



# Cooking at the Cottage

502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • [www.cookingatthecottage.com](http://www.cookingatthecottage.com) • M - F 10 - 6, Sat 10 - 5

## 2012 Winter Cooking Class Schedule

Cooking at the Cottage is Louisville's premier cooking class destination. Winner of the Best of Louisville's 2011 Critic's Choice Award for our classes, we strive to make them a means of discovering the pleasures of the kitchen. Our instructors will share their knowledge, techniques and tips with you, giving you the confidence needed to make cooking a simple, fun and creative experience!

Whether you choose a demonstration or hands on class, bring your appetite as you will have the opportunity to sample each dish that has been prepared.

Whether you're a gourmet chef, seasoned home cook or don't know the difference between a stock pot and a sauté pan, you'll find classes that give you the confidence and skills to cook great food.

All classes are held in our classroom at Cooking at the Cottage, unless otherwise noted. Participation in a Cooking at the Cottage hands-on class places you in a typical cooking environment with inherent risk. By registering for a Cooking at the Cottage event, you agree to release Cooking at the Cottage and its staff, employees and contractors, from all liability arising from direct or indirect damages or injury.

Looking for that perfect gift? A gift certificate to a class, date night or for merchandise is the answer. It can now be purchased online!

We have a fantastic line-up of classes coming your way, so choose your favorites and register early to insure your spot! We will be continuing to add classes to the Winter schedule so check back often!

You can reach us at **502-893-6700** to make your reservation!



## January Classes

**Wednesday, January 4<sup>th</sup>** • Lelia Gentle – DreamCatcher Farm • \$55.00 • **"Introduction to Sushi"** 6:30 - 9:00 pm  
• *Hands On Class* In this class you will learn about how to make proper Sushi Rice, how to select sushi grade fish, as well as a discussion of necessary ingredients and equipment. We'll review all the different kinds of sushi including Maki Sushi (Hosomaki, Futomaki), Nigiri Sushi, Gunkan Sushi, Temaki Sushi, Oshi Sushi, Chirashi Sushi and Inari Sushi. Class will include hands on making of an Inside roll and an Outside roll. In class, you will sample our version of a Cucumber Roll, Salmon Skin Roll, Grilled Asparagus Roll, Ebi Nigeri, Spicy Squid Roll, Philadelphia Roll and a Dragon Roll with Eel. For dessert, we'll have Fresh Fruit Splashed with Midori.

**SOLD OUT! Friday, January 6<sup>th</sup>** • David Moeller – Sullivan University • \$75.00 for two • **"Date Night"**  
6:30 – 8:30 pm • *Hands On Class* Menu: Jumbo Lump Crab Risotto with Roasted Peppers, Tomato & Pesto • Seared Pork Chop Stuffed with Prosciutto & Fontina Cheese, Sautéed Vegetables and Potato Gratin • Bread Pudding Topped with Bananas Foster

**SOLD OUT! Saturday, January 7<sup>th</sup>** • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Kentucky Country Ham Grit Cakes with Shrimp & Bourbon Red Eye Gravy • Seared Sirloin Steak with Bacon & Mushroom Demi Glace • Crystallized Ginger & Apple Pie Cobbler

**Sunday, January 8<sup>th</sup>** • Susan Lukjan – One Hot Tamale • \$45.00 • **“A Tamale Rolling Party”** • 1:30 – 4:00 pm • *Hands On Class* Learn the secrets of making these Mexican delights – you will learn how to make masa, prepare and spice the meat or filling, spread masa on corn husk, fill the tamale, roll and cooking techniques. Menu: Traditional Pork Tamales • Black Bean Tamales • Mexican Rice

**Monday, January 9<sup>th</sup>** • Mac McBride – Sullivan University • **“A Journey into the World of Craft Brewing”** • \$45.00 • 6:30 – 9:00 pm • *Demonstration Class* Back by Popular Demand! This class will take provide you with step by step instruction on how to brew fresh beer. Mac will be brewing, during the class, two different styles of Ale. Other topics that he will be discussing are Liquid Extract, Dry Extract, Base Malts, and Specialty Grains that add interest to your craft brews, Flavorings, Yeast, Sugars, Carbonation, and Bottling vs. Kegging. This class includes with proven, tasty recipes to begin your journey into the craft brew world. He has been making his own brews for years, creating different styles and flavor combinations. Snacks and tastings will be served. Students must be a minimum of 21 years old (proof of age required).

