

What to prepare before class:

1. Linzer Tart Heart 2025

Linzer Tart Hearts

About 3 large cookies

Ingredients:

3 cups of all-purpose flour + **Extra flour** for flouring surface

2 cups of confectioners' sugar

½ TSP of baking powder

Lemon zest from one lemon

2 ½ sticks (10 OZ) of butter - soft (room temperature)

2 large eggs

1 TSP of Vanilla Extract

Filling:

About **1 cup** of strawberry preserve -- adjust if needed

Optional Final Touch:

Sprinkle with confectioners' sugar

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Flat Beater Attachment or Hand Mixer

Whisk

Small Hand Grater or Zester

Plastic Wrap

Bowl Scraper or Silicone Spatula

Rolling Pin

Heart Shapes Template (bellow)

Small Paring Knife

Small and Medium Cookie Cutters (preferably in heart and other Valentine's shapes, but round and square ones can also be used).

Icing Spatula

3 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Silicone spatula

Offset spatula or Dull Knife

Additional preparation steps:

About one hour before class or the night before class.

1. Dough:

1.1. Place it into a kitchen mixer with a flat beater attachment:

3 cups of flour

2 cups of confectioners' sugar

½ TSP of baking powder

Lemon zest from one lemon

Shortly stir together using a hand whisk until nicely combined (about 1 minute).

1.2. Add:

2 ½ sticks of butter - soft

2 large eggs

1 TSP of Vanilla Extract

Process at a slow speed until all ingredients are partially combined.

1.3. Then increase the speed to medium-high and process until the dough is formed (about 2 - 3 minutes).

Note: The cookie dough will be sticky after processing. It will harden during the following resting time in the fridge.

2. Resting time:

2.1. Wrap the dough with plastic wrap (scoop it on the wrap and then cover it with the wrap).

Tip:

If you want to work with the dough soon, form it into a disk, not into a roll shape.

2.2. Let cool in the refrigerator until partially, but not totally, hardened (about 1 hour).

Important: If the dough in the refrigerator fully hardens (if left for a longer time, for example, overnight), remove from the refrigerator about 15 – 30 minutes before class.

Jednohubky (Czech and Slovak Mini Canapés)

9 PCS (serves 2)

Ingredients:

About $\frac{1}{3}$ - $\frac{1}{2}$ of a thin baguette (American or French) - sliced into nine equal, small, round slices

About $\frac{1}{4}$ **cup** of mayonnaise – adjust if needed

3 slices of pepperoni or Genoa salami

3 slices of provolone or baby Swiss cheese (preferably thinly sliced; ask your charcuterie specialist)

3 wedges of small Brie or Camembert cheese

3 large, pitted olives (could be pepper- or garlic-stuffed)

1 TSP of cranberry preserve (or other red preserve)

$\frac{1}{2}$ **TSP** of paprika

1 small sprig of rosemary or parsley (separated to 3 small sections without wooden parts)

Tools:

Measuring cups and spoons

Cutting board and bread knife

Small paring knife

Small pastry bag with a small pastry tip (or without)

Small plate

Silicone spatula

Serving tray

2 small spoons

9 toothpicks (preferably thick ones for sandwiches)

Additional preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com