

## NOVEMBER 2010 COOKING CLASSES



### WINE COUNTRY TUSCANY

– Chianti Wine Road

**The grapes have been harvested and the vines are now ablaze of bronze and sienna colored leaves along the hillsides...so raise your glass of Chianti in celebration and join us at Le Chat Gourmet for this Tuscan inspired wine harvest dinner.**

Thursday, November 4<sup>th</sup>  
6 PM

*Recipes include: Tuscan Slow Cooked Ragu Pasta Sauce over Homemade Pappardelle Pasta – one of Chef Vincent's favorite dishes!; Alder Wood Smoked Wild Mushroom, Warm Fontina Cheese and Fresh Herb Bruschetta on Char Grilled Italian Crostini Toasts; Frozen Cappuccino – espresso sorbet topped with amaretto whipped cream, cocoa dust and chocolate covered coffee beans.*

\$75 per person

### NIGHT OUT IN ROME

**There is nothing like the energy of Rome at night – from the ancient fountains, floodlit piazzas to dining in quaint cafes. This class will explore the foods of Rome and end the evening with decadent Tartufo Cake – Italy's answer to death-by-chocolate!**

Friday, November 5<sup>th</sup>  
6 PM

*Recipes include: Roman Spaghetti alla Carbonara – pasta tossed with a creamy parmesan cheese sauce and Italian pancetta bacon; Homemade Crusty Garlic Bread; Char Grilled Classic Caesar Salad with Homemade Caesar Dressing; Decadent Italian Dark Chocolate Tartufo Cake – a dark chocolate cake with vanilla-latte crème anglaise sauce.*

\$65 per person

### LET US HOST YOUR NEXT PARTY!

Le Chat Gourmet is available for private holiday cooking parties.

Great for office parties or family gathering!

Call us at 517.663.7322 for details and dates.

## MORNING BREAD BAKING WORKSHOP



**There is nothing like the aroma of freshly baked bread on a chilly autumn morning or taking that first bite warm from the oven, Mmmmm! Join us for this Saturday morning baking class and we'll have you baking like a pro...move over Pillsbury Dough Boy there's a new baker in town!**

Saturday, November 6<sup>th</sup>

10 AM – 3 PM

Techniques taught:

– working with types of leaveners – yeast, baking powder, baking soda, types of flour, water temperatures, dough temperatures, kneading by hand, kneading on a mixer, proofing, windowpane test, punching down, shaping, baking, cooling

Recipes include:

- ~ Jumbo Individual Cinnamon Rolls with Vanilla Frosting
- ~ Classic French Brioche Bread with Compound Breakfast Butters
- ~ Pecan Caramel Sticky Buns
- ~ Whole Wheat Bread with Blueberries and Hazelnuts

\$95 per person

## WUSTHOF KNIFE SKILLS TECHNIQUE WORKSHOP



**Join Executive Chef Denene Vincent and Wusthof Knife Representative Ed Bartush as we explore the wonderful world of knives! Basic knife skills are an important component of any culinarians repertoire – whether you plan to earn a living in the kitchen or simply cook for your family and friends. Learning to handle a knife correctly will be safer, speed up your prep time and result in uniformly cut ingredients that cook more evenly.**

Wednesday, November 10<sup>th</sup>

6:00 – 9:00 PM

Knife skills techniques include:

- ~ Learn to hold and cut correctly
  - ~ Knife Safety
- ~ How to purchase a quality knife
  - ~ Learn to hone and sharpen a knife
- ~ Discuss the variety of knives available on the market
  - ~ Learn which knife to use for different cutting tasks
- ~ Learn how to use the correct knife for the cutting task
  - ~ Learn the following knife cutting techniques...
    - ~ Chiffonade
    - ~ Slicing
    - ~ Dicing
  - ~ Correct rocking technique
    - ~ Dicing an onion
  - ~ Create an Apple Swan
- ~ Turkey carving demonstration just in time for thanksgiving!  
\$65 per person

**In addition, save an additional 10% on ALL your retail purchases over \$150 including knives the day of class only! This is a great opportunity to update those worn out old knives or add a specialty knife or two to your collection. Remember...class size is limited!**



## ELEGANT CROWN RACK OF PORK

Thursday, November 11<sup>th</sup>

6 PM

Recipes include: *Elegant Roast Crown Rack of Pork; Artisan Bread Stuffing with Fresh Sage, Celery and Green Apple; Caramelized Onion and Cider Gravy; Sautéed Garlic Green Beans; Apple-Cranberry Galette Tart with Vanilla Glaze.*

