

Team Building Seminars and Private Cooking Classes

CHOOSE ONE OF OUR FULLY DEVELOPED CLASSES OR DESIGN YOUR OWN.

We may be biased but we simply can't think of a better way to enjoy a day with family and friends or bond and team build with coworkers and colleagues than in the comfort of a kitchen. Whether you're a seasoned pro looking to brush up on unused skills or a novice looking to learn the basics, we can design a class that's right for you. Together, we'll cook, laugh and learn from each other and then devour the day's lessons.

SOME OF OUR EXISTING CLASSES

Who's Afraid of the Big Bad Loaf

Breads, Rolls, Puff Pastry, Pie Crusts and More

Dairy and Cheese, Please

Homemade Ricotta, Mozzarella, Farmer's Cheese, Crème Fraîche, Hand-Churned Butter, and Others

Small Bites...Big Flavors

Amuse Bouche and Amuse Gueule

Sweet Dreams

Simple Desserts to Over-the-Top Treats

Wow Them on the Weekends

Simple yet complex recipes for Those Weekend Warriors

Pasta Pleasure

Homemade Pastas and the Sauces that Make them Sing

CLASS DESCRIPTIONS:

Who's Afraid of the Big Bad Loaf?

Breads, Rolls, Puff Pastry, Pie Crusts and More

- ❖ So many home cooks are afraid of making their very own homemade breads, but with the simplest directions and a clear understanding of the basics you too could be enjoying the fresh flavors and unique combinations that only your imagination and warm loaf right from the oven could provide. Once you sink your teeth into the firm crispy exterior and soft chewy interior of your own homemade bread you will never be able to tolerate that store bought stuff!

Dairy and Cheese, Please

Homemade Ricotta, Mozzarella, Farmer's Cheese, Crème Fraîche, Hand-Churned Butter, and Others

- ❖ Everything tastes better when you lovingly make it with your own two hands and no truer has this statement ever been than when applied to your own homemade cheese and dairy products. In this class we teach you how to take fresh bottles of heavy cream and whole goats' and cow's milk to create your own ricotta, farmer's cheese and mozzarella as well as crème fraîche and hand churned butter. Once we have brimming bowls of each we create some simple recipes and sit to a meal made completely from scratch –start to finish.

Small Bites...Big Flavors

Amuse Bouche , Amuse Gueule and Hors d'Oeuvres

- ❖ Here we take advantage of local and seasonal ingredients to create small bites for your next cocktail party. From the simple to the complex we teach you the basics so every time you throw a party you'll have any number of dishes in your repertoire to choose from.

Sweet Dreams

Simple Desserts to Over-the-Top Treats

- ❖ Cakes, candies, pies, cookies and every sweet in-between can be mastered with the help of our sweet dreams cooking class. We give you all the information you'll need to offer your friends their just desserts!

Wow Them on the Weekends

Simple yet complex recipes for Those Weekend Warriors

- ❖ Our lives are so busy throughout the course of the week that the last thing we want to do on the weekend is spend hours in the kitchen preparing for a dinner party. In this lesson we teach you easy entertaining that will have your guests singing your praises. From one-pot meals, to do-ahead delicacies when your guests do arrive you'll be able to spend much of your time enjoying their company and less time behind the stove.

Pasta Pleasure

Homemade Pastas and the Sauces that Make them Sing

- ❖ With an inexpensive, hand-crank pasta machine, four eggs and a pile of flour you can prepare fresh pasta in the time it takes to boil water and if you just add a handful of fresh herbs, some ground peppercorns or even tomato paste to the mix and you'll have a pasta dough that delights the senses absolutely wow your friends and family. Once you've mastered the simple art of making the pasta itself we'll teach you a few simple sauces that will take the dish to a whole new level. You may never buy dried pasta or jars of sauce again!