

# Les Marmitons

January 23<sup>rd</sup> Zoom Cooking Experience

## Shopping List

Hello fellow gentleman chefs, I have created this list of items we will use to prepare the three-course meal together over zoom. I am also attaching a recipe for the soup and a recipe for the cake and salted caramel so that you can have an idea of quantities. Because we will use an ingredient over multiple courses, for the shopping list I have noted the quantity that should satisfy all needs (eg. 35% cream).

Thank you, Ross

2-3 lbs mixed mushrooms

1 bunch fresh thyme

1 bunch fresh tarragon

1 bunch fresh sage

1 large yellow onion

1 head fresh garlic (need 3 cloves)

Small bag arborio rice (the rest you can use for risotto on a different night)

1 Spaghetti squash

6-12 Brussel Sprouts, fresh

4 large Russet potatoes or baking white potatoes

2 Granny Smith apples

1 lemon

1 litre 35% cream

1 piece Parmigiano-Reggiano or Grana Padano cheese, enough to yield 1-1 ½ Cups once grated

1 piece double smoked bacon, enough to get ¾ Cups lardons

1 bottle strained tomatoes

Pork, chicken or veal cutlets. I will be using pork and I usually buy thick; center cut boneless pork chops and then slice them horizontally into ½ inch thickness and then pound them with a meat hammer or heavy bottomed pan to ¼" thickness. Some stores will have pre-sliced 'fast fry' cutlets.

A.P. flour

Panko breadcrumbs

Eggs (5 for the breading station and 2 for the cake)

½ cup sour cream

Ground paprika

Ground coriander

Please see Gingerbread Cake recipe as well as Salted Caramel for quantities to add to your list.

You will also need:

Dry white wine (as well as wine to drink – I suggest you check out Creekside on-line delivery!)

A little Ice wine (for the apple pearls)