



COOKING CLASS

# ROASTED TOMATO VODKA JAM and CREME FRAICHE

Servings: 6-8  
*Pre-class prep required*  
Served with Crab Cakes

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## GREEN ONION LEMON CREME FRAICHE

### REQUIRED EQUIPMENT:

- small plastic container with lid or bowl with plastic wrap

### INGREDIENTS:

- 1 cup 35% cream
- ½ cup buttermilk
- juice and zest of one lemon
- 2 stalks of green onions finely chopped

### PRE-CLASS PREP:

1. Finely chop 2 green onion stalks

### DIRECTIONS:

1. Except for the green onions, mix all ingredients together into a small container.
2. Cover and leave in a warm place (like on a kitchen countertop) for 24 hours to thicken.
  - a. this can be made a couple of days before.
3. Refrigerate overnight to solidify.
4. Use ¾ cup of creme fraiche mixture adding in green onions when ready to serve.

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## ROASTED TOMATO VODKA JAM

### REQUIRED EQUIPMENT:

- small saucepan
- sheet pan

### INGREDIENTS:

- 6 roma tomatoes sliced to ½" thickness
- olive oil
- 1 tbsp garlic
- salt and pepper to taste
- 1 tbsp balsamic vinegar
- 1 tsp honey
- ¼ cup vodka

### PRE-CLASS PREP:

1. Slice tomatoes into ½" thick slices

### DIRECTIONS:

1. Preheat the oven to 300°.
2. Coat tomato slices with olive oil, garlic, salt and pepper.
3. Lay flat on a parchment line sheet pan.
4. Bake until tomatoes are roasted about 20 to 30 minutes depending on size of tomatoes.
5. When done, remove from the oven, remove from the sheet pan and coarsely chop tomatoes.

6. Place tomatoes into a bowl and combine with honey vinegar and more salt and pepper to taste, then refrigerate.
7. In a small saucepan over high heat bring vodka to a boil to release alcohol.
8. Remove from heat and let cool, onced cool add vodka to tomato mixture.
9. Serve with crab cakes.