

MasterClass



WOLFGANG PUCK

—
Teaches Cooking



ABOUT WOLFGANG PUCK



Wolfgang Puck was born in Sankt Veit an der Glan, Austria. His culinary training began at age 14 in the kitchen of an Austrian hotel. He then went to France, where he spent his early culinary years working in some of the most esteemed restaurants, including the Michelin starred L'Oustau de Baumanière in Provence. Wolfgang left Europe at 24 years old and quickly gained the recognition of American diners and critics alike. Wolfgang opened his first restaurant, Spago, in 1982 in Los Angeles, California, where he focused on California-based cuisine. Spago won the prestigious James Beard Foundation award for Outstanding Restaurant in 1994, and was awarded two Michelin stars, one in 2008 and another in 2009. Wolfgang's restaurant CUT in Beverly Hills was also awarded a Michelin star, in 2007. CUT at Marina Bay Sands, Singapore, was awarded a Michelin star in 2016.



Wolfgang is known for his French, Asian-fusion, and California-based cuisines. Seasonal, fresh ingredients are paramount in his recipes. Wolfgang has built a global brand for himself, having founded three companies: Wolfgang Puck Fine Dining Group, Wolfgang Puck Catering, and Wolfgang Puck Worldwide, Inc. He is a two-time winner of the James Beard Foundation award for Outstanding Chef of the Year (1991 and 1998). In 2002, Wolfgang's television program *Wolfgang Puck* received the Daytime Emmy Award for Outstanding Service Show. Wolfgang was presented with the illustrious Lifetime Achievement Award by the James Beard Foundation in 2012, and he was inducted into the Culinary Hall of Fame in 2013. He has served as the official chef for the post-Academy Awards celebrity banquet for over 20 years. Wolfgang is married to Gelila Assefa and has four sons, Cameron, Byron, Oliver, and Alexander.



"I really want people to get inspired and get into the kitchen and start cooking. I want them to say, 'I can do it. If Wolfgang can do it, I can do it.' And I know everybody will be able to do it."



INTRODUCTION

ABOUT THIS WORKBOOK

The MasterClass team has created this workbook as a supplement to Wolfgang's class. Each chapter is supported here with recipes seen in the lesson videos, resources to learn more, and assignments.

SUPPLIES AND MATERIALS

To be an active participant in Wolfgang's MasterClass, you'll need a kitchen and the tools and equipment Wolfgang suggests (see chapter 2). A journal for logging ideas, alternate ingredients, and recipes from classmates might also be helpful.

MASTERCLASS COMMUNITY

Throughout, we'll encourage you to discuss elements of the class and your training with your classmates in [The Hub](#).

You can also connect with your peers in the discussion section beneath each lesson video.

2.

TRAINING YOUR PALATE

“Musician[s] have to train their ears to listen to music. Painters have to train their eyes to learn about perspective and how to mix colors. In the kitchen, we have to learn how to train our palate and how to season things properly because without that, you can buy the most expensive ingredients and the food will taste flat.”
—Wolfgang Puck

SUBCHAPTERS

- Elevate Your Dish With Herbs, Spices, and Aromatics
- Explore Salts and Peppers
- Utilize Different Oils and Vinegars
- Understand Acidity
- Season Your Dish Gradually

CHAPTER REVIEW

Wolfgang identifies five flavors our palate can detect: salty, sweet, sour, spicy, and bitter. He also explains the sixth flavor, umami, which can be found in dried mushrooms, soy sauce, and parmesan cheese. Using pea soup as an example, Wolfgang teaches you how to enhance flavors and train your palate.

Always start with just a small amount of salt in your dish. Remember, you can always add salt, but you can never take it out. If you do end up with too much salt in your dish, adding fat is a good way to reduce an overly salty flavor. Cream, yogurt, and butter work well to cut salt—but be sure to add slowly.

Remember that cold food requires more seasoning than food served hot. The palate receives flavors of cold food much slower.

WOLFGANG'S SEASONING TIPS

- You should use freshly ground pepper whenever possible. Lightly toasting peppercorns in the oven before grinding them will release oil and maximize flavor and fragrance.
- Wolfgang's secret weapon is a touch of honey in his pea soup. To balance the flavor, Wolfgang adds a little lemon juice for acidity. Look out for any seeds you might have accidentally squeezed into the soup.
- Keep salt and pepper on the table for your guests. This enables them to flavor the soup to their liking.
- Wolfgang dislikes iodized salt because he feels it's not good for us and it lacks flavor. Good salt does not look entirely white because it hasn't been processed. Try sprinkling some high-quality fleur de sel on a finished tomato salad or a fish dish.
- When using ginger, simply break pieces off the root. If the root is too soft to do so, it's not fresh.

2.

TRAINING YOUR PALATE

WOLFGANG'S SEASONING TIPS CONT.

- Purchase a nice bottle of olive oil, but don't cook with it because it will burn. Simply drizzle your good olive oil as a finish on dishes and salads.
- Make Wolfgang's pea soup your own by adding different flavors and spices. Wolfgang suggests a little chopped mint and yogurt, for example.

HERBS, SPICES, AND FLAVORS WOLFGANG COVERS

- Rosemary
- Bay leaves
- Sage
- Thyme
- Oregano
- Mint
- Dill
- Habanero
- Thai chilies
- Jalapeños
- Galangal
- Ginger
- Kaffir lime leaves
- Star anise
- Salt
- Pepper
- Parmesan cheese
- Soy sauce
- Mushrooms
- Onions
- Leeks
- Garlic
- Scallions
- Lemon
- Lime

OIL AND VINEGAR

- Red wine vinegar
- Balsamic vinegar
- Apple vinegar
- Apple balsamic vinegar
- Olive oil
- Peanut oil (for frying)
- Vegetable oil (for sautéing)

SALT AND PEPPER

- Sea salt
- Fleur de sel
- Kosher salt
- Black peppercorns
- White peppercorns
- Green peppercorns

2.

TRAINING YOUR PALATE

LEARN MORE

- Umami is one of the trickier-to-define flavors our palates can detect. Read [this article](#) explaining the history of the term and the science behind it. Also consult [this chart](#) of umami-rich foods and ingredients the next time you want to make a savory dish.
- Wolfgang identifies herbs, spices, and flavors representative of Asian and Indian cuisines. Check out [this list](#) of traditional Chinese ingredients. Indian dishes use many ingredients, from herbs and spices to condiments and fruit. Learn which essential items you should buy and see corresponding recipes [here](#).
- There is far more out there to season your food than just standard table salt. Learn about the many varieties of salt and their uses in cooking [here](#).
- There are many varieties of oil and vinegar, each with a different purpose. Learn about the different kinds of vinegars and which to use for which type of cooking scenario in [this guide](#). Deciding on which oil to cook with? Use [this chart](#) that lists smoke points and ideal uses for 11 different types of cooking oil.
- Wolfgang recommends toasting your spices to enhance their flavor. Learn how to do so [here](#).
- Throughout Wolfgang's class, you will be using many of the herbs he names in this chapter. [This article](#) teaches you how to properly store fresh herbs to extend their shelf life and keep their flavor. Have leftover herbs after making Wolfgang's recipes and curious about how to use them? Discover new recipes and find out which flavor profiles to pair with various herbs [here](#).

2.

TRAINING YOUR PALATE

ASSIGNMENTS

- Take Wolfgang's suggestion and make your own vinegar to flavor meals and dress salads. Try infusing your vinegar with herbs to create new flavors. [Here are](#) six infused vinegar recipes to test out, and [here is another list](#) that includes recipes and storing information. How will you use your infused vinegars? Post photos of your finished products and the dish(es) you used them for in [The Hub](#).
- Practice seasoning by making the pea soup Wolfgang uses for demonstration in this chapter. You can find his recipe [here](#). Try making other soups to hone your seasoning skills; [here](#) are recipes for fall and winter soups, and [here](#) are soups suited for the summer months.



3.

RECIPE:
TUNA SASHIMI

“Appetizers are very important because they are the beginning of the meal. They have to appeal to the eye, and they have to be delicious.”

—Wolfgang Puck

3.

RECIPE: TUNA SASHIMI

CHAPTER REVIEW

INGREDIENTS

Tuna

- 8 oz sushi grade tuna
- ½ cup pickled ginger, julienned

Avocado Puree

- 1 ripe avocado
- 2 tbsp lemon juice
- salt

Vinaigrette

- 1 tbsp ají paste
- ¼ cup orange juice
- salt

Ponzu

- ½ cup soy sauce
- 1 tsp ginger, peeled and grated
- 2–3 tbsp lemon juice

Salad

- 1 fennel bulb
- 1 fuji apple
- 2 cups mesclun salad mix

Garnish

- Vietnamese rice paper rolls, broiled until crispy, 15–30 seconds
- radish slices
- daikon sprouts
- fennel pollen
- Fresno chili pepper slices
- red jalapeño slices
- edible flowers or sprouts

Wolfgang believes the appetizer is one of the most important parts of a meal. Tuna sashimi and fennel apple salad sets the tone for dinner, with visual appeal and bright flavor. Learn to pair a variety of flavors in an orange juice vinaigrette, discover the science behind keeping apples and avocados fresh, and find out how to plate an appetizer with finesse.

