

Private Cooking Class Themes

Everyday Vietnamese

Simple yet delicious, Vietnamese delicacies combine all the flavour essentials: aromatics, sweet, sour, heat and let's not forget the fish sauce. Enjoy making and eating the balanced flavours of Vietnam.

- Vietnamese Jasmine Rice
- Lemongrass Pork Chops
- Nu'óc Chấm Sauce

Mexican Fiesta*

Taco Night?! Join our BFK chefs as they show you how you can elevate simple and delicious tacos with all the fixings any night of the week. So grab a margarita and let's get cooking!

- Shrimp Ceviche
- Pico de Gallo
- Pickled Red Cabbage
- Chorizo Tacos or Baja Fish Tacos

**Virtual or In-Person*

Time for Thai

Popular Thai cuisine is known for its warm spices with sweet and sour notes. In this class, learn from our chefs how to create a beautifully balanced Thai inspired meal.

- Thai-inspired Brown Rice
- Chicken and Lemongrass Curry
- Thai Salad

A Taste of India*

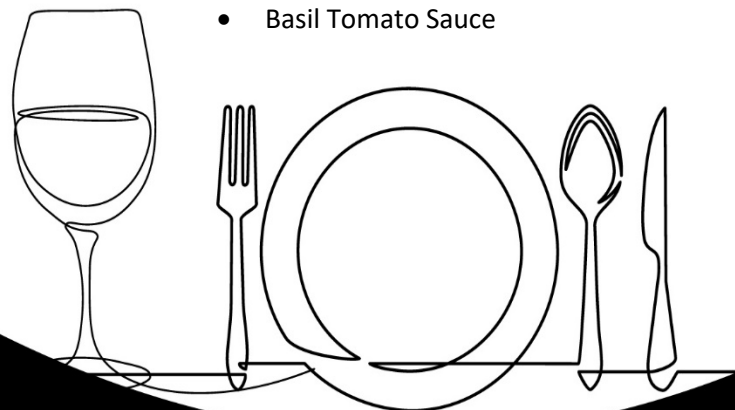
Warm spices and fragrant aromatics make Indian cuisine what it is. Our chef instructors will guide you through making these tasty Indian dishes.

- Chicken Achari
- Jeera Rice
- Cucumber Raita

Italian Meatballs*

From the meat to the sauce, perfecting pasta with meatballs is not as easy as it seems. Learn from our chefs how to make succulent meatballs with tomato sauce that is sure to have you saying "delizioso"!

- Pork and Beef Meatballs
- Basil Tomato Sauce





Bavarian Chalet*

Learn how to put together a delicious German-themed meal. We'll be raising a stein with these recipes. Salut!

- Pork Schnitzel
- Garlic Roasted Potatoes
- Braised Red Cabbage with Apples

New Family Favourites

Introduce your family to new flavours and techniques with these quick and wholesome recipes. Join our BFK chefs as they walk you through how to make this complete meal from start to finish.

- Caesar Salad
- Lime Chicken with Coconut Rice
- Chocolate Cream Mousse

**Virtual or In-Person*

A Taste of Mediterranean Baking

The Mediterranean is a vast landscape with many cultures and cuisines. Join us as we discover the origins of Baklava and how easy it is to make a Zabaglione.

- Baklava
- Zabaglione Gratin

Decadent Chocolate Made Simple

Working with chocolate can be difficult. Learn from our chef instructors the art of chocolate with as you prepare a decadent French-style mousse and flourless chocolate cake.

- Chocolate Cream Mousse
- Flourless Chocolate Cake

One Pot Wonders

Let's face it, no one likes a mess in the kitchen! Simple one pot recipes are easy to clean up, quick to prepare, and good for your health.

- Green Pea Soup with Zesty Sour Cream Topping
- Roasted Lemon Garlic Chicken and Vegetables

