



Culinary Experience™

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## 3<sup>rd</sup> Quarter/Summer Classes 2009

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

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

#### Fish & Seafood~ Tuesday, July 7

**Cost of this class is \$75**

Tantalize your taste buds with recipes featuring the “catch of the day” with a Mediterranean flair. True Marinara sauce resplendent with clams, shrimp, and calamari served over pasta or risotto heads the recipe list. Add flair and panache to seafood dishes with the likes of Stuffed Orange Roughy, Baked Salmon, Scallops with Champagne and Saffron Sauce, and much more.

#### Cooking with Fresh Ingredients~ Thursdays, July 9

Summer brings a bounty of fresh ingredients to our kitchen. Learn exciting ways to use these fresh ingredients in innovative dishes. Recipes include the likes of Lamb with Fresh Herbs and Tomatoes, Pork Chops New Orleans, Risotto with Pancetta and Rapini, and Paella.

#### Awesome Sauces~ Mondays, July 13, 20

Can you imagine pasta or risotto without a great sauce? Prepare and sample mouth-watering recipes featuring flavorful fresh sauces over your favorite pasta or risotto. Recipes may feature fresh Pesto Alfredo sauce with Sun Dried Tomatoes over Fettuccini, Vodka Sauce over Bow Tie Pasta, the ever versatile Carrettiera Sauce, and Fennel and Shrimp Risotto to name a few.

#### Mediterranean Grilling~ Tuesdays, July 14, 21

The summer is meant for grilling. Why not add a new twist to your summer menus with some Mediterranean flair? Prepare and enjoy selections such as Spicy Moorish kabobs, Grilled Catfish with Mediterranean herbs, monkfish Brochettes, Greek Style Lamb Brochettes and much more.

#### Tapas~ Tuesday, June 9 (*Popular class; Fills quickly!*)

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. Past classes have featured recipes including Andalusian Shrimp Fritters, Italian Impanadas, Cipalle Ripiene, Steak Fajita Sticks, and Moules Mariniere.

#### Gourmet Picnics to Go~ Wednesday, July 22

Never again think you can't dine gourmet style out of a bag or basket! While you're setting places on the blanket, your guest (or family) can nosh on prosciutto or mushroom liver pate'. Tantalize the palate with a bit of Belgium ham salad on fresh focaccia bread. Enhance the experience with a side of Normandy potato salad. Add to the fresh air some fresh fougasse bread and cheese with wine and you'll have bliss. All this and much, much more for Ravinia and beyond.

### Fresh Fish~ Mondays, July 27, August 3, 10

*Cost of this class is \$75*

Start with the basics of cooking with fresh fish, and add a touch of gourmet to pull together a meal. This course will show you how to enhance the delicate flavors of fish using a variety of cooking methods and a bouquet of flavors. Bring home healthy recipes to enjoy this summer, and all year, long. Recipes included may be fresh Tilapia with Lemon Butter and Dill, Sea Bass Crusted with Moroccan Spices, Red Snapper with Wine and Herbs, and Monkfish Mediterranean.

### Kitchen Basics~ Wednesdays, August 5, 12

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.

### Cooking with Chocolate~ Monday, August 24, Wednesdays, September 9, 16

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 and other desserts. A finger lickin' good time.

### Appetizers Galore~ Tuesdays, August 25, September 1

Are you tired of the same old appetizers at your parties? If so, take this class and learn to make hors d'oeuvres that are so delicious that no main course is necessary. Recipe selections include the likes of Spicy Shrimp Crostini, Greek Spinach Phyllo Cups, Tapenade, Potato Wraps, Cucumber Cups with Blue Cheese Mousse, and many more.

### Cooking Quick Meals: For Singles and Couples~ Wednesdays, August 26, Sept. 2

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 half an hour. Learn how much the enjoyment of dining can be found in preparing easily found ingredients for succulent flavor with wondrous smells.

### European Gourmet~ Thursdays, September 3, 10, 17, 24

Learn a variety of cuisines from throughout Europe. Experience the sophistication of France, the pleasures of Italy, the gusto of Greece, and the spicy flavors of Spain as you prepare exciting and innovative dishes seasoned with European flair. Recipes may include paella, Coq Au Vin, Greek honey Shortbread Cookies, Involtini, Mousaka, and much, much more.

### Tuscan Table~ Mondays, September 14, 21, 28

Experience authentic Tuscan cuisine in this food adventure with Chefs Edward and Pina. Prepare a variety of Tuscan specialties, including an appetizer, entrée, side, and dessert. Enjoy this trip through Tuscany with recipes like Cantucci Biscotti, Riboletto, Arista Toscana, Stuffed Veal Breast, Panzanella salad, and Olive and Rosemary Bread.

### World of Poultry~ Wednesday, September 23

Poultry has become a mainstay in the American diet and is a versatile entrée that can be prepared in a variety of ways. This class will teach you how to transform simple poultry into food excellence. Learn how to flavor it up and make it delicious using gourmet recipes. Learn to incorporate fresh ingredients, herbs and spices for unbeatable flavors.

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!*