RECIPE

Tuna Sashimi with Fennel Apple Salad
Yields 4 servings

Start with the avocado puree. Cut the avocado in quarters. Take out the pit and use a spoon to scrape out the contents. Pass it through a tamis, or blend it in a small blender. Squeeze in the lemon juice and season with salt. Taste.

Next, make the vinaigrette. Combine the chili paste and orange juice in a small bowl. Stir well. Season with salt and set aside.

Move on to the ponzu sauce. In another small bowl, add the soy sauce. Grate in ginger using a microplane. Squeeze in lemon juice. Mix together. Taste.

To make the salad, slice the fennel bulb and the apple on a mandolin. Then julienne the slices and place them in a small bowl. Cut the mesclun greens and add them to the apple and fennel. Season the salad with salt. Immediately dress with the ají chili vinaigrette to prevent the apples from browning. Taste.

Now cut the tuna on an angle into pieces about ⅛ of an inch thick. Put ½ tsp ginger on each slice of tuna and roll up.

3.

RECIPE: TUNA SASHIMI

TO PLATE

Place a few spoonfuls of avocado puree on the edge of the plate, then use a spatula to decoratively spread it across one half of the plate. Place 5 pieces of tuna on the avocado puree, then drizzle with the ponzu sauce. Place a helping of salad in the center of the plate. Using your tweezers, place radishes, red and green jalapeño slices, daikon sprouts, and edible flowers or sprouts around the plate. Garnish the plate by breaking pieces off the Vietnamese rice paper rolls and placing them around your salad. Drizzle with vinaigrette.

LEARN MORE

- In this lesson Wolfgang uses tuna and suggests using either yellowtail, bigeye, or farm-raised bluefin as he does in his restaurants. However, sashimi can be made from many other fish, crustaceans, and mollusks. Learn about different types of sashimi [here](#).
- You will use pickled ginger in this tuna sashimi recipe, which you can purchase at the store or make yourself. Check out [this pickled ginger recipe](#).

ASSIGNMENT

- Wolfgang also has a beef sashimi dish he serves at Spago. Make the dish using [Wolfgang's recipe](#), and post a photo of your thoughtful plating in [The Hub](#).



4.

**RECIPE:
VEAL STOCK AND
DEMI-GLACE**

“Once you’ve mastered the stock and the demi-glace, you can go anywhere. The basics are really important in cooking.”

—Wolfgang Puck

4.

RECIPE: VEAL STOCK AND DEMI-GLACE

INGREDIENTS

- 4 veal bones
- 3 carrots, roughly chopped
- 3 celery stalks, roughly chopped
- 1 onion, roughly chopped
- 4 garlic cloves
- ¼ cup black peppercorns
- 1 bunch thyme
- 1 sprig rosemary
- 2 bay leaves
- 2 cups red wine
- 2 tbsp tomato paste

CHAPTER REVIEW

Wolfgang teaches you how to make a veal stock and reduce it into a demi-glace. Demi-glace is a concentrated, flavorful glaze that is then used as the foundation for a number of sauces. Learn the technique of deglazing a pan—which means to add liquid to a hot pan—with red wine. Wolfgang demonstrates how to make the stock in a pressure cooker because it saves time, but he explains that you can also easily make the stock using a stockpot instead.

RECIPE

Veal stock and demi-glace
Yields 2 qt of stock, 1 qt of demi-glace

Make the veal stock using a pressure cooker:

Preheat the oven to 500°F. Place the bones on a roasting pan for 45 minutes. Add celery, carrots, onions, garlic, peppercorns, thyme, rosemary, and bay leaves, and roast for another 20 minutes. Deglaze the pan with red wine and add tomato paste. Place the ingredients into your stockpot, including the red wine and scraps from the bottom of the pan. Add 4 qt of water to the pressure cooker. Close and lock the pressure cooker, and cook for 1 hour and 30 minutes, then let sit for 20 minutes.

Make the veal demi-glace:

When the stock is done cooking, strain into a large saucepot. Simmer stock uncovered over medium-high heat until it is reduced by half. Transfer to smaller containers or an ice cube tray.

Make the veal stock using a stockpot:

Preheat the oven to 500°F. Place the bones on a roasting pan for 45 minutes. Then, add the celery, carrots, onions, garlic, peppercorns, thyme, rosemary, and bay leaves, and roast for another 20 minutes. Deglaze the pan with the red wine and add the tomato paste. Place the ingredients into your stockpot, including the red wine and scraps from the bottom of the pan. Add 4 qt of water and let your stock cook on low heat for 5–6 hours.

4.

RECIPE: VEAL STOCK AND DEMI-GLACE

LEARN MORE

- Pressed for time like Wolfgang? Consider purchasing a pressure cooker. There are many cookbooks dedicated to the pressure cooker and a plethora of recipes online that utilize this piece of equipment. Do some research and ask your classmates in [The Hub](#) for recommendations. If you have a pressure cooker already, suggest brands, models, and meals.
- Mirepoix is the vegetable trio that is the foundation of French cooking, composed of onions, celery, and carrots. If you have extra mirepoix after making Wolfgang's veal stock, consider the following recipes: [Steamed Salmon Mirepoix](#), [Trinity Meatloaf](#), [Quinoa Pilaf with Mirepoix](#), and [Chicken Fricot](#).
- Here are two twists on the traditional trio: [Raspberry Mirepoix](#) and [White Mirepoix](#). Learn about other vegetable bases used around the globe [here](#), from Spain's *sofrito* to Italy's *battuto*, and New Orleans's Holy Trinity.

ASSIGNMENTS

- Make Wolfgang's stock according to his recipe. Then, try making Wolfgang's stock using chicken or beef bones. How does the flavor of the stock change? The color? Which do you prefer?
- Wolfgang uses veal bones to make his stock, but he mentions you can use beef and chicken bones as well. Begin collecting bones whenever you're making a meal with protein. Store the bones in a ziplock bag in your freezer to have them on hand whenever you feel like making a stock or sauce.



5.

**RECIPE:
PEPPER STEAK WITH
RED WINE SAUCE**

“Don’t get anxious—let it sear. A lot of people put meat in a pan and then they want to turn it over, they want to look. You don’t have to look. It takes three to four minutes on each side to make a delicious steak.”

—Wolfgang Puck

5.

RECIPE: PEPPER STEAK WITH RED WINE SAUCE

CHAPTER REVIEW

INGREDIENTS

Steak

- 4 New York strip steaks
- salt
- 3 tbsp olive oil

Pepper Crust

- 2 tbsp green peppercorns
- 2 tbsp white peppercorns
- ¼ cup black peppercorns

Red Wine Sauce

- 2 cups red wine
- ½ cup raisins
- ½ cup demi-glace
- ½ cup heavy cream
- salt

Salad

- watercress
- olive oil

Learn to make one of Wolfgang's favorite steak preparations using the demi-glace you made in the previous chapter. Balance the spice of pepper with the sweetness of raisins, and reduce the perfect red wine pan sauce for a New York strip steak using Wolfgang's spoon test.

RECIPE

Pepper Steak with Red Wine Raisin Sauce
Yields 4 servings

Begin with the sauce. Combine raisins and red wine in a large sauté pan over medium heat. The wine will plump up the raisins and help you deglaze your pan.

Now make the pepper crust. Combine all the peppercorns in a ziplock bag, make sure the bag is free of air, and seal. Crush the peppercorns with a mallet or rolling pin. Pour the smashed peppercorns on a plate. Now make steaks from your cut of meat. If you want your steak rare, make a thicker cut. If you want a more well-done steak, make a thinner cut. Season the steaks on both sides with salt and coat with the crushed peppercorns. Store excess crushed peppercorns for future recipes.

Place a large sauté pan on high heat. Pour the olive oil in the pan and heat it up until it starts to lightly smoke. Do not let the oil burn. Slowly place the steaks in the pan away from you to prevent hot oil from splashing on your hands. Sear each side for 3–4 minutes to achieve a brown crust on both sides. When the steaks are done cooking, place them on a baking rack to rest. Pour out the excess oil from the pan. Keep your steaks warm in the oven while you make the sauce.

To make the pan sauce, put the red wine and raisin combination that you made earlier in the pan in which you cooked the steaks over medium-high heat. Reduce the wine. Add the veal demi-glace you made in chapter 5 and whisk. Reduce the heat to low and add some of the heavy cream. Whisk together and reduce. Taste. Season with salt at the end if needed. Dip a spoon into the sauce. If the sauce is perfectly reduced, it will coat the back of the spoon like lacquer. If the sauce has reduced too much or become too strong in flavor, add more heavy cream to lighten it up.

