



WEDNESDAY, FEBRUARY 10

3:00pm

COOK-ALONG GUIDEBOOK

LET'S GET COOKIN'



ABOUT THIS COOK-ALONG EVENT

We are excited to offer this free virtual event with food and fun! Laugh and cook along with us during this LIVE cooking tutorial. For the past sixteen years, Chef Alice Colin has been offering hands-on public classes and privately-booked cooking classes in a variety of exciting global cuisines. Have fun while learning essential knife skills, cooking techniques, and loads of pro tips to last a lifetime!

This Cook-Along is simple and full of essential nutrients. Within this Guidebook you will find login information for the event, supply lists, and recipes that you can keep for future meals. Everything you need is in this Guidebook to help follow along with Chef Alice as she prepares this delicious meal with you.

HOW IT WORKS

You will need a computer, smartphone, or tablet for this event. Download the Zoom Cloud Meetings app on your smartphone or tablet, or go to www.zoom.us on your computer. Click on "Join a Meeting" and type in the unique event information below:

Meeting ID: 894 5761 4274

Password: COOK

DURING THE LIVE EVENT

This event is meant to be as interactive as possible! All participants will be muted, but if you have a question text it to (954) 295-2921 or ask your questions directly in the Zoom chat. Chef Alice will answer as she goes!

Follow along with Chef Alice as she cooks, and also use this Guidebook as a reference. Find the equipment, materials, and recipes needed for this event in the sections below.

KITCHEN TOOLS & EQUIPMENT

- Chef knife, bread knife or steak knife
- Fine mesh sieve
- Fondue pot or heavy ceramic crock for serving fondue, fondue forks, cocktail forks or skewers
- Half sheet pan or cookie sheet lined with parchment paper or greased aluminum foil
- Medium heavy bottomed saucepan for cooking fondues
- Rubber Spatula
- Spoons: large for mixing, teaspoons for tasting
- Whisk

SHOPPING LIST

Pantry & Refrigerated:

- French bread or Ciabatta
- Butter cooking spray
- Cheeses: Gruyere and Swiss cheese, (Aldi sells packaged blend of Shredded Swiss & Gruyere)
- Cinnamon
- Coffee flavored liqueur
- Cornstarch
- Dark chocolate bar, like Lindt or Ghiradelli
- Dry white wine
- Half and Half
- Nutmeg
- Olive oil
- Pound cake or Angel Food cake

BEFORE THE CLASS

Preparation

- Assemble and measure ingredients in order, as they appear in recipe; we will do all cutting together
- Cutting Board anchored in place with damp towel
- Medium bowl lined with a grocery bag to serve as a garbage bowl

CHEESE FONDUE

(SERVES 4)

Ingredients

- 1 cup shredded Gruyere cheese
- 1 cup shredded Swiss cheese
- 2 tablespoons cornstarch
- 1 clove garlic, peeled and halved
- 1 cup dry white wine
- 1 tablespoon lemon juice
- Pinch of freshly grated nutmeg
- 3-4 cranks of freshly black pepper
- Salt to taste
- Suggestions for Dippers: apple slices, bread cubes (like ciabatta or French) roasted or steamed baby potatoes

Instructions

In a small bowl, coat the cheeses with cornstarch and set aside. Rub the inside of the fondue pot with the garlic, then discard. Over medium heat, add the wine and lemon juice and bring to a gentle simmer. Gradually stir the cheese into the simmering liquid. Once smooth, stir in nutmeg and black pepper. Season with salt, to taste, and serve immediately. As it cools, the cheese will want to clump together; if you are using a fondue pot keep it at a nice, low, even heat. If you do not own a fondue pot, gently reheat fondue in a microwave safe bowl or crock at 15 second intervals, stirring.

ROASTED BABY POTATOES

Ingredients

- 2 pounds baby Yukon Gold potatoes, (or any yellow potato) halved or medium potatoes, quartered
- 2 tablespoons olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground pepper

Instructions

Preheat oven to 425. Toss all ingredients in a medium bowl until evenly coated. Arrange in one layer, cut side down, on a baking sheet. Roast potatoes, rotating pan front to back halfway through, until crisp and golden brown on the bottom, about 25–30 minutes.

STEAMED BABY POTATOES

Ingredients

- 2 pounds baby red or Yukon Gold potatoes, halved or small-medium potatoes, quartered

Instructions

Set a steamer basket in a large pot. Fill with enough water to come just below basket; bring to a boil. Place potatoes in basket; reduce heat to a simmer. Cover, and cook until tender, 15 to 20 minutes.

MEXICAN DARK CHOCOLATE FONDUE

(SERVES 4-6)

Ingredients

- 1/3 cup sugar
- 1 tablespoon cornstarch
- 1 ½ cups half and half
- 1 tablespoon instant espresso powder
- or instant coffee granules
- 1/2 teaspoon ground cinnamon
- 4 ounces good quality dark chocolate bar, like Lindt or Ghiradelli
- 2 tablespoons coffee liqueur
- Suggestions for Dippers:
- Bananas
- Biscotti
- Butter Cookies
- Marshmallows
- Strawberries
- Pound Cake (or Angel Food Cake) Croutons
- Pretzel logs

Instructions

In a bowl, whisk together the sugar and cornstarch to blend. Slowly whisk in the half and half, instant espresso and cinnamon.

Pour the mixture into a heavy saucepan and gently bring it to a boil over moderate heat. Cook, whisking, until thickened, about 4 minutes. Remove the pan from the heat and whisk in the chocolate and Kahlua (until melted. Strain mixture through a fine mesh sieve into a warmed fondue pot and serve with assorted dippers and fondue forks. If you don't own a fondue pot, use a microwave-safe bowl or ramekin; if mixture begins to cool, reheat in microwave at 15 second intervals, stirring, until warmed through. (Fondue will keep refrigerated up to one week, or frozen up to 2 months.)

Pound Cake Croutons

½ of 12 oz pound cake (or Angel food cake) cut into ¾ inch cubes (freeze remaining for up to 3 months)

Butter flavored cooking spray

Spray a baking sheet with butter flavored cooking spray. Place pound cake cubes on baking sheet and bake at 350 degrees for 10-12 minutes, stirring occasionally. Croutons will harden as they cool. Do Ahead: Pound cake croutons may be made up to two days ahead, and stored in an airtight container, or frozen up to two months; if needed, they can be re-crisped in a 350 degree oven for 3-5 minutes.



THANK YOU!

We hope you enjoyed this event and hope to see you join into more online activities. For more online activities and classes visit www.cenclub.com

If you are interested in more cooking with Chef Alice, sign up for her next online class!

Visit www.cenclub.com/classes

Don't forget to visit Chef Alice's website!

www.chefalicecooking.com

