



Culinary Experience™

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First Quarter of 2012

Each class meeting is \$50 and begins at 7 p.m. unless otherwise noted.

P Soups & Breads~ Mondays, January 16, 23, 30

Do you love hearty soups that satisfy with a delicious piece of crusty bread on the side? Then this class must be for you. Dish up a bowl of hot and hearty soup guaranteed to satisfy the hungriest appetite. Round out these mouthwatering recipes with quick and easy home baked breads that will make your automatic bread maker a thing of the past. Learn many new ways to “soup” up your meals with rib sticking, healthy main-course recipes that, when teamed with good homemade bread, make a satisfying, delicious meal.

H Appetizers Galore~ Thursdays, January 19, 26

Are you tired of the same old appetizers at your parties? If so, this class will teach you to make hors d'oeuvres that are so delicious that no main course is necessary. Recipe selection may include Mediterranean Spread, Avocado & Goat Cheese Croustades, Glazed Sesame Meatballs, Andalusian Shrimp Fritters, Blue Cheese and Bacon Puffs, and more!

H Cooking Quick Meals for Singles & Couples~ Wednesdays, January 18, 25

Downsized dining table? Perhaps you've never been one for cooking in the first place, or the kids have gone off to college. Either way, it's time to treat your self to more than just a burger or microwave meal for dinner. Stove-to-stove with Chefs Pina and Edward, you'll create appetizing meals tailor-made for one or two persons with preparation time of less than an hour. Learn how much the enjoyment of dining can be found in preparing easily found ingredients for succulent flavor with wondrous smells.

P Mediterranean Flair~ Mondays, February 6, 13

Why not add a new twist to your menus with some Mediterranean flair? Use herbs and spices from that region to flavor your menus. Prepare and enjoy selections such as Sliced Grilled Skirt Steak on Greek Salad, Mediterranean Spread, and Portuguese Shrimp Sauce over Pasta, Hummus, and much more!

P Chocolate Fantasy ~ Thursday, February 9

Even though the title may be enough to draw you in, be prepared for a sweet evening in the kitchen. This course covers the origin of chocolate, as well as its development and use through the ages. Learn proper storage, handling, and use of chocolate while preparing menu selections from chocolate martinis, chocolate soups, main dish sauces, fondues or other desserts. A finger lickin' good time!

Call us at 630-529-1877 for more information or to register!

Don't forget our new expanded dining room, perfect for graduations, communions, baptisms, baby & bridal showers, corporate meetings & events, and more!

P A Night for Couples (Date Night) ~ Friday, February 10

Come learn some passion foods, natural aphrodisiacs, bask in the warmth of each other while making some wonderful foods for you both to enjoy. Let the love of cooking stoke the passion you have for each other. Make her a sumptuous dessert. Let him lick the spoon from the special sauce on the main entrée. Have a romantic time preparing foods for each other and other couples while you join in the ambiance of subtle lighting, soothing music, good food, fine wine, and each other. When was the last time you took some time for each other?

P Mardi Gras~ Thursday, February 16

Celebrate Fat Tuesday at Pina's! Bring your beads and appetite as we cook traditional Louisiana favorites and indulge in exquisite culinary delights commonly enjoyed when celebrating the occasion. Some possible recipes include Cajun Fried Catfish, Jambalaya, Creole Corn Bisque, Hoppin' John, BBQ'd shrimp, a Mint Julep and of course, King Cake! We'll be having *Bon Temps* before you know it!

H Pasta, Risotto and Sauces~ Wednesdays, February 8, 15

Delicious and easy to prepare pasta is perfect for a quick weekday supper or a relaxed dinner with friends. Now, can you imagine pasta without a great sauce? Prepare and sample mouth-watering recipes featuring flavorful fresh sauces over your favorite pasta. Recipes may feature Risotto with Wild Mushroom & Saffron Sauce, Cavatappi with Four Cheeses, Bucatini a la Boscaiola, Deep Forest Sauce, and more.