5.

RECIPE: PEPPER STEAK WITH RED WINE SAUCE

TO PLATE

Cut the steak into 8 pieces and arrange in a fan shape on the plate. Place a small handful of watercress next to the steak and drizzle with olive oil. Then spoon the sauce over and around the meat.

LEARN MORE

- When selecting cuts of beef, you will probably encounter the term “marbled.” Unsure of what marbling is? Learn more about how marbling determines the quality of meat [here](#).
- Wolfgang discusses aged beef in this chapter. Curious about the purpose of aging beef and how to do so at home? Check out [this guide](#).
- Learn more about cooking with red wine [here](#).
- Curious about the differences between varieties of peppercorn? Learn more about their origins and uses [here](#).
- Looking for more recipes that use coarsely ground, fresh black pepper? Try making [black pepper crab](#), [black pepper chicken](#), and [vegan black pepper tofu](#) as main courses; [black pepper lavash](#) as a side dish or appetizer; and [black pepper pound cake](#), [nutmeg and black pepper popovers](#), or [black pepper soufflé](#) for dessert.
- Want to add your green peppercorn to a dish? Try some of [these recipes](#).
- Discover recipes that use white peppercorn in main courses and creative appetizers [here](#).

5.

RECIPE: PEPPER STEAK WITH RED WINE SAUCE

ASSIGNMENTS

- Strip steak is the cornerstone of Wolfgang's recipe but many cuts of beef may be used. Learn about different cuts [here](#); then choose a different cut and try it. Try making this meal with another cut. How does the texture of the dish change? Does the pepper crust work better with some cuts than others?
- Wolfgang uses raisins to balance the spice of the pepper crust. What other sweet flavors would you use in your sauce for the same effect? Try making [sweet onion marinade](#), [honey bourbon steak](#), or [this marinade](#) that employs apple juice to elicit a sweet flavor.



6.

RECIPE:
FARRO SALAD WITH
ROASTED CARROTS

“I got so excited at the farmers’ market. I saw some beautiful carrots; I saw some beautiful blood oranges. On the way home, I said, ‘I’m going to make a special salad.’”

—Wolfgang Puck

RECIPE: FARRO SALAD WITH ROASTED CARROTS

INGREDIENTS

Farro

- 1 ½ cups farro
- 4 cups water
- 2 tsp salt

Vinaigrette

- ½ cup greek yogurt
- 1 shallot, minced
- 2 tsp blood orange peel, grated
- 3 tbsp carrot tops, chopped
(can be replaced with mint)
- juice of 2 blood oranges
- 1 tbsp lemon juice
- salt and pepper

Carrots

- 10–15 heirloom carrots
- 1 shallot, cut into quarters
- 1 garlic clove
- 1 lemon, cut in half
- 2 tbsp olive oil

Garnish

- shaved carrot ribbons
- blood orange segments
- orange segments
- edible flowers
- watercress, stems trimmed

CHAPTER REVIEW

On a visit to the farmers' market, Wolfgang was struck by the beauty of carrots and blood oranges, and he felt compelled to use them as ingredients—thus, this farro salad was born. Wolfgang teaches you how to unlock a carrot's natural sweetness via heavy roasting and how to use carrot tops, something that most cooks usually discard. Elicit the vegetable's natural, sugar-sweet taste and enhance your farro with an orange yogurt vinaigrette. Vibrant colors and a combination of grain, vegetable, and fruit make this dish tasty to both the palate and the eye.

RECIPE

Farro Salad with Roasted Carrots
Yields 4 servings

Begin by preparing the farro. Combine the water and farro in a medium saucepan. Add 2 tsp of salt. Bring to a boil over high heat. Reduce to medium-low heat, and cover and simmer until the farro is tender, about 15–20 minutes. Drain well, and then transfer to a large bowl and set aside to cool.

Now prepare the carrots. Preheat oven to 450°F. Heat the olive oil in a large sauté pan on medium-high heat. Add in the shallot and garlic clove. Add carrots and squeeze lemon over the contents of the pan. Toss the pan to coat carrots. Put the pan in the oven until the carrots are roasted, about 15–18 minutes. Transfer carrots to a plate and let cool. When cool, cut the carrots in halves or thirds, depending on their size.

Move on to the vinaigrette. Place the greek yogurt in a medium bowl. Mix in the shallot, blood orange peel, and carrot tops (or, if you've opted for it, the mint). Add in the blood orange juice and lemon juice. Mix. Season with salt and pepper. If the vinaigrette is too thick, add more juice. When the vinaigrette is to your liking, slowly pour it into the farro.

6.

RECIPE: FARRO SALAD WITH ROASTED CARROTS

TO PLATE

Place spoonfuls of the farro salad down the center of the plate. Arrange the roasted carrots, about 8 pieces, on top of the farro. Add a few blood orange slices and some orange slices to the composition. Top the salad with trimmed watercress, edible flowers, and the carrot ribbons.

LEARN MORE

- Farro is an ancient grain that you may or may not have encountered before. Learn about farro varieties [here](#) and check out these recipes: [Beef and Farro soup](#), [Bolognese Farro Bake](#), and [Farro Tabbouleh](#).
- Consider Israeli couscous, quinoa, or brown rice the next time you make this salad.
- Wolfgang suggests adding mint to the yogurt for a different flavor. Try making your vinaigrette this way.
- Roasting carrots accentuates their natural sweetness, but have you ever wondered why? Discover the science behind roasting and find new recipes [here](#).
- Wolfgang utilizes the tops of carrots in his farro salad recipe. Learn how to use commonly discarded elements such as mushroom stems, corn cobs, and other vegetable stems and skins [here](#).



7.

**RECIPE:
ROASTED CHICKEN WITH
MUSTARD PORT SAUCE**

“I created this dish at Ma Maison 35 years ago. People still come to the restaurant and ask for it. Now, it’s really a classic—the crispy skin, the tanginess, and the sweetness of the sauce make this dish unforgettable.”

—Wolfgang Puck

7.

RECIPE: ROASTED CHICKEN WITH MUSTARD PORT SAUCE

SAFETY NOTE

Make sure your hands are thoroughly washed with warm, soapy water before and after handling raw chicken. It's also crucial that you wash knives and cutting boards after they have been in contact with raw chicken. Practicing good hygiene in the kitchen will reduce the risk of foodborne illnesses.

INGREDIENTS

Chicken

- 2 ½ boneless chickens
- salt and pepper
- 3 tbsp olive oil
- 2 garlic cloves
- 1 sprig thyme

Sauce

- ¼ cup port wine
- ½ cup veal demi-glace
- 1 tsp whole grain mustard
- 1 tsp Dijon mustard
- water

Salad

- 4 cups dandelion greens, torn
- 1 tbsp broccolini flowers
- ¼ cup parsley leaves
- 2 tbsp lemon juice
- 2 tbsp olive oil
- salt and pepper

CHAPTER REVIEW

Wolfgang teaches you how to make crispy-skin chicken with the veal demi-glace you made in a previous chapter. Learn how to achieve a crispy, browned skin by searing the chicken in a hot pan and finishing it in the oven. Wolfgang explains the difference between induction and gas stoves and the importance of a weighty pan with a thick bottom. A sweet and tangy mustard port wine sauce and broccolini flowers, dandelion greens, and parsley leaves complete this simple but delicious meal.

RECIPE

Roasted Chicken with Mustard Port Sauce
Yields 4 servings

Begin by preheating the oven to 500°F and season chicken on both sides with salt and pepper. Heat a large sauté pan on medium-high heat, and coat pan with olive oil. When the oil is hot, put the chicken in skin side down and cook for 3–4 minutes. When the skin starts to get golden brown, put the chicken in the oven for 8–12 minutes, depending on size of chicken. When the internal temperature is 165°F, pull the chicken out of oven. Bring back to the stove top and flip over in the pan. Add 2 garlic cloves and a sprig of thyme to your pan. Baste the chicken with the oil in the pan until the skin is golden brown and the internal temperature reads 165°F. Take the chicken out of the pan and let it rest on a baking rack. Remove the thyme and garlic clove.

Now make your sauce. Place the pan you used for the chicken on medium-heat. Deglaze the pan with port wine. Let the alcohol cook out, then add in the veal demi-glace. Whisk the juices together. Reduce for roughly 1 minute. Turn off the heat. Whisk in the whole grain and Dijon mustards. Taste the sauce. Season with salt and pepper if needed.

To prepare your salad, combine the dandelion greens, broccolini flowers, and parsley leaves in a medium bowl. Drizzle the greens with lemon juice and olive oil. Lightly toss the salad. Season with salt and pepper. Taste.

7.

