

## OCTOBER 2010 COOKING CLASSES

### DINNER IN MARRAKECH – Taste of Morocco

Thursday, October 7<sup>th</sup>

6 PM

Recipes include: *Moroccan Braised Beef Tenderloin Tagine – fork tender braised beef tenderloin steak in fresh ground Moroccan spices, onions, tomatoes, fresh herbs and red wine; Garlic Mashed Potatoes; Moroccan Lentil Soup; Espresso Orange Custard Crème Caramel Flan with Liquid Caramel Sauce – 20% off LeCreuset Tagines ordered night of class!*  
\$75 per person



### ITALIAN FIRESIDE DINNER

Friday, October 8<sup>th</sup>

6 PM

**As the days become cooler, we'll celebrate the bountiful late summer harvest with a Tuscan style inspired dinner fireside. Join us at Le Chat Gourmet in the "cucina" as we create these classic Tuscan dishes.**

Recipes include: *Classic Italian Chicken Marsala – a succulent breast of chicken with crimini mushroom marsala sauce; Roasted Garlic Smashed Red Skin Potatoes; Classic Italian Cannolis – Italian pastry shells with chocolate chunk sweet ricotta crème filling.*

\$65 per person

## ULTIMATE PIZZA WORKSHOP



**Learn to create fresh homemade pizzas that rival the best pizzerias in Italy  
– Ciao!**

Saturday, October 9<sup>th</sup>

10 AM – 3:00

## SKILLS AND TECHNIQUES

- ~ Proofing Yeast
- ~ Mixing, kneading, rising and shaping pizza dough
- ~ Preparing a deep dish pizza pan
- ~ Using a pizza stone and wood peel for the ultimate crisp crust
  - ~ Applying the proper amount of toppings
  - Recipes include:
    - ~ Whole Wheat Pizza Dough
    - ~ Crispy Thin Crust Pizza Dough
      - ~ Deep Dish Pizza Dough
      - ~ Homemade Pizza Sauce
    - ~ Stone Oven Baked Neapolitan Italian Pizza Margarita
  - crispy thin crust pizza topped with homemade pizza sauce, mozzarella cheese and fresh basil leaves
  - ~ Stone Oven Baked Pepperoni Pizza
  - crispy thin crust pizza topped with homemade pizza sauce, spicy pepperoni and fresh mozzarella cheese
  - ~ Thai Chicken Pizza
  - whole wheat pizza crust topped with chicken breast marinated in a spicy peanut-ginger and sesame sauce, mozzarella cheese, green onions, bean sprouts, julienne carrots, fresh cilantro and roasted peanuts
  - ~ Chicago Deep Dish Fresh Spinach and Three Cheese Pizza
  - handmade deep dish pizza crust stuffed with pizza sauce, fresh spinach, ricotta cheese, parmesan cheese and fresh mozzarella cheese - Chef Vincent's favorite!
  - ~ Chicago Deep Dish Supreme Pizza
  - handmade deep dish pizza crust stuffed with pizza sauce, Italian sausage, pepperoni, green peppers, onions, fresh mozzarella and parmesan cheese

\$95 per person



## TUSCANO WINTER SOUPS

Wednesday, October 13<sup>th</sup>

6 PM

**Join us at Le Chat Gourmet as we create a trio of Italian soups from Tuscany...this region of Italy is renowned for its hearty fare and these soups are no exception; just add a loaf of crusty bread for a delicious, satisfying meal!**

*Recipes include: Zuppa Toscana – a wonderfully hearty Tuscan winter soup with Italian Sausage, Garlic and Potatoes; Tuscan Pasta e Fagioli with Cannellini White Beans, Penne Pasta, San*

*Marzano Tomatoes and Fresh Sage; Tuscan Vine Ripened Alder Smoked Tomato and Orzo Pasta Soup with Fresh Basil Pesto.*

\$65 per person

## SAVEUR COOKS at LE CHAT GOURMET!

Le Chat Gourmet Culinary Arts is excited to again team up with Saveur Magazine and bring you Saveur Cooks! Join Executive Chef Denene Vincent for our 'hands-on' cooking class as we explore the cuisine of France while creating a three-course menu. Class fee includes: a full color recipe booklet with related history, tips and techniques; a cloth tote bag of goodies; plus a one year subscription to 'Saveur Magazine'\* – to continue your culinary adventure through France and beyond!

### SAVEUR FRENCH COUNTRY CLASSICS



Thursday, October 14<sup>th</sup>

6 PM

Join Le Chat Gourmet and SAVEUR magazine on a culinary exploration of true French cuisine – more than just a way of cooking; it's a way of living. Embrace the Gallic aesthetic with Saveur French Classics and learn the secrets to mastering vinaigrettes and baking a beautiful cherry tart. This flavor filled gourmand's journey highlights the history, importance and unparalleled flavor of authentic French fare.

Recipes include: *French Cotes de Porc aux Pommes a la Moutarde* – pork loin with oven roasted autumn apples and calvados apple brandy mustard cream sauce; *French Gratin Dauphinois* – oven baked layers of potatoes and swiss gruyere cheese; *French Salad de Fromage* – organic lettuce greens, warm cheese toasts and walnut oil vinaigrette; *French Rustic Clafoutis Cherry Tart Dusted with Powder Sugar*.

