



In The Kitchen with Cortney Kelley

April 2025 – April in Paris



Savory Bread Pudding with Asparagus, Fontina and Mixed Spring Herbs

12 - 16 thick slices dry bread	¼ cup freshly grated Romano cheese
2½ to 3 cups milk	4 ounces fontina cheese, grated
1 pound asparagus	4 ounces Swiss cheese, grated
5 eggs	½ cup chopped mixed herbs such as chives, parsley
1 teaspoon salt	and tarragon or sage, thyme and marjoram
1 teaspoon freshly ground black pepper	1 tablespoon butter, cut into small bits

Place the bread in a single layer in a shallow dish. Pour 2½ cups milk over the top, allowing it to absorb and soften - about 30 minutes. Press the slices to extract the milk, measuring to have ½ cup milk left. Set the milk and bread aside.

Trim the asparagus and steam until barely soft. Cool immediately in cold water, drain and set aside.

Preheat the oven to 350°F. Butter a souffle dish.

Beat the eggs, salt, pepper and the ½ cup milk. Layer ⅓ of the bread in the buttered dish, followed by 6-8 asparagus spears, another layer of bread and asparagus, and top with ½ the herb mixture and ⅓ the cheeses.

Repeat until gone, reserving a few asparagus spears for the top. Pour the egg mixture over the layers, dotting the butter on top.

Bake for about 45 minutes or until a knife comes out clean. Serves 6-8

Walnut Gateau

8 tablespoons butter, softened, plus butter for the pans	½ pound shelled walnuts, pulverized in a food processor
1½ cups sugar	¼ cup peeled and finely grated carrot
Pinch of salt	⅔ cup flour
5 eggs, at room temperature	

Preheat the oven to 325°F.

Blend the butter, sugar and salt to a creamy consistency with a wooden spoon. Beat in the eggs, one at a time, and stir in the pulverized walnut and the grated carrot, then gradually sift in the flour, stirring briskly until well combined.

Butter two shallow, round 10-inch cake pans. Butter two circles of parchment paper cut to fit the pans and press the unbuttered side of the paper into the pans. Pour the batter evenly between the two pans and bake for 40 minutes, or until a knife comes out clean and dry. Cool in the pans, loosen the sides and unmold from the pans, removing the parchment paper.

Serve slightly warm or at room temperature. Serves 8-10.

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Mushroom Duxelles on Garlic Toast

1½ pounds assorted mushrooms, tough stems removed	Grated zest of 1 lemon
1 tablespoon minced thyme leaves	2 tablespoons dry sherry
3 tablespoons unsalted butter	Pinch of red chile flakes
1 shallot, finely chopped	Thick sliced sourdough bread, to serve
1 clove garlic, finely minced, plus 1 clove, peeled	Olive oil, to serve
Salt and freshly ground black pepper	Small handful of fresh basil leaves, to serve

In a food processor, chop the mushrooms and thyme until finely chopped.

In a large sauté pan, melt the butter over medium heat - adding the mushroom mixture, shallots and minced garlic. Cook for 1-2 minutes. Season with salt and pepper. Reduce the heat to medium and cook until the mushrooms are softened and have released most of the water.

Add the lemon zest, sherry, and chile flakes, reducing heat to low and cook for about 10 minutes or until the mushrooms are nicely browned and mostly dry. Allow to cool.

Toast the bread and rub with the garlic clove, drizzling with olive oil and topping with the mushroom mixture and garnish with basil leaves. Serves 4.

Wild Greens Soup with Gnocchi and Prosciutto

2 pounds mixed greens such as dandelion, mustard, arugula, spinach and escarole	2 cups chicken stock
1 teaspoon olive oil	¼ teaspoon salt
¼ cup chopped onion	½ cup dried gnocchi
¼ cup chopped fresh chives	2 ounces thinly sliced prosciutto
	Freshly grated Romano cheese

Rinse and trim the greens, removing the stems and coarsely chop - should have about 4 cups.

Heat the olive oil in a large pan over medium heat, add the onion and chives and sauté until slightly translucent. Add the greens, cover and cook until limp. Add the cooked mixture to a food processor and blend with ½ cup chicken stock. Puree until smooth. Add to a medium saucepan and add the remaining 1½ cups stock and bring to a simmer over medium heat.

Cook the gnocchi in well salted water until they float to the surface and drain well.

To serve, ladle the soup into bowls, top with the gnocchi, some prosciutto and freshly grated Romano cheese. Serves 4.

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