RECIPE: ROASTED CHICKEN WITH MUSTARD PORT SAUCE

TO PLATE

Place the chicken skin side up in the center of the plate. Drizzle the sauce on the chicken and around the plate. Place a small handful of the dressed greens next to the chicken.

LEARN MORE

- Wolfgang uses port wine for his mustard sauce. Learn more about cooking with fortified wines such as port, madeira, sherry, and marsala [here](#).
- Experiment with the sauce in this recipe. Instead of a mustard sauce, try making a sauce with sautéed mushrooms or a simple butter, herb, and garlic sauce.
- Wolfgang's salad features arugula and snow pea flowers but there are many greens to use. Try using sprouts and other flowers to change up this meal.
- Learn how to use your leftover port wine. Check out [these recipes](#), which range from caramelized onion and fig mini pizzas to port pear cake.



8.

**RECIPE:
BÉCHAMEL SAUCE, MAC & CHEESE,
CREAMED SPINACH**

“To make great macaroni and cheese you have to learn how to make a béchamel or a Mornay sauce before.”

—Wolfgang Puck

8.

RECIPE: BÉCHAMEL SAUCE, MAC & CHEESE

INGREDIENTS

Béchamel Sauce

- 5 tbsp unsalted butter
- ¼ cup all purpose flour
- 4 cups whole milk
- 2 egg yolks
- 2 tsp kosher salt
- ½ tsp nutmeg

Macaroni and Cheese

- 1 package elbow pasta, cooked
- 2 cups white cheddar cheese
- ½ cup fresh mozzarella
- 2 cups béchamel
- ½ cup breadcrumbs
- 2 tbsp unsalted butter, cubed
- salt and pepper

CHAPTER REVIEW

Wolfgang teaches you how to make béchamel, one of five mother sauces in French cuisine. It's versatile and easy to master, with only a few ingredients. Béchamel starts with a classic French roux of butter, milk, flour, and salt. Wolfgang demonstrates the precise order of steps and the correct temperatures and quantities to combine these ingredients into a sauce of the perfect viscosity that is free of lumps.

Wolfgang transforms his béchamel into a Mornay sauce by adding cheese, and it becomes the base for his macaroni and cheese. He then returns to the béchamel to recreate one of his favorite childhood meals, creamed spinach topped with a fried egg.

RECIPE

Béchamel Sauce
Yields 1 qt

In a medium saucepot over medium heat, warm the butter until melted. Gradually add the flour and stir until smooth. Cook the mixture for 2–3 minutes, keeping a close eye on it to avoid unwanted burning. In a separate saucepot, heat the milk until it is just about to boil. Add the hot milk to the butter mixture, ½ cup at a time, constantly whisking. Cook 12 minutes, stirring constantly. Turn heat off. Slowly add 1 egg yolk at a time. Season with salt and nutmeg.

Macaroni and Cheese
Yields 3 qt

Preheat oven to 500°F.

Start with the cooked macaroni. In a large bowl, slowly add the béchamel to coat the macaroni. Add slowly and with care; the macaroni should not “swim” in the béchamel. Add in the cheddar cheese and mozzarella, thoroughly coating the macaroni. Season to taste with salt and pepper.

Next, put the macaroni and cheese in a medium cast iron skillet. Sprinkle with breadcrumbs and place cubed butter on top. Keep the skillet in the oven until the breadcrumbs are golden brown, 8–12 minutes.

8.

RECIPE: BÉCHAMEL SAUCE, CREAMED SPINACH

RECIPE CONT.

Creamed Spinach
Yields 4 servings

INGREDIENTS

Creamed Spinach

- 2 lb spinach, stems removed
- 2 tbsp olive oil
- 2 cups béchamel
- 1 tsp salt
- ½ tsp black pepper
- 4 eggs
- 1 tbsp unsalted butter
- milk, if needed

To begin, drizzle olive oil in a large sauté pan on medium heat. Add the spinach in increments until all is incorporated, and cook until wilted but not soggy, 2–3 minutes. Shock the spinach in an ice bath, then ring out all the moisture and chop finely.

Next, warm the béchamel sauce in a saucepot. Place the chopped spinach in a separate saucepot. Gradually add the béchamel sauce into the saucepot containing the spinach. If the sauce gets too thick, add a small amount of milk. Season with salt and pepper.

Now heat the butter in a large nonstick skillet over medium heat until lightly foaming, tilting pan to evenly distribute the melted butter. Carefully break eggs into the skillet, then season with salt and pepper. Cook until the whites are just set on top and the yolks are still runny, about 3 minutes. Place an egg on top of each serving of creamed spinach.

LEARN MORE

- Béchamel is a versatile white sauce and is the base of a variety of comfort food dishes. Try using your béchamel in [baked rigatoni](#), [mousaka](#), Greek casserole, [mushroom and goat cheese pizza](#), [Italian-style potato gratin](#), or [mushroom lasagna](#).
- Béchamel becomes Mornay sauce when you add cheese. Discover other types of sauces you can make using béchamel as a base [here](#).
- Wolfgang makes his macaroni and cheese with parmesan and mozzarella but encourages you to select different cheeses. He mentions fontina, but feel free to explore your options. Do some research to find out which cheeses lend themselves to Wolfgang's béchamel-based recipe.
- Wolfgang mentions a New Orleans-style dark roux. Try this [seafood gumbo recipe](#) that starts with one.

8.

RECIPE: BÉCHAMEL SAUCE

ASSIGNMENTS

- Béchamel is one of the five mother sauces that form the foundation of other sauces in classic French cuisine. Wolfgang believes all home cooks should master the mother sauces. [Here](#) are recipes for velouté sauce, espagnole sauce, hollandaise Sauce, and classic tomato sauce. Make the sauces and then do some research. What kind of dish is each sauce usually paired with? Ascertain which proteins, grains, and vegetables are best suited for each, then make these meals or appetizers. Plate with care and precision, then post a photo of each dish to [The Hub](#).
- Now that you've mastered classic mother sauces, challenge yourself to make them vegan. Use [these](#) vegan mother sauce recipes. Compare the flavor of the vegan versions to the classic mother sauces. How do they differ? How are they similar? Which do you prefer, and why?



9.

RECIPE:
ROASTED BRANZINO

“A lot of people have problems [with] fish—how to handle fish and how to buy fish—yet it can be so simple.”

—Wolfgang Puck

RECIPE: ROASTED BRANZINO

INGREDIENTS

Fish

- 4 branzino fillets
- salt and pepper
- olive oil

Herb Crust

- 1 cup breadcrumbs
- ¼ cup parsley leaves
- 1 sprig rosemary
- 2 sprigs thyme
- 2 sprigs tarragon
- 2 tbsp chives, chopped

Beurre Blanc Sauce

- 2 tbsp olive oil
- 3 tbsp shallots
- 1 sprig tarragon leaves, chopped
- ½ cup white wine
- 1 tbsp lemon juice
- ¼ cup unsalted butter, cubed
- 2 tsp capers
- 3 tbsp small tomatoes
- 1 tbsp parsley, chopped
- 6 lemon segments, chopped

CHAPTER REVIEW

Learn to make Wolfgang's branzino, a Mediterranean sea bass, with an herb crust and beurre blanc sauce. Wolfgang explains how he selects the freshest fish available and shares his technique for keeping fish cool and ready for preparation. Wolfgang creates an herb crust with bread crumbs, parsley, rosemary, thyme, chives, and tarragon—one of his favorite herbs for seasoning fish. A butter sauce of capers, lemon, shallots, and tomatoes complements the fillets. Discover the ideal seasoning method and learn how to emulsify a sauce with this simple, colorful dish.

RECIPE

Roasted Herb Branzino with Caper Herb Beurre Blanc
Yields 4 servings

Begin by preparing the herb crust. Place the breadcrumbs, parsley, rosemary, thyme, tarragon, and chives in a food processor. Pulse until the herbs are finely chopped and the breadcrumbs take on a pleasing, green color. Remove the mixture and place on a baking sheet.

Now begin preparing the fish. Preheat oven to 550°F or use the broil setting. Place the fillets on a well-oiled baking sheet, and brush them with olive oil. Season the fillets with salt and pepper. Put the meat side of the fish into the breadcrumbs and coat evenly. Then put skin side down on baking sheet. Cook in the oven for 5–8 minutes.

Next, make the beurre blanc sauce. Pour olive oil in a medium sauté pan on medium heat. When the pan is hot, add the shallots and sauté until translucent. Deglaze with white wine and add the tarragon. Reduce the white wine. Add in the lemon juice. If the contents become too reduced, add a little water. Whisk the sauce, and gradually whisk in the butter. Add salt and pepper. Whisk. Add capers, tomatoes, parsley, and lemon segments. Whisk to combine everything. Taste.

9.

RECIPE: ROASTED BRANZINO

TO PLATE

Place one fillet skin side down on the plate, and spoon the sauce around the fish.