\$75 per person

**\*In the event you are already a subscriber to Saveur Magazine, Saveur will add the year to the end of your current subscription. For couples from the same address, Saveur will provide one two-year subscription.**



## CHEF'S TABLE OCTOBER

– Autumn Italian Gourmet

Friday, October 15<sup>th</sup>

6 PM

Recipes include: *Prosciutto Wrapped Pork Tenderloin Medallions, Fresh Sage, Caramelized Winter Fuji Apple Risotto with Cider Brown Butter Jus; Alder Wood Smoked Butternut Squash Soup with Crème Drizzle; Autumn Italian Bomboloni Donuts with*

*Mascarponi-Vanilla Cream and Fresh Berries.*

\$75 per person

## JUNIOR CHEF FRIGHTFULLY FUN HALLOWEEN

– kids ages 8 -16

Saturday, October 16<sup>th</sup>

10 AM – 1 PM

Recipes include: *Spooky Meatball 'eyeball' Tacos with Homemade Salsa; Spiderweb Nacho Dip – layers of refried beans, salsa, shredded cheese and guacamole with Corn Chips; Mummy Wrapped Halloween Cupcakes.*

\$50 per person



## SAVOR THE SEASON – Apple Harvest

Saturday, October 16<sup>th</sup>

6 PM

Recipes include: *Apple Wood Smoked Pork Tenderloin; Michigan Caramelized Apple and Onion Risotto with Cider Jus; Autumn Harvest Salad with Michigan Dried Cherries, Organic Greens, Apples and Toasted Hazelnut Vinaigrette; Gingerbread Apple Cobbler with Apple Calvados Brandy Crème Anglaise – warm from the oven autumn apple cobbler with a spicy gingerbread topping and French calvados apple brandy crème anglaise sauce.*

\$75 per person

## TUSCAN AUTUMN HARVEST DINNER

Wednesday, October 20<sup>th</sup>

6 PM

Recipes include: *Tuscan Chianti Wine Braised Beef Tenderloin Tips over Creamy Polenta with Pecorino Romano Cheese; Char Grilled Radicchio Salad with Hickory Smoked Bacon, Gala Apples and Gorgonzola Blue Cheese Dressing; Classic Italian Tiramisu – layers of moist café soaked ladyfinger cakes, vanilla mascarpone cream and sweetened cocoa.*

\$75 per person

WINE COUNTRY MICHIGAN – Leelanau Cellars Autumn Harvest



Thursday, October 21<sup>st</sup>

6 PM

Recipes include: *Wood Smoked Pork Tenderloin Medallions with Tart Cherry-Autumn Harvest Wine Sauce; Wild Rice and Toasted Walnut Pilaf; Wine Country Salad – baby organic greens, blue cheese, autumn bosc pear, apple butter puree, honey-champagne vinaigrette drizzle and char grilled walnut-butter baguette toast; Autumn Wine Harvest Blackberry-Blueberry Sorbet.*

\$75 per person

AUTUMN IN FRANCE

Friday, October 22<sup>nd</sup>

6 PM

Recipes include: *Roasted Herb Encrusted Pork Loin with a Light French Sauce; French Potatoes Lyonnaise Gratin; Baked Brie Stuffed Artichokes with Tomato-Dijon Cream Sauce; Autumn Crème Puff Profiteroles with Pumpkin-Vanilla Custard Filling and Maple Glaze Frosting.*

\$75 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.

## KITCHENAID ITALIAN PASTA MAKING WORKSHOP



**Join Chef Denene Vincent in the 'cucina' for a day of fresh pasta making!**

**In this class, we will use the legendary KitchenAid mixer plus many attachments for a pasta making frenzy! We'll use the grain mill to create our own milled flour, pasta rollers and cutters to create fresh spaghetti, fettuccini and ravioli pasta, the meat grinder for homemade Italian meatballs and the food grinder/strainer to create a delicious marinara pasta sauce. Plus a free KitchenAid gift for everyone!**

Saturday, October 23<sup>rd</sup>

10 AM – 3:30 PM

Attachments Used:

- ~ Grain Mill (to create our own milled flour)
- ~ Pasta Sheet Roller
- ~ Meat Grinder
- ~ Fettuccini Pasta Cutter
- ~ Spaghetti Pasta Cutter
- ~ Ravioli Pasta Maker
- ~ Dough Hook
- ~ Fruit and Vegetable Strainer

Recipes include:

- ~ Homemade Pasta Dough (dough hook)
- ~ Homemade Spaghetti Pasta (pasta roller, spaghetti cutter)
  - ~ Homemade Italian Meatballs (meat grinder)
- ~ Homemade Fettuccini Pasta (pasta roller, fettuccini cutter)
- ~ Homemade Tomato Marinara Sauce (food grinder, vegetable strainer)
- ~ Homemade Three Cheese Ravioli (pasta roller, ravioli maker)
  - ~ Fresh Ground Flour (grain mill)
- ~ Fresh Baked Focaccia Bread (dough hook)

\$95 per person

In addition:

10% off KitchenAid attachment orders day of class  
Save \$50 if you special order a KitchenAid Mixer the day of class!

**FREE – KitchenAid Gift for Everyone!**

### GIFT CERTIFICATES

More than a gift...a culinary adventure!

Perfect answer for any occasion... holidays, birthdays, bridal showers, weddings, anniversaries, employee thank you, house warming or 'just because'.

Use towards cooking classes or purchases from our gourmet cookware shop!