



Date Night

- Menu -

Fancy Caesar Salad with Parmesan Crisp
Mussels Pomodoro with Linguine and Garlic Crostini
Individual Raspberry Tiramisu

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Shopping List

Bakery

- 8 soft ladyfingers
- 1 loaf French bread

Dairy

- $\frac{3}{4}$ cup Parmesan cheese
- 4-ounces cream cheese
- $\frac{1}{2}$ cup heavy cream

Pantry

- Kosher salt and pepper
- 2 TSP Dijon mustard
- 1 TB Worcestershire sauce
- 1 cup mayonnaise
- $\frac{3}{4}$ cup olive oil
- $\frac{3}{4}$ pound linguine
- 1, 28-ounce can diced tomatoes (I prefer the Cento brand)
- $\frac{1}{3}$ cup seedless raspberry jam
- $\frac{1}{4}$ cup granulated sugar

Produce

- Head of Romaine lettuce
- 1 pint cherry tomatoes
- 1 lemon
- 9 cloves garlic
- 1 medium yellow onion (about 1 cup)
- $\frac{1}{4}$ cup Italian flat-leaf parsley
- 2 TB fresh basil
- 2 TB fresh squeezed orange juice
- 1-pint fresh raspberries
- Garnish: fresh mint leaves

Protein

- 2 pounds mussels (My local stores that carry them: Wegman's and Harris Teeter)

Specialty

- 1 TSP anchovy paste
- 2 cups white wine
- Cooking spray (optional)

Spices

- 1 TSP dried oregano

Specialty (See optional cocktail)

- Crème de Cassis and White wine or Champagne

Picture Guide



These are the lady fingers. Look for them in the bakery/deli section of your local grocery store.



If you need help locating ingredients (example mussels) I recommend you download the Instacart app. You can search all the stores in your location, without having to drive to each of them.

Equipment

Bakeware

- 2 Rimmed baking sheets
- Silicon baking mat (Silpat)

Electric

- Hand-held mixer

Pots and Pans

- Medium skillet
- Large Dutch oven
- Large pasta pot

Specialty

- Dessert cups (see recipe below)

Utensils/Tools

- Chef's knife
- Colander
- Cutting Board
- Measuring cups and spoons
- Mixing bowls
- Paring knife
- Spatula
- Whisk
- Wooden Spoon
- Ziploc bag

**Champagne flutes if you decide to make the optional cocktail

Mis en Place

The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

- **I recommend you read through the recipes before class.**
- **Collect all the ingredients and organize them by recipe**
- **I encourage you to prep your ingredients so that you will have more time to watch the instruction.**
- **Bring the cream cheese to room temperature**
- **I will be discussing the cleaning of the mussels during the first part of class if you chose to wait to do this step and complete it with me.**

Fancy Caesar Salad with Parmesan Crisp

Serves 4

Head of Romaine lettuce
1-pint cherry tomatoes, halved
1 TSP anchovy paste
2 TB freshly squeezed lemon juice
2 TSP Dijon mustard
1 TB Worcestershire sauce
1 cup mayonnaise
½ cup Parmesan cheese grated
Salt and pepper to taste

To make the dressing: in a medium bowl, whisk together the anchovy paste, lemon juice, mustard, and Worcestershire. Then fold in mayonnaise and ½ cup Parmesan cheese. Salt and pepper to taste.

Slice the Romaine lettuce into 1” sections.

Place a few tablespoons of dressing on a salad plate, top with the sliced Romaine lettuce. Surround with sliced cherry tomatoes. Top with Parmesan crisp and croutons.

Croutons

¼ loaf French Bread, cubed
¼ cup olive oil
3 smashed cloves of garlic

In a medium skillet, heat the olive oil over low heat, add the smashed garlic and sauté for a few minutes until fragrant. Place the bread cubes on a baking sheet. Toss the bread cubes with the garlic olive oil. Place the bread back into the same pan and cook over low-medium heat and cook until crisped.

Parmesan Cheese Crisps

4 TB Shredded Parmesan cheese

Silicon baking mat

Baking Sheet

Preheat the oven to 400°.

Place 1 TB of shredded Parmesan cheese, mounded on a silicon baking mat that has been placed on a baking sheet. If you do not have a silicon baking mat, spray the baking sheet lightly with cooking spray. Place the mounds approximately 2” – 3” to allow for the crisps to spread while baking. Bake for 5 – 6 minutes.

