



Culinary Experience™

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Fourth Quarter Classes 2009

Dates are open for Private Classes, Parties, and Holiday Events

The cost of each class is \$50 per person unless otherwise noted.

Joyful Chinese~ Mondays, October 5, 12

Let us introduce you to Asian food; fresh and colorful, full of mystery, and definitely not boring. Learn to make favorite Chinese appetizers, followed by dishes such as Chinese Mushrooms and Greens Soup, Shrimp in Lobster Sauce, and Almond Cookies. These are just a sample of the wonderful dishes you will learn to prepare in this most flavorful class.

Soups & Stews~ Wednesdays, October 7, 14, 21

There is nothing more satisfying than a hearty bowl of soup or stew. Be ready for a great experience with different soups and stews created from years of experience with a variety of foods from all over Europe. Create soups such as Bouillabaisse, Garlic Soup, Cream of Mushroom Soup, Pina's Special Tomato Soup, and French Onion Soup. Stew recipes may include British Stew, Veal Stew, Vegetarian Stew and many others from all over the world!

Nature's Bounty~ Tuesday, October 13; Thursday October 22 ***NEW***

In this new course, Chefs Edward and Pina will highlight recipes featuring popular game. Students will use pheasant, venison, duck, goose, rabbit and fresh fish in both traditional and unique gourmet recipes. Whether you love game or are interested in trying new delicacies, this class will surely please your palette.

International Vegetarian~ Mondays, October 19, 26

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.

Bountiful Breads~ Tuesday, October 27

Make sure you come hungry and ready to put your hands in flour and create the best breads you have ever had! Learn the correct texture and consistency of bread dough by creating specialties like Pesto Bread, Olive & Rosemary Bread, Walnut Bread and Sage Bread. Don't forget about the sweet breads as well, such as Carrot Pineapple, Banana Bread, Pumpkin and Zucchini Bread.

Hauntingly Gourmet~ Friday, October 30th

We'll do the cooking, you come to party! \$25 per person

Join us for a costume party as we gear up for Halloween! Haunted appetizers, fiendish finger foods and a ghostly spiked punch will be provided. Ghoulish wine can be purchased, and you are welcome to bring other beverages of your choice. This is an *adult only (21 & over)* evening guaranteed to help you let the little devil inside out to play! Prizes will be awarded for best male & female costumes, as well as the most creative or original. Come on out for a frightfully good time! Capacity is limited to 30, SIGN UP NOW!

Omelettes, Souffles, & Frittatas~ Monday, November 2

Not only are these dishes marvelously versatile, they can feature an amazing variety of ingredients and flavors. The common ingredient in all of them is the egg. No longer just for breakfast or added to a salad, eggs bring delight to your table at every meal. Let us make your mouth water by creating a classic French Omelette with Gruyere cheese. You will enjoy divine soufflés as well as a fabulous assortment of frittatas such as hearty wild mushroom frittata or a green onion and spinach frittata. You will not be disappointed!

Kitchen Basics~ Tuesdays, November 3, 10, 17

Feel lost in the kitchen? Want to polish up your basic techniques? Learn basic kitchen skills and prepare a simple gourmet menu from appetizer to dessert. This class will teach you basic methods of cooking such as steaming, grilling, and sautéing. Food preparation methods that will be covered are chopping, cutting, folding, and seasoning.

Bayou By You~ Wednesday, November 4

Prepare and taste authentic Louisiana dishes with Chefs Pina & Edward. Choose ingredients and use spices to flavor foods from the land and sea. Gumbos, crawfish, salads and desserts from the region will grace the menu. Join us for an evening in the bayou.

Thanksgiving with Flair~ Thursdays, November 5, 12; Mondays, November 9, 16

This class begins at 6:00 p.m.

Your traditional Thanksgiving dinner will never be the same after Chefs Edward and Pina introduce you to their unique gourmet fare. Learn techniques necessary to create dishes such as our special stuffing, Bourbon Street Sweet Potatoes, Curried Maple Brussel Sprouts, Perfect Roast Turkey and Gravy, and fresh cranberries. Make this holiday one your family will remember for years to come!

Gifts from the Kitchen~ Wednesday, November 18

Join us in making gifts from the kitchen that give pleasure to the giver as well as the receiver. No gift is more appreciated than those that are homemade. The gifts we will create in the kitchen are a special way to share a little of yourself. Gifts may include infused oils, spreads, liqueurs, and sauces.

Holiday Cookies & Biscotti~ Mondays, Nov. 30, Dec. 7; Thursday, December 3

Impress everyone with an array of cookies that will have their mouths watering. You will learn the art of the well-known delicious Italian Biscotti cookie that can be enjoyed any time of year. Pair this with an assortment of America's favorite cookies and your dessert table will be the envy of everyone. Prepare and sample favorites like Pecan Crescents that melt in your mouth, Mexican Christmas Butter Cookies, Toffee Squares, and Delicious Bird's Nests with Fresh Preserves. Don't forget about the Biscotti as well. Prepare and sample the typical Biscotti Regina, Chocolate, and Espresso Biscotti. Bring your cookie tin and fill it to the brim!

Call us at 630-529-1877 with questions or to register!