Creamy Corn Bisque with Garlic Crostini
Oven Baked Salmon with Lemon and Dill Sauce
Lemon Glazed Green Beans
Individual Pavlovas with Cream and Berries

www.cookingthymewithstacie.com

Copy and paste the link below to access the class video:

www.cookingthymewithstacie.com/video-class-purchase/sdp101

Shopping List

Bakery

- 1 loaf sturdy white bread

Dairy

- ¼ cup plus 2 TB unsalted butter
- 1 cup heavy whipping cream
- 1 cup sour cream
- 2 TB grated Parmesan cheese
- 2 egg whites

Pantry

- 1 ½ TB all-purpose flour
- 2 ½ cups chicken broth
- 3 TB olive oil
- 2 TB Dijon mustard
- ¼ cup Panko bread crumbs
- ½ cup fine granulated sugar
- 1 TB powdered sugar

Produce

- ½ cup yellow onion, chopped
- ¼ cup diced carrots
- ¼ cup diced celery
- 3 cups white corn (fresh or frozen)
- 2 TB fresh chives (if you have trouble finding them, substitute green onions)
- 1 head of garlic
- 1/3 cup fresh dill
- 2 shallots
- 2 lemons
- 1 ½ lbs., French green beans, stems removed
- 1 container fresh berries (I prefer raspberries)

Protein

- 1 ½ pounds salmon

Spices

- Kosher salt and pepper
- ¾ TSP dried thyme
- 1/8 TSP cayenne pepper
- ½ TSP paprika
- ¼ TSP cream of tartar

Equipment

Baking

- 2 Large baking sheets
 - Cookie cutter
 - Parchment paper
 - Piping bag
 - #21 Wilton tip
- (You can use a Ziploc bag if necessary, to make the pavlovas)

Electric

- Immersion blender (or regular blender)
- Hand mixer
- Food processor (to make the fine granulated sugar)

Pots and Pans

- Large Dutch oven
- Large saucepan
- Small saucepan

Tools/Utensils

- Chef's Knife
- Cutting Board
- Measuring cups and spoons
- Microplane/zester
- Mixing bowls
- Fish spatula
- Whisk

Mise 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.

- **I recommend you read through the recipes before class.**
- **Collect all the ingredients and organize them by recipe**
- **I encourage you to prep your ingredients so that you will have more time to watch the instruction.**
- **Soften $\frac{1}{4}$ cup butter.**

Dinner Party Timeline

Two days in advance:

1. Iron linens
2. Set the table
3. Shop for ingredients

One day in advance:

1. Purchase and arrange flowers/centerpiece
2. Chill beverages
3. Reserve extra ice
4. Make the soup and chill
5. Make the crostini and keep in a Ziploc bag
6. Blanch the green beans and plunge in ice water
- 7 wrap the green beans in paper towel and keep in Ziploc bag
8. Make the mini pavlovas

Day of the event:

2 hours ahead

1. Place the soup on very low heat
2. Make the whipped cream for the pavlovas, keep in frig

1 ½ hours ahead

1. Remove the salmon from the frig
2. Make the salmon sauce

1 hour ahead

1. Assemble the salmon dish
2. Preheat the oven
3. Cook the shallots for the green beans, set aside

Party time

Place the salmon in the oven about 10 minutes before you sit down to start the soup.

Plate the soup.

Once the soup is cleared you should have about 5 – 8 minutes until the salmon is done. Use these few minutes to finish the green beans.

Finish the salmon in the broiler for a minute.

Plate the main course.

After dinner, fill the pavlovas with cream and garnish with fresh berries.

Creamy Corn Bisque

Serves 4

2 TB unsalted butter
½ cup finely chopped yellow onion
¼ cup finely diced carrots
¼ cup finely diced celery
¼ tsp dried thyme
1/8 tsp cayenne pepper
1 ½ TB all-purpose flour
2 ½ cups chicken broth
3 cups white corn, cut from the cob or frozen
½ tsp salt
¼ tsp pepper
½ cup heavy cream
2 TB chopped fresh chives
Crostini garnish

In a Dutch oven melt butter over medium heat. Then add the carrots, celery, thyme, and cayenne. Cook over medium heat stirring regularly until vegetables are tender, about 5 minutes.

Next add the flour and stir until bubbles form on the bottom of the pan.

Add the chicken broth to the vegetables and whisk until smooth. Add 2 cups of corn and bring to a boil. Simmer the soup for 6 minutes, and then add the salt and pepper.