Mussels Pomodoro

Serves 4

2 pounds mussels, cleaned and rinsed in cold water

$\frac{3}{4}$ pound linguine pasta

4 TB olive oil

1 medium yellow onion (about 1 cup), diced

1 TSP dried oregano

5 cloves garlic, minced

2 cups white wine

1, 28 ounce can diced tomatoes

$\frac{1}{4}$ cup Italian parsley, chopped plus more for garnish

2 TB fresh basil chopped

Kosher salt and pepper

Clean the mussels by removing the beard and rinsing thoroughly under cold water. Drain in a colander. If any mussels remain open, tap them on the counter. If they close, they are still fresh and OK to use. If they remain open, discard.

In a large pot bring salted water to boil and cook pasta according to the box instructions.

Meanwhile in a large Dutch oven, heat the olive oil over medium-low heat. Add the onions and cook about 5 minutes. Add the 1 TSP of dried oregano, stirring to combine. Add about $\frac{1}{4}$ TSP freshly ground black pepper and $\frac{1}{2}$ TSP of Kosher salt. Continue to cook until the onions are translucent, about 3 - 4 more minutes. Push the onions to the side and add the garlic, cooking about 30 seconds.

Pour in the wine and scrape the bottom of the pan. Add the diced tomatoes, $\frac{1}{4}$ cup parsley, basil and an additional $\frac{1}{2}$ TSP Kosher salt. Taste the broth! Adjust seasoning if necessary.

Your pasta should be done so drain, reserving a little pasta water. Return it to the pot to keep warm. You may add a little pasta water back to the pot to keep it from sticking.

Bring the tomato/wine mixture to a boil. Add the cleaned mussels and stir to incorporate them into the broth. Place a tight-fitting lid on the pot and cook about 6 minutes. Shake the pot occasionally. Remove the lid and check the mussels. If it seems the majority are open, remove from heat.

To serve, place $\frac{1}{4}$ of the pasta in a bowl and ladle a generous amount of mussels and broth over the pasta. Garnish with additional fresh herbs and serve with garlic toast.

Garlic Toast

½ loaf, baguette or French bread, sliced
Olive oil
Garlic clove, halved

Heat the oven to 400° F.

Place the sliced bread on a rimmed baking sheet. Using a pastry brush, cover the tops of the bread with a generous amount of olive oil.

Bake in the oven 8 minutes, or until slightly crisped.

Remove from the oven and rub the cut side of the garlic on the warm bread.

Raspberry Tiramisu Bites

Makes 8 small servings or 4 large servings

1/3 cup seedless raspberry jam
2 TB fresh squeezed orange juice
4-ounces cream cheese, softened
¼ cup granulated sugar
½ cup heavy cream
8 soft ladyfingers, halved
1-pint fresh raspberries
Garnish: fresh mint leaves

Microwave raspberry jam in a microwavable bowl on high, 20 seconds or until runny. Stir in orange juice.

Beat cream cheese and sugar at medium speed with an electric mixer until creamy, about 1 minute.

Beat heavy cream with an electric mixer until soft peaks form. Fold into cream cheese mixture. Spoon into a Ziploc bag. Cut one corner of the bag with scissors to make a small hole.

To assemble 8 small servings:

Press one ladyfinger half into the bottom of a shot glass. Repeat the procedure with 7 more shot glasses. Pour 1 TSP raspberry mixture into each glass. Squeeze a small amount of cream cheese mixture evenly into each glass. Repeat the layers with the remaining ladyfingers, raspberry mixture, and cream cheese mixture. Top each glass with fresh raspberries. Cover and chill 2 hours. Garnish with mint if desired.

To make 4 large servings (I use glass ramekins)

Follow the steps above, doubling the amounts of the ingredients in each serving dish.

Optional Cocktail
Kir – Kir Royale

Crème de Cassis

Dry white wine, Champagne or Prosecco

To make a Kir:

Pour 1 TSP crème de cassis in the bottom of a wine glass, top with 4 - 6 ounces white wine.

To make a Kir Royale:

Pour 1 TSP crème de cassis in a flute and top with 4 – 6 ounces of Champagne or prosecco