

WILLAMETTE VALLEY KITCHEN CO. COOKING CLASSES SCHEDULE FOR JANUARY-APRIL 2017

French Winter Dinner - CLASS IS COMPLETED

In this class, Chef Carl brings back one of his winter favorites, French Onion Soup, and he will show how easy it is to make this French classic. In addition, the class will feature an appetizer, salad, and a quick version of a “King’s Cake” traditionally served throughout the month of January in France. The story goes that whoever finds the prize in the cake is the host for the next party, but the class won’t hold the “King” to that. Please note: this class features a repeat of the French Onion Soup recipe Carl has showcased in the past, but all other components are new. Class fee: \$50

Winter Soup Formulas (Kitchen Basics) - CLASS IS COMPLETED

A good homemade soup is one of the most comforting and nutritious meals around. Take the mystery out of homemade soup-making with this great new Kitchen Basics class with Chef Amy. The class will begin with recipes, tips and tricks for making easy homemade broths to use as the base for your soups. Then, Amy will create belly-warming versions of three basic types of soups: brothy, pureed, and chowder. Each soup recipe will be written as a formula, allowing you to adjust the recipe to your own tastes and to the ingredients you have available. Take this class and become the master of your soup domain this winter! Class fee: \$50

Beginning Knife Skills (Kitchen Basics) - CLASS IS COMPLETED

Our popular hands-on knife skills class gives every student the opportunity to practice new skills as the class progresses. Have you ever wondered how the chefs on TV and at restaurants chop and slice so quickly and easily? The keys are proper technique and lots of practice! Learn what every home cook should know about chopping, slicing, dicing, and julienne. You will also learn the proper way to hold your knife, and how to hone and sharpen your knife. Class attendees will receive a special \$15 discount card towards their choice of Wusthof German-made cutlery. This class will fill up fast - don’t miss it! Class fee: \$50

Romantic Valentine’s Day Dinner - CLASS IS COMPLETED

Chef Amy and her special Valentine Aaron team up again for their third annual romantic Valentine’s Day Dinner, just for you. The meal will begin with a rich and indulgent appetizer of Beet Risotto with Crispy Wild Mushrooms and Goat Cheese. Curious about sous vide cooking? The luxurious “surf and turf” entrée will feature Sous Vide Beef Steak and Butter-Poached Prawns. Finally, for dessert, individual Coeurs a la Crème with Flambéed Cherries Jubilee. Class fee: \$50

Advanced Knife Skills (Kitchen Basics)

If you’ve already taken our Beginning Knife Skills class (above) and are ready to learn more, check out this hands-on class. This class will include a quick review of the chopping, slicing, dicing, and julienne techniques taught in the beginning class. Then we will progress with more advanced techniques including the contour cut for peeling items such as melon and citrus; using the knife tip to quickly and thinly slice delicate foods such as mushrooms; the drag cut; fun garnishes; and more! The class will end with demonstrations of how to easily truss a whole chicken for roasting; how to properly cut up a whole chicken into parts; and how to remove the skin from a whole fish fillet. Class attendees will receive a special \$15 discount card towards their choice of Wusthof German-made cutlery. Class fee: \$50

Date / Time:

Tuesday, March 7, 6:30-9pm - SPACES STILL AVAILABLE!

Escape to Paradise - Flavors of Polynesia

Ready to get away from the cold and rain? Escape to paradise with Chef Amy’s Flavors of Polynesia class. The menu will start with a tempting appetizer of Salmon Poke Lettuce Wraps. For the entrée, Amy will share her modern take on old-fashioned sweet-and-sour: a Tamarind & Pineapple Chicken Stir Fry with Crispy Scallion Brown Rice Cake. The meal will finish with individual Banana Cheesecakes with Toasted Coconut Crust. This class is the next best thing to a tropical beach vacation! Class fee: \$50

Dates / Times:

PM Class - Tuesday, March 14, 6:30-9pm - ONE SPOT LEFT!

AM Class - Thursday, March 16, 11am-1:30pm - ONE SPOT LEFT!

PM Class - Thursday, March 16, 6:30-9pm - SORRY, CLASS IS FULL

March Dinner 2017

If there's still a chill in the air by this point in the spring, this dinner is sure to warm your guests. In this class, Chef Carl will feature Roast Pork Tenderloin with a Garlic & Sundried Tomato Sauce, accompanied by Ratatouille Gratine. We'll start with an appetizer and finish with an Almond-Filled Chocolate Cake with Fudge Frosting. You'll be a pro after this full dinner class, and your guests will certainly appreciate your new skills. Class fee: \$50

Dates / Times:

PM Class - Tuesday, March 21, 6:30-9pm - **ONE SPOT LEFT!**

AM Class - Thursday, March 23, 11am-1:30pm - **SORRY, CLASS IS FULL**

PM Class - Thursday, March 23, 6:30-9pm - **SORRY, CLASS IS FULL**

Contemporary Cuban Dinner

Chef Carl returned from Cuba last spring and brought with him some great new recipe ideas which he will share with you in this class. While dining at one of Havana's finest "paladares" (restaurants in private homes) he enjoyed grilled fish in a roasted poblano spinach basil sauce with freshly steamed clams. This class will also feature garlicky limed yams, an appetizer, and a modern dessert. Although you may hope to visit Cuba in the future, you can fulfill part of your dream right here in Salem, Oregon! Class fee: \$50

Dates / Times:

PM Class - Tuesday, April 4, 6:30-9pm - **SORRY, CLASS IS FULL**

AM Class - Thursday, April 6, 11am-1:30pm - **SPACES STILL AVAILABLE!**

PM Class - Thursday, April 6, 6:30-9pm - **SPACES STILL AVAILABLE!**