

Easter Brunch Menu Ideas with Chef Eric Crowley

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Chef Eric Jacques Crowley is a seasoned, professional chef and the founder, owner and chef instructor at his dynamic cooking school, Chef Eric's Culinary Classroom, where he has shaped the careers of many professional chefs. He graduated with honors from the prestigious Culinary Institute of America in Hyde Park, New York.

Italian Sausage and Salami Tart with Parmesan and Mozzarella Cheeses



Tart Dough

- Egg Yolks - 2 each
- Heavy cream - 1/3 cup
- Flour - 2 ¾ cups
- Sugar - 1 teaspoon
- Salt - 1/2 teaspoon
- Butter, cold unsalted, cut into small cube - 1 cup (2 sticks)

Method

1. Whisk together the egg yolks and cream in a bowl and set aside. In the large bowl of an electric mixer – using the paddle attachment, combine the flour, sugar and salt on low speed.
2. Add the cold butter and mix until dry and mealy with no large pieces, about 2 minutes. With the mixer on low speed, slowly pour the cream mixture and mix just until the dough comes together.
3. Pat the dough into a flat disk, wrap in plastic and chill 2 hours.
4. Heat the oven to 350 degrees. Roll out the tart dough about 1/8 inch thick and line a 8-4 inch individual tart pans with removable bottoms with dough (you may use a 9 inch pie plate if need be).
5. Trim the excess dough. Chill in the refrigerator or freezer at least 30 minutes.
6. Remove the tart shells from the refrigerator or freezer and check for any holes – patch them with the leftover dough.
7. Line each tart shell with parchment paper and baking beans and bake until the rims have begun to color – 10-12 minutes (15 minutes for the pie plate).
8. Remove the beans and parchment paper and patch any more holes that may have appeared. Bake again until the bottom of the crust is a light golden brown, about 5-10 minutes (15 minutes for the pie plate).

Tart Filling

- Italian Sausages, casings removed - 8 ounces
- Mozzarella cheese, grated - 3 ounces
- Italian salami, diced - 2/3 cup
- Parmesan cheese, grated - 1/2 cup
- Basil, chopped - 1/4 cup
- Eggs - 4 each
- Milk - 1/2 cup

Method

1. Preheat oven to 425 degrees. In a small bowl, mix the milk and egg. Beat together to blend. Set aside. Line a 9 inch tall-sided tart pan with the dough. Make sure the edges of the dough are 1 inch taller than the pan. Dock the dough well and bake for about 15 minutes, or until golden brown. Remove from oven and let cool. Lower temperature to 400 degrees.
2. While dough is baking, break up sausages and sauté until brown. Remove sausages and let cool. When cool, add cheeses, salami and basil. Spoon mixture into crust. Season egg mixture with salt and pepper. Pour over tart filling.

3. Bake until filling is set and golden brown on top, about 30 minutes. Let cool for about 10 minutes and serve.

Challah Bread French Toast with Cinnamon and Vanilla Bean



- Challah bread, thickly sliced (1" to 1 1/4") - 4 slices
- Eggs - 8-9 each
- Whole milk - 1/4 cup
- Sweet butter - 1/4 lb (1 stick)
- Cinnamon stick - 3-4 each
- Cinnamon powder - 1 teaspoon
- Vanilla extract - 1/2 teaspoon
- Maple syrup

Method

1. In a bowl, whisk eggs, milk & vanilla together.
2. Place bread in shallow pan & cover with half of egg mix then turn bread over & cover with the remaining mix. Allow 20 to 30 minutes for bread to soak up mixture, turning bread once or twice more.
3. Melt butter in a skillet then add cinnamon sticks and egg soaked bread and sauté at a medium-to-high setting until toasted (about 3 minutes per side). Be certain to replenish skillet with butter if needed.

4. Just before removing from skillet sprinkle lightly with cinnamon powder.
 5. Serve with warm maple syrup.
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Cheddar Cheese Scones



Ingredients

- All Purpose Flour - 1 3/4 cups
- Baking Powder - 2 1/2 teaspoons
- Sugar - 2 teaspoons
- Salt - 1/2 teaspoon
- Cheddar Cheese, grated - 1/2 cup
- Butter, unsalted, chilled and diced - 1/4 cup-1/2 stick
- Eggs, beaten to blend, 1 T reserved - 2 eggs
- Whipping cream - 1/3 cup

Method

1. Preheat oven to 450 degrees. Line a baking pan with parchment paper and grease.
2. Sift flour, baking powder, sugar and salt in a large bowl. Cut in cheese and butter using pastry blender until mixture resembles coarse meal.
3. Reserve 1 Tablespoon beaten egg. Blend remaining egg with cream in a small bowl. Using a large spoon, mix into dry ingredients just until blended. Do not knead the dough.

4. Turn dough out onto lightly floured surface and pat into 8" circles 3/4 inch thick. Cut into 6 wedges. Arrange on prepared sheet and brush the tops with the reserved egg.
 5. Bake until golden, about 15 minutes. Serve warm.
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Baked Breakfast Potatoes with Onions



Ingredients

- Red bliss potatoes - 2 pounds
- Olive oil - 2 Tablespoons
- Onion, chopped - 1/2 cup
- Salt - 1 Tablespoon
- Pepper - 1 ½ teaspoons

Method

1. In a large bowl, combine the oil and onions. Season well with salt and pepper.
2. Preheat an oven to 450 degrees. Wash and dry the potatoes. Peel if desired. If the potatoes are large, cut them into halves or quarters.
3. Toss the potatoes in the oil mixture, making sure that the potatoes are coated in oil. Add more oil, if needed.
4. Arrange the potatoes in a single layer on a baking sheet that has been lined with aluminum foil.
5. Roast until the potatoes are tender, about 45 minutes to an hour. Serve.