

Full Ingredients List:

1 Pound Chunk Butternut Squash (About Half A Medium Squash)
Extra Virgin Olive Oil
2 Medium Russet Potatoes
3/4 Cup Grated Grana Padano
5 Large Eggs
¼ Tsp Nutmeg
3 Cups All Purpose Flour
2 Sticks (1/2 lb) Unsalted Butter
12 Fresh Sage Leaves
Kosher Salt
Ground Black Peppercorn
Whole Black Peppercorn (10 pcs)
2 Pork Chops
¼ Teaspoon Dried Thyme
1 Onion Thinly Sliced
1 Carrot Peeled and Sliced
3 Cloves Garlic Unpeeled
4 Sprigs Parsley
½ Cup Dry Vermouth
1/3 Cup Cider Vinegar
1 1/2 Cups Whipping Cream
2 Tsp Grainy Mustard
2 Tsp Baking Soda
1 ½ Tsp Cinnamon
1 ¼ Cup Canola Oil
1 Cup Brown Sugar
2 Cups White Sugar
1 Tsp Vanilla
3 Cups Peeled and Grated Parsnip (approx. 300g)
1 Carrot
1 Cup Water
1 Cup Pecans
3 ½ Cups Powdered Sugar
5 Tbsp Milk
1/2 Beet
¼ Cup Mascarpone Cheese

For the Gnocchi:

1 Pound Chunk Butternut Squash (About Half A Medium Squash)
1 Tbsp Extra Virgin Olive Oil
2 Medium Russet Potatoes
¼ Cup Grated Grana Padano
1 Large Egg
1 Tsp Kosher Salt
¼ Tsp Nutmeg
1 ½ Cups All Purpose Flour

In Advance:

1. Preheat the oven to 400 degrees F. Scoop seeds from the squash, and place in a baking pan, cut side up. Drizzle with the olive oil. Bake until tender throughout, about 45 minutes to 1 hour. Let cool.
2. When it is cool, scrape the flesh from the squash, set in cheesecloth, and let hang or set in a strainer in the refrigerator to drain, about 2 hours. You should have about ¾ to 1 cup squash.
3. Bake the potatoes, covered, until tender, about 40 to 45 minutes. Let cool until you can peel them, then peel and press through a ricer, or grate with the fine side of a cheese grater, into an even layer on your work surface.
4. Let cool completely. You should have about 2 cups potatoes. Pass the drained squash through the ricer or cheese grater as well.

Class Starts Here:

1. In a large bowl, combine the squash, potatoes, grated cheese, egg, salt, and nutmeg, and mix until smooth. Sprinkle in 1 ¼ cups of the flour, and mix to combine. Dump the dough onto your work surface, and knead until it comes together. If the dough is still sticky, add the remaining ¼ cup flour (or more, if your squash was very wet), and knead just until smooth.
2. Bring a large pot of salted water to a boil. Divide dough into eight equal pieces. Line two large rimmed baking sheets with parchment. Sprinkle parchment lightly with flour. Working with one dough piece at a time, roll dough out on a floured surface to about a ½-inch-thick rope. Cut rope crosswise into ¾-inch pieces.

3. Working with one piece at a time, roll gnocchi along the back of fork tines dipped in flour, making ridges on 1 side and a dimple on the other. Transfer the gnocchi to the floured baking sheets. Repeat with the remaining dough.

For the Sage Butter Sauce:

1 Stick Unsalted Butter
12 Fresh Sage Leaves
Kosher Salt and Ground Black Pepper
½ Cup Grated Grana Padano

1. Melt the butter in a large skillet over medium heat. Add the sage leaves and cook until they begin to crisp and the butter is just beginning to brown, about 1 minute. Add 1 cup of the pasta water and bring to a boil. Cook until reduced by half, 3 or 4 minutes.
2. Meanwhile, cook the gnocchi in two batches in the salted boiling water, giving them just a minute more after they all float to the surface. Remove with a spider or slotted spoon and transfer to the sauce. Season with salt and pepper, remembering that the pasta water was salted.
3. Sprinkle with the grated cheese, toss and serve.

For Pork:

2 Pork Chops
1 Teaspoon Salt
1/8 Teaspoon Freshly Ground Pepper
¼ Teaspoon Dried Thyme
1 Clove Garlic Peeled and Minced
1 Tablespoon Olive Oil
1 Onion Thinly Sliced
1 Carrot Peeled and Sliced
2 Cloves Garlic Unpeeled
4 Sprigs Parsley
½ Cup Dry Vermouth

In Advance:

1. Combine salt, freshly ground pepper, thyme and garlic in a small bowl; rub into the surface of the pork. Place pork in ziploc bag; press as much air out of ziploc bag as possible and seal (alternatively, vacuum seal your pork). Refrigerate for several hours, up to 6 hours.

