

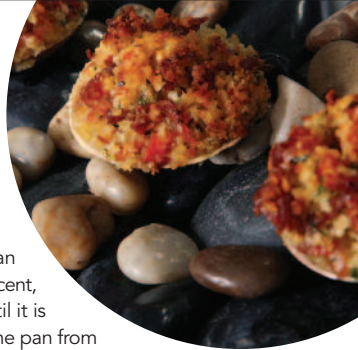


Exclusive Recipes

Clams with Crisp Pancetta

Serves 4

Heat the oil in a sauté pan over medium heat. Add the pancetta and sauté until crisp and golden, about 3 minutes. Using a slotted spoon, transfer the pancetta to a plate. Add the bell pepper, shallots, garlic, and oregano to the pan and sauté until the shallots are tender and translucent, about 5 minutes. Add the wine and simmer until it is almost evaporated, about 2 minutes. Remove the pan from the heat and cool completely. Add in the crisp pancetta and half of the cheese. Season with salt and pepper. Preheat the oven to 500 degrees. Line a half-sheet pan with foil and sprinkle with kosher salt. Arrange the clams in the reserved shells. Divide the filling among the shells. Sprinkle with the remaining Parmesan cheese. Bake for about 7 to 10 minutes until golden and hot.



Chicken Forestiere

Serves 4

Combine 2 tablespoons flour, ¼ teaspoon salt, and ¼ teaspoon pepper in a shallow dish. Dredge chicken breasts in flour mixture. Shake off excess. Heat 3 tablespoons of oil in a sauté pan over medium heat. Add chicken and cook for 3 to 4 minutes per side, or until golden on outside and no longer pink inside. Remove and keep warm. Add remaining tablespoon of oil to the pan. Add shallots and cook, stirring for 10 to 20 seconds. Add mushrooms and sauté for 1 to 2 minutes, or until softened and browned. Add remaining tablespoon of flour and cook, stirring for 30 seconds. Add the wine and reduce by half. Pour in the stock and bring to a boil, stirring. Add in the cream. Cook about 5 minutes or until slightly thickened. Reduce heat to low, stir in parsley or chives. Season and return chicken to the pan and heat gently.



Wiener Schnitzel

Serves 4

Season and dredge the meat in flour, egg wash, and the breadcrumbs, coating each cutlet on both sides. Heat oil in a 10- or 12-inch sauté pan and pan-fry over medium-high heat until golden brown on both sides. Remove and drain on paper towels. Serve topped with one lemon slice, one caper, and one anchovy fillet. Can be served with braised red cabbage and Spätzle.



Cream of Tomato Soup

Serves 4

Heat a pan over medium heat and add the olive oil. Add the onions, celery, carrots, and garlic, and sweat them until they are translucent, about 3 to 5 minutes. Do not color them. Increase the heat to medium-high and add the tomato paste. Pincé the paste until it is rust-colored and has a sweet aroma. Add the chicken stock, heat, and bring to a simmer. Whisk in the cool roux. Bring to a boil and reduce to simmer. Add the Roma tomatoes, and return to a simmer for 30 to 35 minutes. Purée the soup in a blender or food mill, return the soup to the pot, and bring to a simmer. Heat the cream and add it to the soup just before serving. Season with salt and white pepper to taste. Toss the tomato concassé with a little extra virgin olive oil, salt, and black pepper. Ladle the soup into a warm bowl. Garnish with tomato concassé, basil, and croutons.



Bánh Mì

Serves 4

Preheat oven to 400. Make the slaw: In a small saucepan, combine the water, sugar, and vinegar and bring to a boil. Transfer the vinegar mixture to a bowl and cool. Add the carrot and daikon, mix well, and season with salt. Set aside to marinate for 30 minutes or store in the refrigerator up to overnight. Heat the oil in small sauté pan over medium heat. Add the onion and cook, stirring, until soft. Add the ground pork, garlic, and pepper and cook, stirring, until just cooked through, about 3 to 5 minutes. Remove and keep warm. Spread the inside of the bread with mayonnaise. Arrange the baguettes on a baking sheet and bake until hot and crusty about 5 minutes. Remove the baguettes from the oven and immediately fill each with some of the seasoned pork. In each sandwich, arrange 2 slices each of the pork roll or bologna and salami, ham, or turkey. Sprinkle with soy sauce, add some slaw, cilantro, jalapeno, and cracked pepper to each sandwich. Wrap in parchment if desired.



