

Alameda Free Library



Tuesday, December 20 (6 – 7pm PT)

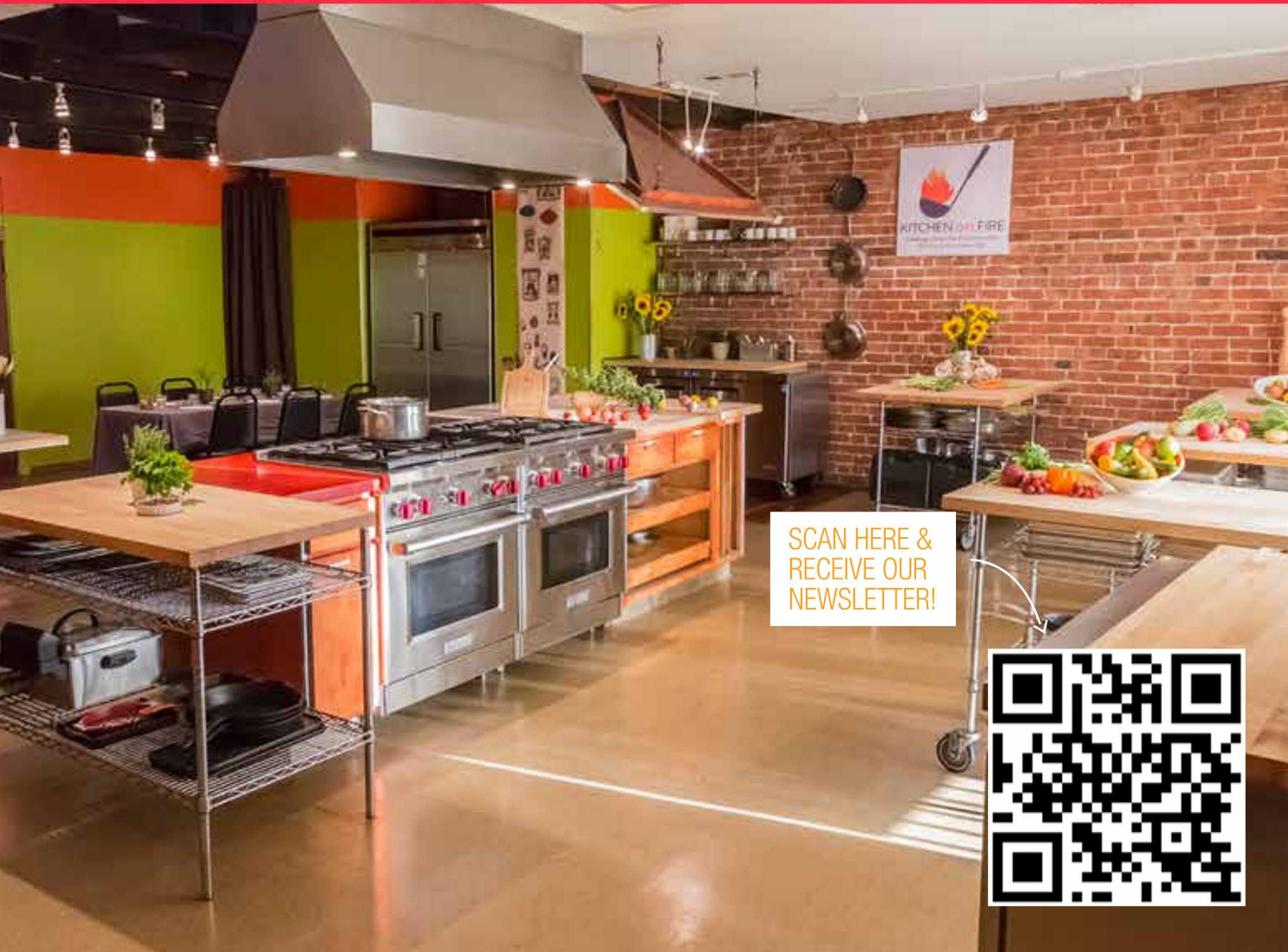
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RECIPE

Virtual Demo Tips:

- Follow along as Chef Olives prepares your recipe
- Interact and ask questions regarding baking, food & nutrition!
- Make this recipe on your own following today demo!

