



Private Live Stream Cooking Class for NCMEC

Dessert Menu
Tuesday, June 15, 2021
2 - 3 pm EST

www.cookingthymewithstacie.com

Shopping List

Dairy/Freezer

- 1-pint vanilla ice cream (optional to serve with tarts)

Pantry

- 2 TB granulated sugar
- ½ TSP ground cinnamon
- ¼ TSP vanilla extract
- 7 TSP apricot jelly
- All-purpose flour for dusting, about 2 TB

Produce

- 2 Granny Smith apples, peeled, cored and sliced
- 1 lemon
- 3 strawberries sliced
- 6 basil leaves, plus extra for garnish

Spices

- Kosher salt
- Black pepper

Specialty

- 1 Pillsbury refrigerated pie crust (1/2 box)
- 1 cup light lemonade

***Shopping list is prepared for making 5 tarts and 1 serving of lemonade.**

Equipment

Baking

- 1 Rimmed baking pan
- Parchment paper or silicone baking mat
- Rolling pin

Tools/Utensils

- 4 1/2" round cookie/biscuit cutter (you may substitute a paring knife and small bowl)
- Chef's knife
- Cutting board
- Large mason jar with lid or cocktail shaker
- Measuring cups and spoons
- Mixing bowls
- Pastry brush
- Spatula
- Vegetable peeler
- Whisk
- Wooden spoon

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.**

I will be cutting and chopping all the ingredients with you, but you may want to do this in advance if you think you will need some extra time during class.

Easy French Apple Tarts

Makes 5, 4 ½” tarts

1 Pillsbury refrigerated pie crust (1/2 box)
2 Granny Smith apples, peeled, cored, sliced and halved
2 TB granulated sugar
½ TSP ground cinnamon
¼ TSP vanilla extract
Juice from ½ lemon
7 TSP apricot jelly, divided
All-purpose flour for dusting

Preheat the oven to 400° F.

Lightly flour counter. Unroll the chilled pie dough. Slightly roll out a bit larger with a rolling pin. Cut 5, 4 ½” circles out of the dough. (I use a mini tart pan so that the edges are fluted.) Spread 1 TSP of jelly on each pie round. Transfer the rounds to a parchment lined baking sheet.

Prepare the apples by peeling, coring and slicing. Slice the thin slices in ½. It makes it easier to fan onto the tart.

In a medium bowl toss together the apple slices, sugar, cinnamon, vanilla and lemon juice.

Fan out the half slices around each pie crust, finishing with a few extra in the middle.

Bake 17 minutes, until lightly browned. Remove from the oven.

Microwave the last 2 teaspoons of jam in a microwave safe bowl. Using a pastry brush, lightly spread on the melted jam over the tops of the warm tarts.

Serve with vanilla ice cream or whipped cream if desired.

Strawberry Basil Lemonade

Makes 1 serving

1 cup light lemonade

3 strawberries sliced

Ice

6 basil leaves, plus extra for garnish

Slice of lemon

In a cocktail shaker or a mason jar, muddle the slices of strawberries and basil leaves, use the blunt end of a wooden spoon to crush the fruit and herbs. Add the lemonade and ice, shake well. Pour into a glass with ice and garnish with a lemon slice and extra basil leaves.

**** You can easily scale this beverage to make a full pitcher!**