P Italian Gourmet~ Tuesdays, February 21, 28, March 6

Learn that there is more to Italian cuisine than spaghetti and meatballs by preparing elegant meals that satisfy your hunger for hearty authentic Italian food. Feast on gastronomical delights from Roast Portabella Caps to Breaded Eggplant Rolls to Amoretti Au Chocolate. Prepare and sample the likes of Cheese & Sausage Stuffed Shells, Stuffed Tilapia and Pasta with Pesto and Alfredo Sauces.

H Veggies with Oomph~ Wednesday, March 7

Welcome to veggies with an attitude! Get ideas for common vegetables like broccoli and spinach that your kids will actually request. You will not find "just mashed potatoes" in this class. Wow your guests with something special they'll talk about for months. Join us and discover delicious new recipes that will have everyone requesting seconds! Recipes may include Baked Baby Vegetable Papilotte, Mushroom Beignets, Creamed Spinach Bake, and Broccoli & Ricotta Pie.

H Top It With Tapas~ Tuesday, March 13

This is a popular class that often fills quickly. Register soon!

A popular food trend today, tapas has a rich history in many cultures. Come and learn about a new style of delicious, rich, flavorful food perfect for starters, a late night dinner, or a trendy dinner party for friends and family. Some recipes may include Andalusian Shrimp Fritters, Italian Impanadas, Cipalle Ripiene, Steak Fajita Sticks, Albondigas, Tomatoes Stuffed with Salmon, and Torrijas.

PH International Vegetarian~ Wednesdays, March 13, 20, or April 4, 11

It does not matter whether you are a vegetarian or would just like to incorporate some epicurean gourmet vegetarian dishes into your recipe repertoire, this class is for you. Prepare and sample Polpettoni in Fresh Tomato Sauce, Stuffed Eggplant and Peppers, Stuffed Mushrooms, Risotto Primavera, Pasta alla Norma, and a variety of accompaniments and appetizers. There are no tofu or soy dishes prepared in this class.

P Aye Laddie, Come Join US For A Wee Bit O' The Irish, Friday, 16 March

It'll be an evenin' of good music, good foods from the homeland, and a bit o' the green libations. Corned beef, cabbage, potatoes, rye & soda breads all cookin' whilst we be doin' the Irish Jig. What say ya? Will you be joinin' us with yer sweetie?

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H For the Love of Pizza~ Thursdays, March 15, 22

Turn your kitchen into a genuine pizzeria and prepare some of the best homemade pizza you have ever eaten. Start with dough made from scratch and create a pizza pie that is to die for! Prepare and enjoy varieties like Deep Dish pizza, Mediterranean Pizza, Focaccia, Beijing Pizza, Calzone, Mushroom and Pesto Pizza, Pissaladiere, and more!

P Spring Brunch~ Tuesday, March 20

Like a good piece of music, a successful meal is a harmonious composition: tastes, textures, colors, and shapes combine to heighten the pleasure inherent in each individual dish. A spring brunch demands something more- delicious lightness. Join us and learn to prepare brunch recipes like Cinnamon French Toast with Praline Drizzle, Baked Ham Omelet, Chocolate Crepes, Tortilla Espanola and Tarte de Marmalade.

P Ales, Stouts, and Entrees~ Monday, April 10

Learn how to incorporate different types of beer into gourmet-style foods. Using basic pale ales and stout beers, we will show you how to prepare appealing and unique dishes. This one-of-a-kind class is sure to add a creative twist too your culinary style.

H From Market to Table~ Wednesdays, April 18, 25 (*This class begins off site at 6p.m.*)

To tell if it's fresh do I thump the tomato, smell the melon, or squeeze the banana? Is this cut of meat marbled enough to be tender? Is the fish supposed to have eyes and dry flesh? Confused? Join Pina at the market to look at fresh ingredients and how to select them. Then follow her back to Pina's Culinary Experience where you'll join Chef Edward in preparing many of those same store items into a delicious meal. Learn new recipes, techniques, and shopping skills and blend them into a fantastic meal. Class will start at 6 p.m. at the market and conclude at Pina's.

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Dates are open for Private Classes, Parties, and Holiday Events
Please call 630-529-1877 with questions or to register!