

Cooking School

with the London Chef

Pain Perdu, Warm Berry Compote, Orange Cream, Candied Pecans

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for the best outcome. Please note that this set up list is for a live cooking class and set up may differ slightly any pre-recorded videos that we have available in our Video Library.

Pain Perdu

At least 2 very thick slices
brioche or challah
2 eggs
2 cups whole milk
Vanilla bean or extract
1/4 cup white sugar
1 knob butter, unsalted
Canola oil

Orange Cream

Whipping cream
Orange
1/4 cup white sugar
Optional add - orange liqueur
Such as Cointreau,
Triple Sec or Grand Marnier

Berry Compote

1-2 cups fresh or frozen berries
2 tbsp Corn starch
Water

Candied Pecans

2 Handfuls pecans
1 egg
1/4 cup white sugar
Pinch cinnamon
Pinch nutmeg

Cooking Equipment

Knife
Cutting board
Large mixing bowl
Whisk
Lined baking tray
Small bowl & spoon
Small pot
Wooden spoon
Large non-stick frying pan
Baking or roasting tray (for soaking bread)
Oven pre-heated to 350

*GF Friendly, sub GF Bread

*Vegetarian