**Tuesday, January 10<sup>th</sup>** • Mike Hungerford – Coals Artisan Pizza • **“Coal Fired Artisan Pizza”** • \$45.00 • 6:30 – 9:00 pm • *Hands On Class* How do they create such a thin, crispy crust with that little bit of signature char? One of Louisville’s hottest pizzerias will take you through the process of making a coal fired pizza (adapting the home oven to produce very similar results), give you a chance to take a hand at making your own dough, a discussion of ways to top the pizza and an opportunity to visit the restaurants kitchen to see, first hand, their coal fired oven. Menu: Pizzas: Brownsboro • Clifton • Highland • Bardstown • St. Matthews • Waverly • Chef Mike’s signature Breakfast Pizza

**Wednesday, January 11<sup>th</sup>** • Lelia Gentle – DreamCatcher Farm • \$45.00 • **“Fresh Fish Cookery 101”** 11:30 am – 2:00 pm • *Demonstration Class* Begin the New Year with Eating More Fish! Want to know how to select, handle, store & freeze fresh seafood as well as how to decide whether you want to sear, bake, broil or braise a particular type of fish. This class has put many Louisvillians on the path to confident seafood cookery! Menu: Smoked Salmon Dip • Balsamic Glazed Salmon on Mixed Greens with Dried Cranberries, Feta Cheese, Almonds and Balsamic Vinaigrette • Braised Tilapia with Wine and Tomatoes over Garlic Mashed Potatoes • Roasted Monkfish Wrapped in Prosciutto served with Roasted Carrots and Parsnips • Meringues with Lemon Curd

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**Saturday, January 14<sup>th</sup>** • David Moeller – Sullivan University • \$45.00 • **“Mastering the Art of Soups”** • 11:30 am – 2:00 pm • *Partial Hands On Class* Always a favorite! Learn how to create a pot of soup without relying upon a recipe! Start by opening your refrigerator and let your imagination go from there. You will learn to make stock and be able to choose the main flavoring ingredient for your soup, such as chicken, mushrooms, broccoli, asparagus, etc. From there the sky is the limit on designing your pot of soup! Yummy!

**SOLD OUT! Friday, January 13<sup>th</sup>** • David Moeller – Sullivan University • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Lobster Pot Pie • Beef Tenderloin Tips with Mushroom Ragout, Spaetzle, & Roasted Vegetables • Over 21 Hot Cocoa

**SOLD OUT! Saturday, January 14<sup>th</sup>** • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Seafood Gratin with Horseradish Cream Sauce • Blue Cheese & Sausage Stuffed Chicken Breast with Sauce Supreme • White Chocolate Walnut Bread Pudding with Brown Sugar Crème Fraiche

**Tuesdays, January 17<sup>th</sup> through February 28<sup>th</sup>** (no class will be held on February 14th) • David Moeller – Sullivan University • \$425.00 for a Six Week course • **“Basic Training 101”** • 6:30 – 9:00 pm • *Hands On Class* A six week series of HANDS ON training, guaranteed to have you cooking like a pro in no time! This class is designed for all students from the beginning cook to the cook who wants to fine tune their skills and understand the “whys” of cooking! During this course, you will learn proper knife skills, stocks and basic sauce making, soups, salads, vinaigrettes, techniques such as sautéing, roasting, braising, slow roasting, pan frying & deep frying. You will learn how to break down a whole chicken into individual pieces & how to truss meat correctly. You will learn about cooking beef, chicken, seafood, vegetables and starches. After this course, you will feel much more confident in the kitchen & motivated to try out new dishes and create your own recipes! Feel free to bring your cook’s knife and an apron to class each week.