LEARN MORE

- Look for a fish market near you that cares about freshness and sustainability. [Here](#) is a list of sustainable seafood markets in the United States, categorized by state. Do some research, and when you're ready to make Wolfgang's fish recipe, ask your fishmonger these [questions](#).

ASSIGNMENT

- Experiment with your beurre blanc sauce. Add it not only to this branzino dish but also to [deviled crab boules](#). Transform Wolfgang's sauce into orange beurre blanc with [this recipe](#) for shrimp.



10.

RECIPE:
OATMEAL RISOTTO

“When [I] make a risotto, people ask me, ‘Why do you put wine in it?’ Wine has acidity, and acidity balances the flavor. If you don’t like wine, [use] a little lemon juice or a little vinegar.”

—Wolfgang Puck

RECIPE: OATMEAL RISOTTO

INGREDIENTS

Vegetable Stock

- 1 leek, roughly chopped
- 3 carrots, roughly chopped
- 2 celery stalks, roughly chopped
- 2 sprigs thyme
- 3 tbsp olive oil
- 2 qts water

Risotto

- 1 cup steel cut oats
- 2 tbsp shallots, finely chopped
- 1 garlic clove, finely chopped
- ½ cup white wine
- 4 cups vegetable stock
- 2 tbsp olive oil
- salt and pepper
- 1 cup pea puree

Pea puree

- 2 cups english peas
- salt

Vegetables

- 2 cups morel mushrooms
- 1 cup snap peas, cut at a 45° angle
- 2 sprigs thyme
- 1 tbsp shallots, minced
- 1 tsp garlic, chopped
- salt and pepper

Garnish

- pea tendrils
- mint leaves
- lemon juice
- olive oil

CHAPTER REVIEW

Wolfgang doesn't reserve oatmeal for breakfast alone.

In this lesson, he teaches you how to make a vegan oatmeal risotto with fresh spring peas and morel mushrooms that can serve as an appetizer or main course. Wolfgang demonstrates proper knife-handling techniques and teaches you the best way to clean mushrooms. The sweetness of peas, the nuttiness of oats, and the earthiness of morels combine to create a multi-dimensional, creamy dish. Top your risotto with pea tendrils to create a beautiful composition for your next dinner party.

RECIPE

Oatmeal Risotto with Morels and Pea Puree
Yields 4 servings

Begin by making the vegetable stock. In a large stockpot on medium-high heat, add olive oil and sauté the leek, carrots, and celery stalks. If you have other leftover vegetables, you can add those too. (Stock should always have carrots, celery, and onions in it, but you can also add leeks, herbs, mushrooms, or any other leftover vegetables you have in your fridge.) Add the thyme and cover with water. Turn the heat to a simmer and cook for 1 hour. Use a chinois or fine mesh strainer to strain the stock into a smaller saucepot and save for the risotto. Keep hot.

Move on to the risotto. Coat a medium saucepot with olive oil, and place on medium-high heat. When the olive oil is hot, add the shallots and garlic. Sauté, but do not allow to get brown. Add the oats, gently coating them with the contents of the saucepot. Deglaze with white wine. Reduce the wine. Once you cannot see any liquid, slowly add the vegetable stock to the risotto one ladle at a time, stirring constantly. When the oats absorb all the vegetable stock, add one more ladle. Repeat until the oats are cooked through, creamy with just a little firmness. Season with salt and fresh ground pepper.

10.

RECIPE: OATMEAL RISOTTO

RECIPE CONT.

Oatmeal Risotto with Morels and Pea Puree

While the risotto cooks, make your pea puree. In a small saucepot, bring 4 cups of water (and a little salt) to a boil. Remember to stir your risotto while you make the pea puree. Add in peas, boiling them until they float. Then remove and blanch them in ice water so that they keep their green color. Puree the peas in a blender, or pass them through a food mill. You can add the blanching liquid for easier blending. Blend until smooth.

Now prepare the vegetables. Cut the morels in quarters, and submerge them in a bowl of water. Any sand or dirt will sink to the bottom. Using your hands, retrieve the mushrooms from the water. In a large sauté pan, heat olive oil to medium high. Add the morels, salt, pepper, thyme, shallots, and garlic. Stir. Cook the morels until all the water has evaporated to ensure a concentrated flavor. Add the snap peas, and cook briefly, in order to keep their crunchy texture and vibrant green color. Season with a little more salt. Taste.

Now fold a small amount of the pea puree into the risotto. Do this at the last minute to make sure the green color is retained. You won't use all the pea puree in the risotto, so freeze for later use.

TO PLATE

Put a scoop of risotto in the center of the plate, shaking the plate gently to spread out the risotto. Place a spoonful of the morel mixture into the center of the risotto, making sure to remove the thyme. Place 2–3 pea tendrils and a few mint leaves on top of the morel mixture. Squeeze some lemon over the pea tendrils. Top risotto with a drizzle of olive oil. Serve immediately.

10.

RECIPE: OATMEAL RISOTTO

LEARN MORE

- This oatmeal risotto recipe features morel mushrooms, but you can choose from a wealth of other mushroom options. Check out this [visual guide to mushrooms](#) and learn their alternate names, characteristics, and ideal uses in recipes.
- Risotto is traditionally made with arborio rice, a rounded short-grain rice with a high starch content that gives risotto its signature creamy texture. Learn more about the different varieties of rice and their distinctive textures and uses [here](#).

ASSIGNMENT

- Curious about comparing the texture of Wolfgang's oatmeal risotto with a more commonly used arborio rice recipe? Try Wolfgang's asparagus risotto recipe [here](#).
- Wolfgang is emphatic that ingredients be appreciated for their inherent qualities, so try your best to articulate how texture and flavor differ between rice and oatmeal. Which do you prefer? Why?
- Try changing up the recipe in different iterations. Use a red onion instead of a white one, or use only shallots. Can you taste the difference? If you're not a vegetarian or vegan and would like some extra flavor, add parmesan cheese or protein to your risotto. Wolfgang recommends sausage or chicken, but you can use any meat to which your palate is partial. How does the dish transform with the addition of cheese or protein? Share your recipe modifications and taste observations with your peers in [The Hub](#).



11.

RECIPE:
SEAFOOD GAZPACHO

“You don’t have to fly to Spain—you can make it at home.”
—Wolfgang Puck

RECIPE: SEAFOOD GAZPACHO

INGREDIENTS

Clam Stock

- 3 lb of clams, wash and rinse
- 2 tbsp olive oil
- 1 fennel bulb, thinly sliced
- 1 leek, sliced in rings
- 2 shallots
- 2 cloves of garlic
- 2 cups white wine

Tomato Broth

- 8 cups heirloom tomatoes, quartered with stems removed
- 1 tbsp paprika
- 1 tsp cayenne
- 1 tbsp sherry vinegar
- ¼ cup olive oil
- 1 tbsp salt

Garnish

- 2 lobster tails, halved
- 3 tbsp celery, brunoise
- thin slices of cucumber
- cherry tomato slices
- 3 kumquats, thinly sliced
- celery leaves
- 2 whole clams
- meat of 8 clams
- olive oil
- ¼ cup gooseberries
- ¼ cup sliced green grapes

CHAPTER REVIEW

Wolfgang teaches you how to make clam stock, using fresh clams and a mirepoix made specifically for clams. You'll learn how to deglaze with white wine and why sometimes less is more.

Combine clam stock, ripe heirloom tomatoes, lobster, clam, cayenne pepper, sweet paprika, and sherry vinegar to make a colorful seafood gazpacho. Perfectly season a cold soup using Wolfgang's technique for extracting lemon juice with precision. A beautiful color palette of pink lobster, fresh green cucumber, and bright orange broth characterizes this dish, and finely cut kumquats give an elegant finish.

RECIPE

Seafood Gazpacho
Yields 6 cups

Make the clam stock:

In a large stockpot on medium-high heat, add the olive oil. When the oil starts to lightly smoke after 1 minute, add the vegetables and tarragon. When the vegetables become glossy, deglaze with about 2 cups of white wine. Reduce the wine by half, then add the well-washed clams and cover stockpot. Steam until the clams open. Check after 8–12 minutes. Strain the clam juice through a fine sieve into a bowl over ice. Remove the clams and set aside, as you'll use them when you plate the dish. Discard the vegetables. Set aside and begin making the gazpacho.

Make the Tomato Broth:

In a medium bowl, combine heirloom tomatoes, paprika, cayenne, sherry vinegar, olive oil, and salt. (This can be prepared a day in advance and marinated in the refrigerator.) Pass the tomatoes through a food mill. A blender can be substituted for a food mill; blend the tomatoes and pass through a fine sieve. Transfer the tomato broth to a medium bowl. Taste. Add 2 cups of the clam juice, whisk together. Taste.

11.

