



Culinary Class

Recipes by Executive Chef, Jillian Lane

Vanilla Cheesecake

8" Spring Form Pan



Ingredients

For the Crust

- 8 Tbsp Unsalted Butter
- 2 C Graham Cracker Crumbs
- ½ C Light Brown Sugar

For the Cheesecake

- 24 oz Cream Cheese (room temperature)
- 5 Eggs- Large (room temperature)
- 1 C Sugar
- 2 tsp Vanilla Bean Paste
- 2 C Sour Cream
- ¾ C Sugar

Directions

Position a rack in the middle of the oven and preheat to 325 degrees F.

For the crust

Melt the butter in a small sauce pan, allow to cool slightly but not harden. Stir the melted butter into the crumbs and brown sugar. Using an 8" springform pan set on a cookie sheet, starting around the edges of the springform, bring the crust mixture about an inch up the sides of the pan. Press the crumb mixture over the bottom of the pan, taking care to get the crust evenly into the edges. Bake until golden brown, approximately 12-15 minutes. Remove from oven and allow to cool.

For the cheesecake

Cream the sugar and cream cheese until light and fluffy, add eggs one at a time beating well between each addition. Add vanilla bean paste, mix just to combine.

Pour cheesecake mixture over the prepared crust and place back into the oven for approximately 45 minutes until just set. The cheesecake will puff and crack slightly on top. Remove from oven and allow to cool slightly.

Using a medium size bowl, mix together 2 cups of sour cream and 1 cup of sugar, pour evenly over baked cheesecake and place back into oven for 5 minutes until just set.

Remove cheesecake from oven and set aside to cool before placing into refrigerator to cool and set completely.



Tangerine, Turmeric, Aged Sherry Vinaigrette



Ingredients

- 2 Tbsp Aged Sherry Vinegar
- 1Tbsp Turmeric Vinegar
- 1 Tbsp Dijon Mustard
- ½ Cup Extra Virgin Olive Oil
- Zest & Juice of 1 Orange
- 1 Small Garlic Clove, grated
- ½ tsp Kosher Salt & Pepper to taste

Directions

Whisk all ingredients together until well blended, adjust salt and pepper to taste

*For a sweeter vinaigrette, add a touch of honey



Quinoa

Recipe makes approximately 2 cups



Ingredients

- 1 cup White Quinoa
- 1 cup Vegetable Stock
- 1 cup Water
- ½ tsp Kosher Salt

Directions

Combine all ingredients in a small saucepot. Cover the pot then heat over high to bring liquid to a boil. Reduce the heat to low, keeping the lid on the pot. Cook the quinoa for an additional 14 minutes.

Check by lifting the lid, if there is no visible stock left in the pot, place the lid back on and remove from heat to allow the quinoa to rest for an additional 10 minutes, do not stir it at this point.

Once the grains have rested, stir to fluff and allow to cool slightly with lid off before adding additional ingredients to prevent it from becoming gummy.



Moroccan Spiced Salmon



Ingredients

- 1 ½ tsp Whole Cumin Seeds
- 1 tsp Whole Coriander Seeds
- 2 tsp Whole Fennel Seeds
- 1 tsp Kosher Salt
- 2 lb Salmon Filet, skin removed cut into 5-6 oz pieces

Directions

Preheat the oven to 400 F.

Combine Cumin, Coriander and Fennel and grind in a spice grinder and pulse or use mortar and pestle until seeds are just broken; do not over process.

Transfer the seed mixture to a small bowl and add kosher salt, mix.

Dip one side of the salmon into the spice mixture to coat heavily. Repeat with the remaining salmon pieces.

Heat a large oven proof skillet over medium-high heat. Oil is not necessary.

Place the salmon, spice side down into the hot pan and cook until the spices become aromatic, dry and slightly browned, about 4-6 minutes.

Immediately transfer pan to the oven to cook until salmon is cooked through, about 4-6 minutes.

