

Cooking School

with the London Chef

Steak Au Poivre, Herb & Parmesan Pan Fried Potatoes & Endive Salad

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! These quantities can be easily doubled, but if you increase food quantity 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 from any videos that we have in our Library.

Ingredients

2 thick cut striploin steaks
Garlic (one whole head)
2 large shallots
Fresh thyme (about 3 sprigs)
Fresh flat-leaf parsley (a handful)
Fresh chives (a few sprigs)
1 lemon
1 Belgian endive
Baby arugula (a couple handfuls)
4-6 small-medium potatoes (like yukon gold)
1 apple
Walnuts (about 1/3 cup)
Grainy mustard
Apple cider vinegar
Honey
1-2 oz Roquefort *you can sub with any softer crumbling cheese like goat if you prefer
Cognac, dry sherry, or brandy
Heavy cream
Freshly grated Parmesan cheese (1-2 oz)
Unsalted butter
Extra virgin olive oil
Sea salt
Ground pepper
Whole black peppercorns

**Gluten free*

Cooking Equipment

Mortar and pestle
2 large frying pans (ideally cast iron)
Mixing bowls (small, medium, and large)
Grater + zester
Cutting Board
Knives
Measuring cups and spoons

**Gluten free*