RECIPE: SEAFOOD GAZPACHO

TO PLATE

Cut halved lobster tail into 4–5 bite-sized pieces and arrange them in the center of the bowl. Place cucumber slices in the empty spaces between the lobster pieces, and place other cucumber slices around the plate as you see fit. Pour about 1 cup of soup into the bowl. Place a shelled clam (from the stock) in the center of the composition. Top each plate with cherry tomato slices, kumquats, gooseberries, grape slices, clam meat, diced celery, and celery leaves. Use a knife to squeeze lemon juice with precision; the juice will run down the tip of the knife. Drizzle with olive oil.

LEARN MORE

- You might have leftover clams after making Wolfgang's seafood gazpacho. [Here](#) are 31 recipes in which you can use them.
- Wolfgang uses white wine for his clam stock. Curious about what kinds of white wines to use in the kitchen? Click [here](#).
- Wolfgang notes that raw onion, garlic, and chili can be added to your broth. Try using these flavors the next time you make seafood gazpacho.
- Wolfgang's seafood gazpacho recipe uses sweet paprika, but there are several forms of this spice. Learn more about paprika varieties and when to use them [here](#) and [here](#).
- Not a fan of cold soups? Here are some recipes for seafood soups meant to be served hot: [Thai Hot and Sour Seafood Soup](#), [Cioppino Seafood Stew](#), [Caribbean Seafood Soup](#), [Seafood Gumbo](#), [Shrimp Bisque](#), [Clam Chowder](#), and [Bouillabaisse](#), a French seafood soup.

ASSIGNMENT

- Time for a taste test. Wolfgang says oregano or thyme can be used in this clam stock recipe instead of tarragon. After you've made the original version with tarragon, half the clam stock recipe and make it two different ways, one with oregano and one with thyme. Which version do you like best? How does the flavor of the stock change with each herb?



12.

RECIPE: COCKTAILS

*“As a chef, I make cocktails which are chef-driven,
with ingredients right from the market.”*

—Wolfgang Puck

RECIPE: COCKTAILS

CHAPTER REVIEW

SUBCHAPTERS

- Berry Margarita
- Negroni
- Bellini
- Bloody Mary

INGREDIENTS

Berry Margarita

- 12 blackberries
- 12 raspberries
- 2 strips lime rind
- 4 oz tequila
- 1 ½ oz lime juice
- 1 ½ oz simple syrup
- ice

Garnish

- 2 three-inch skewers
- 4 raspberries
- 2 blackberries
- 2 lime twists

Negroni Cocktail

- 3 oz gin
- 1 ½ oz vermouth
- 1 ½ oz Campari
- 3 oz champagne
- 2 dashes Angostura bitters
- 2 dashes of lemon bitters
- ice

Garnish

- 2 lemon twists
- 2 lime twists

Wolfgang shares his recipes for four classic cocktails, starting with his signature Berry Margarita, made with fresh blackberries and raspberries. This vibrant margarita can be as sweet as you like, blended or shaken. Take Wolfgang's advice and use large ice cubes to prevent your margarita from getting watery.

The negroni is an Italian aperitivo of gin, vermouth, Campari, and a splash of champagne. Angostura and orange bitters, lemon, and lime produce a pleasant aroma, and Wolfgang's hand-carved ice cubes elevate this classic, simple drink.

The bellini is a simple and budget-friendly summer cocktail made with champagne or sparkling wine and white peach puree, which will transport you from your kitchen to the Veneto region of Italy.

Wolfgang's bloody mary is inspired by farmers' market tomatoes, which he highlights by using his own freshly muddled tomato juice and a garnish of whole cherry tomatoes and lemon slices on a skewer.

RECIPE

Berry Margarita
Yields 2 drinks

In your cocktail shaker, combine the berries and lime rind. Mash the berries to create a puree. Pour in the tequila, lime juice, and simple syrup. Fill the shaker with ice. Close the shaker and shake well. Put a large ice cube in each glass. Strain the berry margarita into your glasses and garnish with a skewer of berries and a twist of lime.

Negroni Cocktail
Yields 2 drinks

Place 3 large ice cubes in a small pitcher. Pour in the gin, vermouth, and Campari, and gently stir. Then add in the champagne. Stir. Add dashes of Angostura and lemon bitters. Taste. Strain into glasses. Garnish the drink with the lemon and lime twists.

12.

RECIPE: COCKTAILS

INGREDIENTS

Bellini Cocktail

- 4 oz white peach puree
- 2 cups champagne or sparkling wine
- ice

White Peach Purée

- 1 ½ lb (about 6) very ripe peaches
- 3 tbsp lemon juice
- 1 ½ tbsp sugar

Garnish

- 2 lemon twists
- 2 lime twists

Bloody Mary

- 2 heirloom tomatoes, quartered
- 2 jalapeño slices
- 1 oz simple syrup
- 1 ½ oz lemon juice
- ½ tsp horseradish, grated
- 4 oz vodka
- salt and pepper
- ice

Garnish

- 2 skewers
- 2 celery stalks
- 4 cherry tomatoes
- 2 lemon wedges

RECIPE CONT.

Bellini Cocktail
Yields 2 drinks

Pour the peach puree* into a pitcher with ice. Then slowly pour in the champagne or sparkling wine. Gently stir to incorporate the ingredients. Taste. Strain into glasses. Top the Bellini off with more champagne or sparkling wine if desired.

**If you do not have white peach puree, you can make it:*

Place the peaches in a large pot of boiling water for 15–20 seconds, or until the skin splits. Remove with a slotted spoon. Immediately place the peaches in an ice water bath to stop the cooking process. Peel the skin using a paring knife. Cut the peaches in half and remove the pits. Roughly chop and place in a medium bowl. Add the lemon juice and sugar into the bowl. Transfer contents into a blender. Puree until smooth. Strain through a fine mesh sieve.

Bloody Mary
Yields 2 drinks

Place the quartered tomatoes and jalapeño slices in a cocktail shaker. Season with a pinch of salt and pepper. Add simple syrup, lemon juice, and horseradish. Muddle the ingredients in a mixing glass, a pint glass, or a shaker tin. Add the vodka and ice. Cover and shake well. Place several ice cubes in a glass, and top with strained Bloody Mary contents. Garnish each glass with a stalk of celery and a skewer with a lemon wedge and cherry tomato.

LEARN MORE

- Wondering which types of glassware to use for different cocktails? Learn all about stemmed, old fashioned, and highball glasses [here](#).
- Ever wondered about the difference between cocktails that are shaken and those that are stirred? Find out why preparation for some drinks varies and get new cocktail recipes [here](#). Looking for a more scientific explanation? Read [this article](#) published by the United Kingdom's Royal Society of Chemistry.

RECIPE: COCKTAILS

LEARN MORE CONT.

- Margaritas are such a popular drink that the first frozen margarita machine was acquired by the Smithsonian's National Museum of American History in 2005. To learn about this infamous cocktail's origins, read more [here](#).
- A negroni is a classic Italian aperitivo, a pre-meal cocktail. Learn about the history behind aperitivos and other Italian cocktails, and how you can replicate the atmosphere of the aperitivo at home, [here](#).
- The Bloody Mary is a classic cocktail, but do you know where it came from? Learn about the drink's origins [here](#).

ASSIGNMENTS

- Make Wolfgang's Berry Margarita using berries that are in season. Use [this chart](#) to determine which berries will be at their freshest when you make your margarita. Substitute raspberries and blackberries with whatever intrigues your palate in the chart. Share successful flavor combinations with your classmates in [The Hub](#).
- Try making Wolfgang's Bellini using pre-made white peach puree and again with homemade puree. Compare the difference. Put your palate's observations into words. Make another cocktail using yellow peaches. Explain how your Bellini changed in [The Hub](#). If you're having trouble distinguishing between flavors, ask your classmates for tasting tips. Research palate cleansers (bread, crackers, sorbet, etc.) and use them in between sips as you attempt to denote subtle flavor variations.
- Wolfgang uses heirloom tomatoes for his bloody mary. Try his recipe first, then branch out. Experiment with different kinds of tomatoes and keep a taste chart.
- Wolfgang finishes his bloody mary with a tomato and lemon skewer. Create your own garnish, showcasing your unique approach to color, flavor, and appearance. Share photos of your skewer in [The Hub](#). You can be as minimalist or as complex as you like in your composition.

WOLFGANG'S JOURNEY

"I was standing up [on] a bridge for an hour thinking, 'I'm going to jump, I'm going to jump.' Then, all of a sudden, a [thought] came into my head, and I said, 'No. I'm going to go back tomorrow and see what happens.'"

—Wolfgang Puck

SUBCHAPTERS

- Overcoming Adversity
- Learning From French Masters
- Building a Career in Los Angeles
- Creating Spago
- Paving a New Culinary Path
- Managing Success

CHAPTER REVIEW

Wolfgang comes from a family of modest means. As a child in Austria, Wolfgang ate meat only once a week. His mother and grandmother were excellent cooks, capable of doing a lot with very little. Through his mother's friend, Wolfgang obtained a job at age 14 in a hotel 50 miles away from his hometown. In the hotel kitchen, he peeled potatoes, onions, and carrots; washed spinach; and cleaned ovens and floors.