- 🔥 **Thai Chicken Larb** with ginger, shallots, lime, fresh herbs
- 🔥 **Chocolate Lava Cake**



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Chocolate Lava Cake with Whipped Cream

SERVINGS
6

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RECIPE SOURCE
www.kitchenonfire.com

Ingredients

- 1 cup Heavy Cream
- 1 tsp Vanilla Extract
- 1 Tablespoon powdered sugar
- 6 ounce Unsalted Butter, in 1/2 inch cubes, plus extra at room temp for the ramekins
- 1/3 pound Dark Chocolate, (high quality) 70% , if in block chop it, if in discs, leave as is
- 3 each eggs
- 3 each egg yolks
- 1/2 cup Sugar
- 1 pinch salt
- 3 Tablespoon cocoa powder, (high quality)
- 1/2 cup All-Purpose Flour
- 1/2 tsp Baking Powder

Cooking Instructions

****For the Cream:**

Place the cream & the extract in the bowl of a mixer. Whip on high speed until medium peak. Slowly add sugar while whipping until a stiff peak is reached. Keep cold.

****For the lava cake:**

1. Preheat the oven to 400°.
 2. In a double boiler, over simmering water, melt the butter with the chocolate. For the double boiler, fill a large pot 1/3 of the way up with water, add a towel and place a bowl on it.
 3. Use the 2 Tbsp of butter and lightly flour 6-ounce ramekins. Tap out the excess flour. Set the ramekins on a sheet tray.
 4. Sift salt, cocoa powder, flour, salt, and baking powder together and set aside
 5. In a medium bowl, beat the eggs with the egg yolks, and sugar at high speed until thickened and pale.
 6. Whisk the chocolate until smooth. Quickly fold it into the egg mixture, whisk gently until homogenized.
 7. Dust over the batter a quarter of the flour-cocoa powder mix. Gently whisk it in, and repeat the process three more times, until the flour cocoa mix is gone, and everything is well combined.
 8. Spoon the batter into the prepared ramekins and bake for 8 to 10 minutes, or until the top of the cakes are firm and start to crack but the centers are soft.
 9. Let the cakes cool in the ramekins for 1 minute, and then cover each with an inverted dessert plate. Carefully turn each one over, let stand for 5 seconds and then unmold.
 10. Serve immediately with the whipped cream on the side and with the berry coulis.
- MAKE AHEAD: The batter can be refrigerated for several hours; bring to room temperature before baking.

Recipe Tags

chef's knife small plate appetizer
sheet pan mixing spoon fine mesh
sifter large pot stand or hand
mixer mixing bowls large pan
6oz ramekins dessert plates
whisk #virtualcooking 6
ramequins rubber spatula



Thai Lettuce Cups

SERVINGS

4

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RECIPE SOURCE

www.kitchenonfire.com

Ingredients

- 1 pound chicken thigh, or good quality, lean ground sirloin beef, or pork
- 8 limes, juiced, approximately 1/2 cup
- 6 tbsp Thai fish sauce
- 1 teaspoon fresh ginger, minced
- 6 shallots, peeled and thinly sliced crosswise
- 2 tablespoon rice flour, mochi ground sticky rice powder, arrow root or similar starch
- 2 tablespoon scallion, chopped
- 1 bunch cilantro, 1/4 cup chopped (stem and leaf okay)
- 1 bunch mint leaf, 15 leaves
- 1 thai chile pepper
- 1 head green leaf lettuce, washed

Cooking Instructions

Combine meat with lime juice, fish sauce, ginger and shallots.