Remove the pan from the heat and blend the soup using an immersion blender. (You can also blend it in small batches in a blender after slightly cooling.)

Return the pot to the stove and add the remaining 1 cup of corn and the heavy cream. Heat through. Garnish with chives and crostini.

Crostini

¼ cup unsalted butter, softened
2 TB olive oil
1 clove garlic, minced
½ tsp dried thyme
½ tsp paprika
1 loaf sturdy white bread

Preheat oven to 375 ° F.

In a small bowl combine the butter, oil, garlic, thyme and paprika. Set aside.

Cut bread with a 2” cookie cutter into shapes.

Spread each piece with the butter mixture. Bake on a parchment lined cookie sheet, butter side up for 7 minutes, until the bread is crisp. Cool completely.

(You can store these for up to 2 days in a Ziploc bag.)

Baked Salmon with Mustard Dill Sauce

Serves 4 (can easily be doubled to serve 6 – 8)

1 ½ pounds salmon, center-cut fillet, skin on
1 cup sour cream
1/3 cup fresh dill, chopped
3 TB minced shallots
2 TB Dijon mustard
2 TSP fresh garlic, minced
Salt and pepper to taste
½ lemon
¼ cup Panko bread crumbs

To prepare the fish – run your fingers along the top of the fillet and search for any pin bones that may remain. Remove them with a pair of clean tweezers.

One hour prior to baking, remove the fish from the refrigerator to bring it to room temperature.

In a small saucepan heat 1 TSP olive oil over medium-low heat. Add the shallots and cook for 3 - 4 minutes until softened. Add minced garlic and cook an additional 1 minute. Remove from heat and cool.

In a small bowl, combine sour cream, fresh dill, shallots, garlic, and Dijon mustard

Place the fish skin side down on a lightly greased baking dish.

Preheat the oven to 400°.

Just prior to cooking, sprinkle the surface of the fish with salt and pepper. Squeeze the ½ lemon over the surface. Next spread 1/3 cup of the sauce on the top of the fish and sprinkle with bread crumbs. Bake for 20 minutes if you are using the whole fillet. (If you decide to portion the fish prior to cooking – only bake 12 – 14 for individual fillets). To toast the bread crumbs, place the fish under the broiler just for 1 – 2 minutes, until lightly browned.

Serve the fish with the remaining sauce and a wedge of lemon.

Lemon Glazed Green Beans

Serves 4 - 6

1 ½ lb., French green beans, stems removed
1 Lemon, zested and juiced
1 shallot, minced
1 TB olive oil
2 TB grated Parmesan cheese
Salt and pepper to taste

Bring a large pot of salted water to a rolling boil. Add the cleaned green beans and blanch for 3 - 4 minutes. Remove the pot from the heat and drain the green beans. Next plunge the beans in a large bowl of ice water to stop the cooking. (At this point you can reserve the cooked green beans in the refrigerator overnight, wrapped in paper towel and in a Ziploc bag.)

Heat 1 TB of olive oil in a large skillet over medium heat. Add the shallots and cook 3 minutes, until softened. Next place the blanched green beans in the skillet and toss to coat. Cook until heated through. Remove from the heat. Squeeze the lemon over the beans and toss until coated. Add the lemon zest, cheese and salt and pepper to taste. Serve immediately.

Mini Pavlova Bites

Makes 22

2 large egg whites, at room temperature
¼ TSP cream of tartar
½ cup fine granulated sugar*
Whipped Cream
Fresh Berries to garnish

In a stand mixer beat the egg whites and cream of tartar on medium high speed until foamy. Start gradually adding the sugar, continuing to beat the whites. After all the sugar has been added you will put the mixer on high for an additional 8 minutes until they are very glossy and stiff.

Place the egg whites in a piping bag, fitted with a #21 Wilton tip. Pipe each bite onto a baking sheet covered in parchment paper or a silicon mat. Each bite will measure about 1 ½” in diameter and two layers high. (TIP: Draw 1 ½” circles on the back of the parchment as a guide)

Preheat the oven to 300°.

Place the bites in the oven for 10 minutes, then reduce the temperature to 250° bake for an additional 15 minutes. Turn the oven off and open the oven door and let them completely cool.

Fill each bite with whipped cream and top with fresh berries.

*Using the fine granulated sugar produces a better texture. To make the sugar, pulse it a few times in a food processor.

Whipped Cream
½ cup heavy whipping cream
1 TB powdered sugar

In a medium bowl, whip the cream on high until foamy, add the sugar and continue to beat until stiff peaks form. Set aside.