Class Starts Here:

2. Preheat oven to 325° F.
3. Remove pork from ziploc bag and thoroughly rinse off the dry rub. Dry thoroughly with paper towels. Add olive oil to a heavy oven-proof pan with lid, just large enough to hold the pork chops. Place over medium high heat. When the oil is almost smoking, add the pork and brown on all sides, about 4 minutes. Remove the pork to a side dish.
4. Add the onions, carrots, unpeeled garlic cloves, parsley, and vermouth to the pan used to brown the pork. Reduce heat to medium low; cover pan and cook slowly for 7 minutes. Remove cover and add the pork to the pan. Cover and place in the preheated oven for about 12 minutes or until internal temperature reaches 170° F. When done, place the pork on a hot serving platter; cover with aluminum foil. Pour the vegetables into a strainer, reserving the juices. Discard vegetables. Set reserved juices aside.

For Sauce:

1/3 Cup Cider Vinegar
10 Crushed Peppercorns
1 1/2 Cups Whipping Cream
2 Tsp Grainy Mustard
1 Tbsp Softened Butter
1 Tbsp All Purpose Flour

1. Pour the vinegar and peppercorns into the same pan that was used to cook the pork, and boil until the vinegar has reduced to about a tablespoon, several minutes.
2. Pour in the reserved meat juices and boil them down rapidly until they have reduced in half, several more minutes.
3. Add the cream and simmer for 5 minutes.
4. Beat in the mustard and simmer 2 to 3 minutes more.
5. To thicken the sauce, add beurre meunière made with one tablespoon of softened unsalted butter and one tablespoon of flour, continue whisking until thickened.

Parsnip Cake:

2 Cups Flour
2 Tsp Baking Soda
1 Tsp Salt
1 ½ Tsp Cinnamon
1 ¼ Cup Canola Oil
1 Cup Brown Sugar
1 Cup White Sugar
1 Tsp Vanilla
4 Large Eggs
3 Cups Peeled and Grated Parsnip (approx. 300g)

In Advance:

1. Preheat your oven to 350°. Spray two 9 inch cake pans with a non-stick oil.
2. In a mixing bowl, combine your flour, baking soda, salt, cinnamon, brown sugar, and white sugar thoroughly.
3. In a separate mixing bowl, combine your eggs, vanilla, oil and parsnip.
4. Combine both bowls together and mix until just combined.
5. Split batter evenly between the two 9 inch pans.
6. Bake in oven for approximately 28-30 minutes, or until a toothpick inserted comes out clean.
7. Set cakes aside and allow to cool for 15 minutes in the pans. Loosen around the edge with a knife if necessary and remove cake from pans. Allow to cool completely on a wire rack.

Candied Carrot Curls

1 Carrot
1 Cup Water
1 Cup Sugar

1. Preheat oven to 225° and line a baking sheet with parchment. Spray with non-stick cooking oil.
2. Peel carrots and discard outside layer. Using a peeler, create long strips of carrot, working your way around the circumference to ensure even thickness.
3. In a medium sauce pan, combine sugar and water and bring to a boil. Reduce heat to low and place carrots in the pot and allow to cook for 15 mins. Strain carrots and discard liquid. Allow carrots to cool.

4. Place carrots single file on prepared baking sheet. Bake for 30 minutes. Remove from oven.
5. Working quickly, twirl each carrot around a wooden spoon and slide off the end.

Class Starts Here:

Toasted Pecans

1 Cup Pecans
1 Tbsp Salted Butter

1. Place a frying pan on the stove top at medium heat.
2. When warm, add butter in until just melted.
3. Place pecans in the pan, stirring every 30 seconds. Toast for 3-4 minutes, ensuring butter evenly coats the pecans.
4. Remove from heat and allow to cool.

Beet Mascarpone Glaze

3 ½ Cups Powdered Sugar
5 Tbsp Milk
1/2 Beet
¼ Cup mascarpone cheese
½ Tsp Kosher Salt

1. Grate the beet and place on the stove in water. Bring to a boil until beet is soft and cooked throughout. Strain water off the beet and allow to cool. Blend the beet and milk together into a fine puree.
2. Warm mascarpone in the microwave until softened.
3. Combine all ingredients. Use immediately.

