

Cooking Thyme with Stacie

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Winter French Dinner
Wednesday February 2, 2022
5 – 6:30 pm EST

Menu

Poulet Chasseur (Hunter's Chicken) with Tomato and Brandy Cream Sauce
Roasted Garlic Mashed Potatoes
Lemon Crème Brûlée

To watch the class video cut and paste the following link into your browser:

www.cookingthymewithstacie.com/video-class-purchase/winf22-

www.cookingthymewithstacie.com

Shopping List

Dairy

- 12 TB unsalted butter
- 3 ½ cups heavy whipping cream
- ½ cup sour cream
- 6 egg yolks

Pantry

- 2 TB olive oil
- ¼ cup plus 2 TB all-purpose flour
- 1 cup chicken broth
- 2 TB tomato paste
- 1, 15-ounce can diced tomatoes
- 7 TB plus 8 TSP granulated sugar
- 1 TSP vanilla

Produce

- 2 shallots
- 8 ounces, baby portabella mushrooms (Cremini)
- Bunch Italian parsley
- 1-pound Russet and 1-pound red potatoes, peeled and cubed
- 1 head garlic
- 2 lemons

Protein

- 6 boneless, skinless chicken thighs

Specialty

- 2 TB brandy (I buy the “airplane bottles” at the liquor store)
- ½ cup white wine

Spices

- Salt and black pepper

Equipment Needed

Baking

- 8 Ceramic ramekins
- Large baking dish

Electric

- Hand mixer (or hand held potato masher)

Pots and Pans

- Large Dutch oven
- Small saucepan
- Large pot

Utensils

- Aluminum foil
- Chef's knife
- Cutting board
- Fine mesh sieve
- Measuring cups and spoons
- Mixing bowls
- Optional – thermometer
- Zester/microplane

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.

- **Read the recipes**
- **Trim the chicken thighs**
- **Peel the potatoes and place them in water**

Poulet Chasseur (Hunter's Chicken)

Serves 6

6 boneless, skinless chicken thighs
2 TB unsalted butter
2 TB olive oil
¼ cup all-purpose flour
Salt and pepper
2 shallots, finely diced
8 ounces, baby portabella mushrooms, stems removed and caps sliced
2 TB brandy
½ cup white wine
1 cup chicken broth
2 TB tomato paste
1, 15 ounce can petite diced tomatoes
½ TSP Kosher salt
A few grinds of fresh black pepper
¼ cup heavy whipping cream
2 TB unsalted butter – *for the roux*
2 TB all-purpose flour – *for the roux*
Handful of Italian parsley, chopped for garnish

First, prepare the chicken by salt and peppering both sides of each thigh. Roll each piece in all-purpose flour and set aside.

In a large Dutch oven, heat 2 TB olive oil and 2 TB over medium heat. Brown the chicken until golden brown on all sides. Remove the chicken from the pan and place on a large platter.

In the same pan add 1 additional tablespoon of butter. Next add the shallots and mushrooms. Cook for about 3 minutes until the shallots are softened. Carefully add the brandy and with a wooden spoon, scrap the bottom of the pan to release any of the flour that has built up on the bottom. Then stir in the wine, chicken broth, tomato paste, diced tomatoes, salt and pepper. Return the chicken and any accumulated juices back to the pan. Bring the liquid up to a boil. Cover and reduce heat to low. Simmer 20 minutes or until a thermometer reaches 165° when the chicken is pierced. Once the chicken is cooked through add the ¼ cup of cream and stir.

If you desire a thicker sauce... In a small saucepan melt 2 TB of unsalted butter, whisk in 2 TB flour. Let the roux cook for a minute or two. Pour some of the chicken sauce into the roux, stir to combine. Then slowly add the roux to the pot and whisk until smooth. Season with salt and pepper to taste.

Serve with fresh parsley and over a bed of mashed potatoes.

Roasted Garlic Mashed Potatoes

1-pound Russet and 1-pound red potatoes, peeled and cubed
1 head of roasted garlic cloves
8 TB cold butter, cubed
½ cup sour cream
¼ cup milk or heavy cream, warmed
salt and pepper to taste

Cut potatoes into cubes and place in a large pot of salted water. Bring salted water to a boil, then reduce the heat and simmer the potatoes until tender, about 12 minutes. Drain. Place potatoes back in the warm pot and place over low heat, allow any moisture to evaporate so the potatoes are dry. Place the potatoes in a large bowl and add the rest of the ingredients. Mash potatoes with potato masher or mix with electric beaters for a smoother texture.

- You can make the potatoes a day ahead. They will tend to dry out so when reheating add additional butter and milk until creamy and heated through.
- You can also make them the same day, a few hours ahead and keep them warm in a crock pot.

****Short cut**

No time to roast the garlic? Peel a few cloves and throw into the boiling water with the potatoes and mash with the rest of the ingredients.

Tips –

Use cold butter not melted – when melted, the fat and milk solids separate making it harder to incorporate.

Salt the water – just like pasta it adds another layer of seasoning

½ and ½ - I use ½ waxy potatoes like red for the extra sugar and higher moisture and then ½ starchy potatoes like a Russet

Roasted Garlic

2 heads of garlic
3 TB olive oil

Preheat oven to 400°. Remove outer skin layers of garlic bulb, leaving each individual skin of the cloves intact. Using a sharp knife, cut off the top of the bulb, exposing the cloves. Place each bulb on a small sheet of aluminum foil and drizzle with olive oil. Cover them completely with the foil making a folded packet and place on a baking sheet. Bake for 30 -35 minutes. Remove and let cool slightly. Once they are cooled you can squeeze out the garlic cloves.

Lemon Crème Brûlée

Makes 8, ½ cup servings

3 cups heavy whipping cream
6 egg yolks
7 TB granulated sugar
1 TSP vanilla
2 TSP fresh lemon juice
Zest from 2 large lemons
8 TSP extra fine sugar for topping

Preheat the oven to 325° F.

Heat the whipping cream, lemon zest and sugar over medium – low. Stir occasionally until the mixture boils. Remove from heat and let cool slightly.

While the mixture cools, whisk together the 6 egg yolks in a large bowl.

Slowly pour the cream into the eggs, whisking constantly. Add the 2 TSP lemon juice and the 1 TSP vanilla, whisk until combined.

Pour the cream through a fine mesh sieve into a large glass measuring cup.

Fill the ramekins with ½ cup cream mixture. Place them in a large baking dish. Put the baking dish in the oven and fill the dish with hot water until it reaches about halfway up the side of the ramekins.

Bake 30 minutes or until the center is 170° F. Remove them from the baking dish. Cool slightly then chill in the refrigerator, uncovered about 4 hours.

In a food processor, place 8 TSP of granulated sugar. Blend until fine. (This helps when burning the sugar to get a nice crunchy, even topping)

Remove from the refrigerator and sprinkle about 1 TSP sugar on top of each ramekin. Use a torch to burn the sugar. (Alternate method – place on a baking sheet and broil 2 -3 minutes)