Croque Madame

Serves 4

Lay out 4 slices of bread and top each with 2 slices of ham and cheese. Top with the other slices of bread. Spread each side of the sandwiches with softened butter. Heat a sauté pan over medium heat and place the sandwiches in the pan. Cook until the cheese is starting to melt and the sandwiches are golden brown, about 3 minutes per side. Set on a plate. Place a sunny-side up egg on each sandwich. Ladle 1 ounce béchamel over each egg. Garnish with chopped parsley, pepper, and salt.



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Chicken Forestiere

Serves 4

3 tbsp All-purpose flour
 As needed Kosher salt
 As needed White pepper, fresh ground
 4 Chicken breasts, wing bone Frenched
 4 tbsp Vegetable oil
 1 each Shallot, minced
 4 ounces Morels, cleaned and sliced
 4 ounces White wine
 8 ounces Chicken stock
 4 ounces Heavy cream
 1 tbsp Italian flat leaf parsley, chopped



Clams with Crisp Pancetta

Serves 4

1 ounce Olive oil
 2 ounces Pancetta, finely chopped
 4 ounces Red bell pepper, 1/8" dice
 2 ounces Shallots, peeled, minced
 2 cloves Garlic, germ removed, minced
 1/4 tsp Dried oregano
 2 ounces Dry white wine
 4 tbsp Parmesan cheese, grated
 To taste Salt and fresh cracked pepper
 16 Littleneck clams, shucked,
 bottom shells reserved
 Kosher salt As needed



Cream of Tomato Soup

Serves 4

2 ounces Olive oil
 4 ounces Yellow onion, 1/2" dice
 4 ounces Celery, 1/2" dice
 1 ounce Carrots, 1/2" dice
 2 cloves Garlic, minced
 1 1/2 ounces Tomato paste
 1 1/2 ounces Chicken stock, cold
 2 ounces Blonde roux, prepared, cooled
 1 1/2 pounds Roma tomatoes, peeled, seeded, 1/4" dice
 To taste Salt and white pepper
 4 ounces Heavy cream, heated
 2 ounces Tomatoes, concassé, cut 1/8" x 1 1/2"
 As needed Extra virgin olive oil
 As needed Salt and cracked black pepper
 1 tbsp Fresh basil, chiffonade
 As needed Herbed croutons



Wiener Schnitzel

Serves 4

4 Cutlets of veal, pork, or turkey,
 tapped thin, 4–5 ounces each
 To taste Salt and pepper
 As needed All-purpose flour
 2 each Eggs, whisked with a little water and pinch of salt
 As needed Breadcrumbs, dry or fresh, but not Panko
 As needed Vegetable oil, for frying
 4 Lemon slices
 4 Capers, rinsed
 4 Anchovy fillets, rinsed



Croque Madame

Serves 4

8 slices White bread, crust removed
 8 slices Deli ham
 8 slices Swiss cheese
 2 ounces Butter, softened
 4 Eggs, cooked sunny side up, hot
 4 ounces Béchamel, prepared, hot
 4 ounces Parsley, chopped fine
 As needed Fresh cracked pepper
 As needed Sea salt



Bánh Mì

Serves 4

4 ounces	Water	As needed	Mayonnaise, prepared
2 ounces	Sugar	8 slices	Vietnamese-style pork roll (cha lua), or bologna
2 ounces	Distilled white vinegar	8 slices	Vietnamese-style salami, or ham or turkey
4 ounces	Carrots, 1/8" x 1/8" x 2"	1 ounce	Soy sauce
4 ounces	Daikon radishes, 1/8" x 1/8" x 2"	1/2 cup	Cilantro sprigs
To taste	Kosher salt	1	Jalapeno, thinly sliced
1 tsp	Vegetable oil	To taste	Pepper, fresh cracked
1 ounce	Onion, 1/4" dice		
6 ounces	Pork, ground		
Pinch	Garlic powder		
Pinch	Black pepper, fresh ground		
4	Baguettes, 8 inches long, split open		