One fateful Sunday, the kitchen ran out of potatoes. All the blame was placed on young Wolfgang. The incensed chef echoed the harsh words of Wolfgang's stepfather, telling him that he was good for nothing. Wolfgang was fired that cold evening in early winter. Bundled in his coat, he walked through town and stopped on a bridge that spanned the river. Utterly dejected, he convinced himself that he was going to jump. He contemplated ending his life for an hour before he resolved to defy the chef and go back to the kitchen the next day.

He arrived at the hotel very early in the morning. An apprentice a rank above Wolfgang was happy to see him and hid him in the vegetable cellar. Wolfgang continued to peel potatoes and carrots for three weeks until the chef discovered him. Furious, the chef ordered him out, but Wolfgang declared that he would not leave. The astonished chef called the hotel manager who recognized Wolfgang's persistence. He sent Wolfgang to his other hotel. A year and a half into Wolfgang's apprenticeship, he was sent to a culinary boarding school for training. He showed his report card to the manager who was thrilled with Wolfgang's performance; no apprentice had ever received straight A's before.

Wolfgang's exposure to French cuisine came two and a half years into his apprenticeship. Chefs from France came to the hotel to cook for a week. Wolfgang was amazed. Entire bottles of wine were used in their recipes. Chefs served escargot in the shell. Wolfgang realized that he wanted to study cooking in France.

WOLFGANG'S JOURNEY

He wrote to restaurants and the first person to reply was 73-year-old Raymond Thuilier, who owned L'Oustau de Baumanière in Provence. Thuilier became Wolfgang's mentor, imbuing him with a deep appreciation for ingredients which Wolfgang holds to this day. After a time, Thuilier encouraged Wolfgang, who was in the prime of his youth, to branch out. Wolfgang went to Paris, where he worked at Maxim's, a world-famous restaurant with three Michelin stars. From there, he went on to work in several American cities, finally ending up in Los Angeles. After a tumultuous foray into working in restaurants where others tried to control the menu, Wolfgang realized he wanted to open his own restaurant.

Wolfgang's desire to control his own destiny led him to create Spago, his first restaurant. Spago was a departure from French cuisine; rather, pizza and pasta were mainstays of Wolfgang's new menu. Critics were concerned, but he remained unfazed. Wolfgang maintained that the type of food didn't matter so long as it was made well. Spago began with \$560,000 of invested capital. Wolfgang settled on a neighborhood in Hollywood that wasn't exactly idyllic but which had enticing rent. In nine months, Spago was ready to open. Down to his last \$20,000, Wolfgang couldn't afford someone to design his menu, so he drew it himself using pastels.

The concept for Spago was California cuisine—seasonal, local ingredients, and nothing imported. Wolfgang's intention was to create a neighborhood restaurant. There was no dress code; simplicity was key. Spago was not ostentatious in its decor or ethos, but the quality of its ingredients was first-class. When Wolfgang made the transition from chef to restaurateur, he had to learn to become a manager. Spago required a comprehensive plan, and part of this plan was an open kitchen, which allowed Wolfgang to not only cook but observe and manage his customers' experiences simultaneously.

13.

WOLFGANG'S JOURNEY

LEARN MORE CONT.

- Wolfgang was born in Sankt Veit an der Glan, Austria. Learn about the history and customs of his home country's cuisine [here](#). Look at [these traditional recipes](#), categorized by region, and consider cooking some of Austria's famous dishes yourself. Interested in dining at an Austrian restaurant in the United States? Consult [this list](#).
- Though Wolfgang's mentor Raymond Thuilier has passed away, his restaurant L'Oustau de Baumanière lives on. [Learn more](#) about the restaurant's history and see what it's serving today.
- As a budding young chef, Wolfgang was greatly impressed by French cuisine. Learn more about the history of French cooking [here](#), then check out this [gastronomy map](#) from 1809 that illustrates the food and products of French towns and cities.
- Learn about [Ma Maison](#), the first Los Angeles restaurant where Wolfgang worked.
- The Los Angeles Public Library has an online database of archived menus from famous LA restaurants. Search their database and view collection highlights [here](#). Search for the original Spago menu, the menus for Wolfgang Puck Cafe in Costa Mesa and El Segundo, and the menu for Wolfgang Puck Gourmet Express in Los Angeles.
- Curious about the origins of Michelin ratings? [Here](#) is a brief history about the Michelin Guide. Learn how one, two, and three Michelin star restaurants earn their ratings [here](#).

ASSIGNMENTS

- Begin planning a dinner party for your closest friends or family; you'll be working on this for the next few chapters. Plan your guest list, and begin to brainstorm what kind of food you would like to make. Which of Wolfgang's recipes will you use as a base? What variations will you try?

13.

WOLFGANG'S JOURNEY

ASSIGNMENTS CONT.

- Music makes an important contribution to your guests' experience. Put together a dinner playlist and share it with your classmates in [The Hub](#). You might make several playlists, each associated with a different atmosphere or mood—perhaps more energetic songs for light, appetizer-based parties or jazz for romantic dinners. Miles Davis, Pink Floyd, The Rolling Stones, and The Doors are all on Wolfgang's playlist for dinner at home.

WOLFGANG'S BUSINESS PHILOSOPHY

“The main thing for me is not to sit still, and always evolve.”

—Wolfgang Puck

SUBCHAPTERS

- Take Risks
- Always Evolve & Innovate
- Value Creativity
- Be Open to Opportunity
- Be Willing to Succeed or Fail
- Reinvent Yourself
- Balance What Counts

CHAPTER REVIEW

Wolfgang has learned that to be successful, one must take risks. Wolfgang was the first chef to open a fine-dining restaurant in Las Vegas, widely known for its all-you-can-eat buffets. Spago was a high-risk investment that at first seemed ill-fated, but soon grew into one of the most successful ventures of Wolfgang's career. Spago prompted many chefs to establish restaurants in Las Vegas, turning the city into one of the world's haute cuisine hubs.

Wolfgang believes successful businesses evolve, and success requires balance. You have to strike the right balance between advancing your recipes and remaining true to the past, being original with your menu while retaining classic comfort foods. Wolfgang maintains that his restaurant ventures are about more than just wealth; they are about creating a better experience for his customers, as well as evolution and inspiration. Evolution and inspiration came together for a restaurant Wolfgang opened in a Palm Springs tennis stadium. His love of the game and the innovative nature of the project inspired him. Wolfgang recently opened The Rogue Experience, where chefs serve a maximum of 10 guests at a time and engage in conversation about the food. Money is important to the success of a business, but that has not stopped Wolfgang from daring to do things differently. Creativity is paramount for Wolfgang, and routine is not acceptable.

Wolfgang always stays open to opportunity. He took a chance on developing a line of frozen pizzas. The idea was inspired by Johnny Carson, a regular at Spago who took home 10 pizzas every Friday night and froze them for later. Wolfgang is also willing to both succeed and fail with projects he believes in. He was passionate about opening Eureka Brewery in 1990, which included a small restaurant. The restaurant was a hit, grossing \$5 million annually with a \$500,000 profit. The brewery was not as prosperous, losing over \$1 million in the first year.

14.

WOLFGANG'S BUSINESS PHILOSOPHY

The sale goal of one million cases of beer was missed—only 30,000 cases were sold. Realizing he was out of his element, Wolfgang made the difficult decision to close the restaurant and brewery. Wolfgang's cookware line had a rocky beginning, but it paid off—20 years later, Wolfgang is still the most successful chef on the Home Shopping Network (HSN).

Wolfgang believes in reinventing himself and his restaurants. He did this with Spago, updating its interior, and in doing so he began a new life cycle for the restaurant. Spago has been open for 35 years, and its 34th year in business was its most successful. Wolfgang hopes that his class will teach you that even against all odds, you have the potential to become successful. Just like a menu requires balance, so do your professional and personal lives.

LEARN MORE

- Wolfgang is largely responsible for the explosion of fusion cuisine in California. Learn more about fusion cooking and its history [here](#).
- Las Vegas transformed from buffet central into one of the world's premier destinations for fine dining. [Study](#) archival photographs of restaurant interiors and menus in UNLV's Center for Gaming Research online collection. You can see one of the menus for Wolfgang's restaurant Spago in section four of the online exhibition, *Celebrity Chic*. In what ways did the culinary scene there evolve?

ASSIGNMENTS

- Design and create a menu for your dinner guests. Everything about the evening plays a part in your guests' dining experience, so choose a medium for your menu that speaks to the ingredients, the courses of the meal you're serving, and the atmosphere you want to foster. For Wolfgang's Spago, that meant using pastels and drawing by hand. Share your finished menu with your classmates in [The Hub](#).