\$75 per person

## CHEF'S TABLE NOVEMBER

Friday, November 12<sup>th</sup>

6 PM

Recipes include: *Spicy Crab Encrusted Filet Mignon with a Southern Remoulade Sauce and Sweet Potato Puree; Shrimp and Andouille Beignet Bites with Creole Mustard Dipping Sauce; Bourbon Pumpkin Mousse with Pecan Toffee Crunch Brittle.*

\$75 per person

## JUNIOR CHEF STEAKHOUSE – kids ages 8 -16

Saturday, November 13<sup>th</sup>

10 AM – 1 PM

Recipes include: *Char Grilled Beef Tenderloin Steak; Steakhouse French Fries; Steakhouse Chopped Salad with Homemade Ranch Dressing; Chocolate Chip Ice Cream Cookie Sandwiches.*

\$50 per person



## SUNSET MEXICO

Saturday, November 13<sup>th</sup>

6 PM

Recipes include: *Mesquite Wood Smoked Pork Tenderloin Medallions with Sweet Hickory Smoked BBQ Sauce Drizzle; Roasted Sweet Potato Puree; Fire Roasted Red Bell Pepper Chipotle Soup with Fresh Herbs; Mexican Deep Fried Vanilla-Crunch Ice Cream with Tequila Spiked Whipped Cream, Cinnamon Sugar Tortilla Triangles and Mexican Hot Chocolate Sauce.*

\$75 per person

## CLASSIC THAI CURRIES



Wednesday, November 17<sup>th</sup>

6 PM

**This introductory Thai cooking class will introduce a combination of robust aromatic ingredients like lemon grass, lime, coconut milk, galangal, chiles and cilantro to create a layer of “balanced” sweet, sour and salty flavors in our trio of Thai curries. So join Executive Chef Denene Vincent as we explore the cuisine of Thailand!**

*Recipes include: Chicken and Lemon Grass Yellow Curry; Red Beef Curry in Sweet Peanut Sauce; Southern Curried Chicken with Noodles; Fresh Herb Jasmine Rice Pyramid.*

\$65 per person

## BRITISH GASTROPUB - Nottingham

Thursday, November 18<sup>th</sup>

6 PM

**While in Nottinghamshire, I ate at a local pub called The Reindeer – off the charts food – this scallop dish is worth the airfare alone!!**

*Recipes include: Caramelized Pan Seared Sea Scallops with Sweet Chile Sauce, Warm Potato Coins, Bacon, Cherry Tomato, Cucumber, Baby Red Romaine and Lemon Wedge; Creamy Cauliflower Soup with UK White Cheddar Cheese; Lemon Scented Rice Pudding with Fresh Raspberries.*

\$75 per person

## BEAUJOLAIS WINE DINNER

Friday, November 19<sup>th</sup>

6 PM

**Every year the third Thursday in November is a momentous celebration in the Burgundy region of France and around the world as the official release date for Beaujolais Nouveau wine. Join us this year at Le Chat Gourmet as we create a classic menu from burgundy France highlighting this years 2010 wine release!**

*Recipes include: Char Grilled Filet Mignon Steak with Beaujolais Red Wine and Shallot Reduction Sauce; Pommes Frites (French Fries); Beaujolais Poached Pear Salad with Organic Baby Greens, Toasted Walnuts and Creamy Blue Cheese Dressing; Molten Chocolate Cake with Drunken Beaujolais Macerated Berries.*

\$75 per person

## THANKSGIVING SURVIVAL WORKSHOP



**The turkey didn't defrost, the potatoes are lumpy, the gravy looks like jello, the dessert's burned and the family is asking for delivery pizza. Take this class to ensure that one of the year's most potentially catastrophic meals turns into a smoothly executed delicious affair. From buying, prepping, brining, trussing, seasoning and roasting the ultimate holiday bird to creating delicious favorite side dishes like stuffing, mashed potatoes and fresh cranberry chutney. Join Chef Denene Vincent for this fun-filled technique-intensive hands-on turkey day survival workshop.**

Saturday, November 20<sup>th</sup>  
10 AM – 3 PM

### SKILLS AND TECHNIQUES:

Handling and preparing a turkey; brining a turkey, trussing a turkey, roasting a turkey, making deliciously holiday side dishes, how to carve a turkey, tips on organization, buying, prepping, roasting and timing your thanksgiving dinner

### Recipes and Techniques include:

- ~ Ultimate Traditional Oven Roasted Thanksgiving Turkey
  - ~ How To Brine a Turkey
  - ~ How To Truss a Turkey
  - ~ How To Carve a Turkey
- ~ Fresh Herb and Leek Artisan Bread Stuffing
- ~ Velvety Butter Mashed Yukon Gold Potatoes
  - ~ Fresh Herb Turkey Broth Gravy
- ~ Homemade Fresh Cranberry-Apple Chutney
- ~ Individual Mini Pumpkin Pies with Homemade Vanilla Whipped Crème

\$95 per person