

What's *Cooking*



November Calendar

Lunch 'n Learn Demonstrations

These noon-hour weekday classes include a light lunch, a demonstration lesson on how to make the dishes you are served, and the featured recipe sheets.

Substantial Salads

Introducing some salads that will leave you thoroughly satisfied. Start with a great dish that can utilize all of your favourite leafy vegetables. Next, a filling potato salad with loads of aromatic bursts of flavour. Lastly, get your sweet touch with a tropical fruit salad with roasted pineapple, coconut panna cotta and other exciting punches of flavour.

Friday, November 3; 12 – 1 p.m. \$25

Best Brazilian Eats

Rich in culture, influences and traditions, Brazil has incredible food. This Lunch 'n Learn will showcase some amazingly tasty Brazilian food. A heavenly shrimp stew called Maqueca de camarao, followed by the oh-so-famous Brigadeiro, a chocolate truffle to die for.

Thursday, November 9 or Friday November 10; 12 – 1 p.m. \$25

Winter Stews

Nothing more warming than a hot stew during the winter, we'll be showing you how to make them from start to finish. From the stock of the finishing garnish, learn techniques to improve both flavour and colour this class. You will enjoy a delicious beef stew with delectable dumplings and appetizing stewed fruit crumble.

Thursday, November 23 or Friday, November 24; 12 – 1 p.m. \$25

Mexican Dinner Party

You'll be hosting fiestas all the time after this Mexican Fiesta lesson. Start with delicious taco sides which includes guacamole, pico de gallo, and refried beans. Follow up with a tasty Ensalada de Noche Buena which includes jicama, pineapple, carrots, apples, and cucumbers. Then learn to make pork tacos followed by tasty tamales, ending with ponche navideño, a soothing Mexican hot punch.

Thursday, November 30 or Friday, December 1; 12 – 1 p.m. \$25

November Calendar

Evening and Weekend Classes

Depending on the class selected, the class will either be a demonstration only or a combination of demonstration and hands-on. Food & beverages are served at each class. Copies of the featured recipes will be distributed.

*  demonstration class  hands-on class

Hands-On: French Patisserie

Nobody does dessert quite the like French. Have you always wanted to learn how to make a delicious crème brûlée or even profiteroles? In this hands-on class you will do exactly that, come join our chef instructor as they go through step by step of creating these decadent desserts.

Saturday, November 4; 10 a.m. – 12 p.m. \$75

Chef's Table: Italian

Bring a little Italy into your life with these modernized dishes. Kick off with a fresh caprese salad, ravioli stuffed with pork meatballs with a truffle sauce surprise inside, and a fantastic seafood soup. The main course, Pollo Farcito stuffed with fontina cheese and prosciutto. Finish this fabulous course off with a modernized tiramisu.

Saturday, November 18; 6:30 – 9 p.m. \$95

Hands-On: Tacos

Who can say no to tacos! Our chef instructor will be teaching you how to make all the fixing for flavourful tacos. Make your own guacamole, pico de gallo, and refried beans. Move on to making Ensalada de Noche Buena, and finish off with fresh pork tacos.

Thursday, November 23; 6 – 8 p.m. \$75

SCHOOL HOLIDAYS - KIDS CAMPS FOR AGES 9 to 12

Taco Party

Campers will learn how to make an entire taco feast including all the fixings! They will start with making guacamole, pico de gallo, and refried beans before moving onto soft shell tacos. To complete the menu, they will also learn how to make a rice salad and ponche navideño, a soothing Mexican hot punch.

Friday, November 17; 9 a.m. – 4 p.m. \$70