

### **Cooking Class February 26th, 2012**

- 1<sup>st</sup> Course: Acqua Cotta: A hearty winter soup made of celery, onion, tomato, rustic Italian bread and grated grana padano cheese.
- 2<sup>nd</sup> Course: Pear Salad : Baby spinach, sliced pears, diced red onion, crumbled gorgonzola cheese, caramelized pecans, cranraisins in a champgne raspberry vinegar dressing.
- 3<sup>rd</sup> Course: Frutta di Mare: Clams, mussels, shrimp, calamari with cherry tomatoes, potatoes, a touch of white wine, fresh chopped basil and al dente paccheri pasta
- 4<sup>th</sup> Course: Cream Caramele: Italian Flan

### **Cooking Class March 25<sup>th</sup>, 2012**

- 1<sup>st</sup> Course: Sausage & Peppers: Semi spicy Italian sausage with green peppers and onions
- 2<sup>nd</sup> Course: Eggplant soufflee: Layers of sliced eggplant, mozzarella cheese, diced fresh basil, grated grana padano cheese and a sauce of tomato, bacon and ham.
- 3<sup>rd</sup> Course: Chicken Sorrentino: Boneless breast of chicken sauteed in butter, lemon and white wine, then lambeed in brandy, sherry, topped with mozzarella cheese and slice prosciutto ham.
- 4<sup>th</sup> course: Tiramisu: Italian mascarpone cheese, ladyfinger cookies, marsala wine and cocoa powder.

### **CookingClass April 29th, 2012**

- 1<sup>st</sup> Course: Carpaccio: Thin slices of black angus filet with capers, chopped onions, extra virgin olive oil, lemon juice and toast points
- 2<sup>nd</sup> Course: Caesar's Salad: Romain lettuce, egg, anchovy, dry mustard, grated cheese, lemon juice and red wine vinegar.
- 3<sup>rd</sup> Course: Veal Saltimbocca: Scaloppini slices of veal sauteed in lemon, butter, white wine with mozzarella cheese and prosciutto ham
- 4<sup>th</sup> Course: Banana Foster: Ripe bananas flambeed with dark rum in butter and brown sugar over a bed of vanilla gelato