Heat a skillet or wok and cook meat until no longer pink.

Remove from heat. Add the sticky rice powder, scallion, cilantro, dried red chili powder.

Mix to combine well.

Spoon onto a serving platter and garnish with mint leaves and Thai chiles. Serve with raw vegetables such as long beans, basil leaves, spinach and the lettuce leaves.

Recipe Tags

spoon wok or large skillet
cutting board chef's knife
#virtualcooking

Alameda Free Library 12-20-22

[a] Thai Lettuce Cups

[b] Chocolate Lava Cake

Fruits & Vegetables

- fresh ginger (1 teaspoon , minced) [a]
- green leaf lettuce (1 head , washed) [a]
- limes (8 , juiced, approximately 1/2 cup) [a]
- scallion (2 tablespoons , chopped) [a]
- shallots (6 , peeled and thinly sliced crosswise) [a]
- thai chile pepper (1) [a]

Herbs & Spices

- cilantro (1 bunch , 1/4 cup chopped (stem and leaf okay)) [a]
- mint leaf (1 bunch , 15 leaves) [a]
- salt (1 pinch) [b]

Baking goods

- all-purpose flour (1/2 cup) [b]
- baking powder (1/2 teaspoon) [b]
- cocoa powder (3 tablespoons , (high quality)) [b]
- dark chocolate (6 ounces , (high quality) 70% , if in block chop it, if in discs, leave as is) [b]

- rice flour (2 tablespoons , mochi ground sticky rice powder, arrow root or similar starch) [a]

- sugar (1/2 cup) [b]

International Foods

- Thai fish sauce (1/3 cup plus 2 teaspoons) [a]

Dairy Products & Eggs

- eggs (3) [b]
- egg yolks (3) [b]
- unsalted butter (6 ounces , in 1/2 inch cubes, plus extra at room temp for the ramekins) [b]

Meat & Deli

- chicken thigh (1 pound , or good quality, lean ground sirloin beef, or pork) [a]

Equipment

- Chef's knife
- Cutting board
- Wok or large skillet
- Spoon



Virtual Class and Event Cooking Safety Protocol

Your participation in this class or event shall be acceptance of our terms and conditions. You acknowledge the inherent risks of cooking. By participating in this cooking event, I agree on behalf of myself that I understand and agree to comply with the Safe Practice Rules of Kitchen on Fire listed below.

KITCHEN SAFETY – Read before class!

Get ready for a fun, educational experience! To start we need to allow adequate time to prepare to cook, be prepared to be flexible and paying attention to what you are doing in the kitchen as well as to the instructor. We will be using recipes as a guide in our classes; however, we should be prepared for variations in the exact measurements, size of vegetables, time things take to cook, and more fun aspects about the art and science of cooking. Preparation and Safety is an important aspect of cooking.

Preparing to Cook

1. Wash hands thoroughly – at least 20 seconds with warm soapy water.
2. Wear close-toed shoes.
3. Gather all tools and ingredients.
4. Wash produce prior to using.
5. Avoid cross contamination – use separate cutting boards and tools when preparing raw meats and veggies.
6. Prepare your workstation to allow space to use your knife safely.
7. Secure your cutting board by laying a flat damp towel underneath the board, if needed.

Knife Safety

1. Holding knives correctly will increase your safety. The most effective way to hold a knife is with a pinch grip.
2. Protect your other hand by using the 'claw'. The chefs will demonstrate.
3. Have small bowls handy to place cut foods.
4. When not using your knife, set it above your cutting board with the blade facing away.

Heat Safety

1. Always assume the oven, stovetop, pots, and pans are hot.
2. Turn pot and pan handles to the back of the stove to avoid bumping them.
3. Keep the stovetop clean and clear of utensils, dish towels, or other items that could catch fire. Always tie your hair back and avoid loose clothing.
4. Keep a well-tested fire extinguisher and smoke detector in the kitchen. Never leave food unattended while cooking.