14.

WOLFGANG'S BUSINESS PHILOSOPHY

ASSIGNMENTS CONT.

- Now that you have the guest list, meal and appetizer ideas, and playlist for your dinner party, begin to create your budget. Your budget should include food, drinks, and any decor you might need such as candles, placemats, or napkins. Hold yourself to the number you come up with and buy all necessary items.

15.

WOLFGANG'S CULINARY PHILOSOPHY

“My culinary philosophy was always very simple, and I tell that to all our chefs when they start with me. We buy the best ingredients and then try not to fuck them up.”
—Wolfgang Puck

CHAPTER REVIEW

Wolfgang’s culinary philosophy is simple: buy the best seasonal ingredients and enhance them through cooking, while maintaining their intrinsic flavors. Food is nourishment and contributes enormously to our health. Wolfgang believes that if there were more chefs and home cooks, we would take better care of ourselves, eat well, and eliminate processed junk foods from our diets.

Wolfgang knows his customers do not come to his restaurant for the food or service alone; they want an entire experience. Everyone working at his restaurants—from the busboy to the valet driver—contributes to that experience. Wolfgang’s wisdom applies to entertaining guests in your home. Make guests feel welcome by sharing your excitement about the food you’re making. Let them know where you sourced ingredients and how you chose the evening’s recipes.

Wolfgang understands that budget might be a factor when entertaining, but emphasizes that creating an experience for your guests is more about attention to detail and care than it is about spending money. Try, for example, sprucing up a common meal of meatloaf and mashed potatoes by placing a sprig of rosemary on the plate. Wolfgang encourages you to make as many dishes as possible in advance so that you can spend time with your guests, not with cookware in the kitchen. We use all of our senses when we dine. The nose, the eyes, and the palate are most important to Wolfgang. Consider every element, from the lighting to the music to the guest list. A great meal is composed of many details, and their sum total will lead to lasting memories for your guests.

Bring healthy, seasonal ingredients to the table, and enjoy food’s ability to bring people together. A meal doesn’t need to be complicated. Cook a simple chicken dinner for your family and enjoy one another’s company. Wolfgang teaches his children to eat well by making food an adventure. He takes them to the farmers’ market and gets them excited about the myriad flavors of cuisines from around the world.

In the end, the experience, the conversation, and the ingredients are what cooking is all about.

15.

WOLFGANG'S CULINARY PHILOSOPHY

LEARN MORE

- Wolfgang advises that when buying wine for a dinner party, you need not opt for a pricey vintage. You can purchase quality bottles at decent prices. Learn how to buy an inexpensive wine with quality taste [here](#), then check out [this list](#) of 50 affordable and dependable wines.

ASSIGNMENTS

- Wolfgang recalls his favorite childhood memories about food. What dining experience will you never forget? Where were you the first time you ate fruit picked fresh off the vine or tree? Share your own memories or photos with your classmates in [The Hub](#).
- Wolfgang cherishes food because it brings people together. Share your favorite, quick dinner recipes in [The Hub](#) that will inspire your classmates to sit down for a meal with their family and friends on busy weeknights. Cook one of your classmates' suggested meals and have a small dinner. Reflect on the experience of planning your more elaborate dinner party, and compare it to this family meal. How did the evenings differ in terms of atmosphere and conversation? What similarities did you find? Record your thoughts in your notebook.

15.

WOLFGANG'S CULINARY PHILOSOPHY

CONGRATULATIONS

Congratulations! You've finished your MasterClass with Wolfgang Puck! We hope you feel inspired to begin your journey, whether that means embarking on a career as a chef or cooking a meal for your friends and family. We want to make sure that your experience with Wolfgang and your classmates doesn't stop with the final lesson.

Here are some ways to stay in touch with your peers:

- Join the Wolfgang Puck community in [The Hub](#) to connect with your peers.
- Contribute to the lesson discussions after each video lesson and read what others have to say.
- Upload your relevant assignments in [The Hub](#) for feedback from your classmates.
- Submit an Office Hours question to Wolfgang.

BONUS: KITCHEN ESSENTIALS

“Let me show you what I use in my kitchen. Now, you can go and have thousands of things in your kitchen, but nobody has the space. So let’s start with simple things.”

—Wolfgang Puck

CHAPTER REVIEW

Every cook needs the right tools. Wolfgang walks you through the tools and appliances he uses in his kitchen. This set of kitchen essentials is a good starting point for the home cook, but Wolfgang encourages you to modify his list according to your own cooking needs.

TOOLS AND APPLIANCES

- Cutting boards
- Set of knives and a block to keep on your counter
- Knife sharpener
- Measuring cups
- Measuring spoons
- Spatulas
- Collander
- Graters
- Meat fork
- Wooden and metal spoons
- Tongs
- Blender
- Two whisks (small and large)
- Ladles (small and large)
- Soup spoon
- Meat tenderizer
- Garlic press
- Tweezers
- Pepper mill (electric or manual)
- Stainless steel mixing bowls (several sizes)
- Meat thermometer
- Immersion blender
- Stand mixer and attachments
- Food processor
- Scale
- Mandolin
- Spider
- Tamis
- Arizer
- Chinois
- Blowtorch

BONUS: KITCHEN ESSENTIALS

COOKWARE

Wolfgang encourages you to purchase tri-ply pots and pans, which have a layer of stainless steel between layers of aluminum. Aluminum's heat conductivity allows for even cooking. Cookware made of stainless steel alone does not lend itself to searing and can lead to hot spots and burns.

- Copper pans with stainless steel insides (Wolfgang recommends this type of cookware if it is within your budget.)
- One or two nonstick pan(s)
- A stockpot with lid
- Roasting pan (stainless steel or copper)
- Pressure cooker
- Cast-iron casserole (One of Wolfgang's favorite pieces of cookware. He uses his cast-iron casserole for slow-cooking goulash or ossobucco, and for braising lamb shanks. Cast-iron casseroles have even heating on all sides and can be placed in the oven.)

ESSENTIALS FOR BAKERS

- Baking sheets
- Muffin pans
- Pie molds
- Rolling pin (Wolfgang recommends a hollow rolling pin that you can fill with cold water, which will prevent the butter in your dough from melting as you roll it.)

LEARN MORE

- Wolfgang uses terms like “non-reactive,” “tri-ply,” and “hot spots” in this lesson. Curious about what those terms mean? Read [this article](#) to learn more about the science of cookware.
- Use [this guide](#) to learn the difference between a skillet, a sauté pan, and a saucepan, which you should use for various types of cooking, and which pieces to purchase when you're ready to expand your cookware collection.

BONUS: KITCHEN ESSENTIALS

LEARN MORE CONT.

- Is there anything Wolfgang left off his list of essentials that is an indispensable part of your kitchen? Share your own list of tools, cookware, and equipment in [The Hub](#).

ASSIGNMENT.

- Most home cooks have an abundance of cookware and tools, many of which they do not use with frequency. Do you often find yourself rummaging through your kitchen drawers and cabinets looking for a specific tool in a sea of items you haven't touched in months? If so, take stock of all your cookware, appliances, and tools, and determine which items you need and which you could do without. Are you missing anything from Wolfgang's list? Make a shopping list and buy these pieces as you need them.



BONUS RECIPE: SMOKED SALMON PIZZA

“When I first opened the original Spago restaurant, this became the signature pizza. Now, we don’t usually have it on the menu, but all the regular customers know they can always get it at Spago. A glass of champagne is its perfect partner. If you feel decadent you can top the pizza with sevruga caviar!”

—Wolfgang Puck

BONUS RECIPE: SMOKED SALMON PIZZA

RECIPE

INGREDIENTS

- 6 oz pizza dough
- 1 tbsp chili and garlic oil
- ¼ cup thinly sliced red onion
- 2 tbsp dill cream
- 2 ½ oz thinly sliced smoked salmon
- 1 tsp chopped fresh chives
- 1 tbsp sevruga caviar (optional)

Smoked Salmon Pizza
Yields one 8-inch pizza

Place a pizza stone on the middle rack of the oven and preheat the oven to 500°F. On a lightly floured surface, stretch or roll out the dough into an 8-in circle, with the outer edge a little thicker than the inner circle. Brush the dough with the oil and arrange the onions over the pizza. Bake until the crust is golden brown, 6–8 minutes. Carefully remove the pizza from the oven and set on a firm surface. Spread the dill cream over the inner circle and arrange the slices of salmon so that they cover the entire pizza, slightly overlapping the inner border. Sprinkle the chopped chives around the top. Using a pizza cutter or a large sharp knife, cut into 4 or 6 slices, and, if you like, spoon a little caviar in the center of each slice. Service immediately.

To prepare ahead: In step 2, bake the pizza for about 5 minutes. At serving time, reheat until browned and continue with the recipe.





MASTERCLASS