

Summer Eats

Wednesday, June 14, 2023

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Tomato Basil Tart with Whipped Mozzarella

Ingredients:

3 tbsp olive oil, divided	½ lemon, juiced (1–2 tbsp)
1 pkg (13.8 oz.) refrigerated pizza dough	<i>Whipped Basil Mozzarella</i>
2 tsp Italian seasoning, divided	4 oz. fresh mozzarella cheese
2 cups cherry or grape tomatoes, halved	½ cup ricotta
1 tsp garlic powder	6 basil leaves, torn, plus additional for topping
½ tsp salt	1 tbsp milk
	¼ tsp salt

Instructions:

Place one oven rack on the top level and one on the bottom. Preheat the oven to 425°F.

Coat the bottom of a 12" **Cast Iron Skillet** with 1 tbsp of oil. Spread the pizza dough into the bottom of the pan, pressing it into the edge. Fold over extra dough to create a lip. Use a **fork** to pierce the bottom and edges of the crust; **brush** with 1 tbsp of oil and sprinkle with 1 tsp of Italian seasoning.

Toss the tomatoes with garlic powder and the remaining oil and Italian seasoning. Place in a single layer on a large sheet pan.

Place the skillet with the crust on the bottom rack and sheet pan with the tomatoes on the top. Bake until the crust has browned and the tomatoes have softened, 17–20 minutes. If the crust bubbles, press it down with a **spatula**, carefully, in case steam is released.

To make the whipped basil mozzarella, add all the ingredients to a **food processor**. Process until smooth and creamy, about 30 seconds, **scraping** down the sides of the bowl as needed.

Let the crust cool for about 5 minutes, then spread the whipped basil mozzarella over the inside of the crust. Top with the tomatoes.

When ready to serve, drizzle with lemon juice, top with additional basil, if you'd like, and **cut** into wedges.

Strawberry Lemon Blondies

Ingredients:

1 cup (2 sticks) unsalted butter, at room temperature
3/4 cup granulated sugar
1 large egg
1/4 cup fresh squeezed lemon juice
2 1/4 cups all-purpose flour
1/2 tsp baking powder
1/2 **tsp** salt
1 **cup** diced fresh strawberries*

Glaze

1 cup powdered sugar, sifted
1 **tbsp** strawberry puree (instructions below)
lemon juice (about 1 tbsp)

Instructions:

Preheat the oven to 350F. Line a **9-inch square baking pan** with **parchment paper** with long edges.

Cream the butter and sugar until fluffy. **Beat** in the egg.

When the egg is fully incorporated, beat in the lemon juice.

Whisk together the flour, baking powder, and salt, and add to the wet ingredients, mixing until no more dry flour is present.

Gently fold in the diced strawberries. Spread the mixture into your pan and spread out as evenly as possible. The dough is thick.

Bake for 30-35 minutes, just until starting to turn golden around the edges and the center is set. A **toothpick** inserted in the center will be moist but not wet. Don't over-bake these, or they will dry out. Let cool on a rack.

Trim the strawberries for the glaze and puree in a **small food processor**. Strain the puree through a **small strainer** to get 1 tbsp of puree. Whisk together the sugar, puree, and lemon juice until no lumps remain. If your glaze is too thin, add a touch more sugar. If it's too thick, add more lemon juice.

Spread the glaze over the cooled blondies. Let the glaze set before slicing.

* For a variation, try this with diced rhubarb, a combination of strawberries and rhubarb, or blueberries or raspberries.