**Wednesday, January 18<sup>th</sup>** • Sandra Gugliotta – Dining Elegance Caterers • \$45.00 • **“A Tour of Italian Cuisine - Piemonte ~ Val D’Aosta”** • 6:30 – 9:00 pm • *Demonstration Class* This is the first of a series of monthly classes exploring the different regions of Italy! The largest city in this region of Italy is Torino or as we call it Turin. The region is best known for its world renowned full body red wines & sparking white wines; Barolo, Barbaresco & Barbera are some of the most prized reds. One of the most popular whites is Asti Spumanti, although the Moscato whites from the city of Alba are more prized. The region is also famous for Black Truffles which are available seasonally during the fall months. These are used to make salads, pasta dishes, risotto dishes etc. Menu: Bagna Caoda – a warm dipping sauce typical of this region • Crostini ai Tartufi – white truffle toasts • Brasato al Barolo – a hearty lean beef dish slow cooked with freshly minced herbs, carrots celery and onions & Barolo wine • Carote in Agro – a sweet and sour carrot perfect with a hearty beef dish • Spumone alla Piemontese – rich cream with a hint of lemon

**Friday, January 20<sup>th</sup>** • David Moeller – Sullivan University • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: French Onion Soup • Sautéed Breast of Chicken with Jambalaya, Brown Rice & Beans • Belgian Waffle topped with Warm Spiced Apples, Pecans, Calvados and Chantilly Cream

**Saturday, January 21<sup>st</sup>** • Brad Dillon – Brad’s Designer Breads • \$45.00 • **“No-Knead Artisan Breads”** • 11:30 am – 2:00 pm • *Demonstration Class* Popularized by the Sullivan Street Bakery in New York, no-knead bread baking has revolutionized the ability of a home baker to produce a tasty, crusty loaf of bread with a minimum of mess and equipment. Forget the pre-ferments, impossibly expensive steam injection ovens and difficult folding techniques. With the four basic ingredients, patience and a Dutch oven, your friends will wonder if the bread you are serving them at your next dinner party was bought at that popular crusty bread shop in town. It’s that good and easy! Menu: Basic French Boule • Asiago-Garlic-Black Pepper Loaf • Cinnamon-Walnut-Cranberry Loaf • and suggestions for other variations. Additionally, the Chef’s Whim will be another bread for those who don’t have the patience required for the no-knead, and don’t mind a minor bit of kneading; maybe something from the Emerald Isle

**Saturday, January 21<sup>st</sup>** • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Truffled Scrambled Eggs with Bacon, Onion & Herbs on Soft Garlic Toast • Classic Steak Diane • Lemon Chess Pie with Vanilla Scented Sweet Cream (Vegetarian Friendly menu option ~ Portabella Diane)

**Monday, January 23<sup>rd</sup>** • Harold Baker – Gary’s on Spring • \$45.00 • **“An Evening at Gary’s”** 6:30 – 9:00 pm • *Demonstration Class* • Gary’s on Spring has quickly become a favorite dining spot for many Louisvillians! Come and discover why! Menu: Spinach Salad with Hard-Boiled Eggs, Domestic Mushrooms & Bermuda Onions tossed with an Innovative Bacon-Mustard Dressing • Eggplant Napoleon - Panko-breaded baked eggplant layered between slices of tomato and topped with Provolone and Parmesan, served with a bowtie pasta in a rich basil garlic marinara sauce & grilled asparagus • Potato Encrusted Grouper - Grouper encrusted with Idaho potatoes and baked until golden brown; served on a bed of Dijon chive cream sauce, accompanied with sautéed brussel sprouts in white wine butter sauce with sautéed leeks • Praline Cheesecake - rich and fluffy cheesecake with caramel pecan pralines topped with a sweet & salty praline sauce

**Wednesday, January 25<sup>th</sup>** • Lelia Gentle – DreamCatcher Farm • \$45.00 • **“Goodness, Gracious, Look at All Those Greens!”** • 6:30 – 9:00 pm • *Demonstration Class* Leafy greens such as chard, kale, broccoli rabe, collards, spinach as well as the tops of beets and turnips surround us at the farmers market and in the grocery store. But what do you do with them? How do the different varieties vary in taste, how do you to clean them properly and most of all, what are some of the wonderful dishes they can be used in? How can they be interchanged in recipes? Join us for this primer on greens where we’ll add these nutritional powerhouses to our menu with: Wilted Chard with Onions • Southern Style Turnip Greens • Lentil Soup with Collards and Tomatoes • Quiche with Kale and Gouda • Cavatelli with Italian Sausage and Broccoli Rabe • Roasted Beet Salad with Oranges and Beet Greens

**Thursday, January 26<sup>th</sup>** • Terry Howard – North Coast Specialists • \$45.00 • **“Healthy, Delicious & Easy to Prepare”** • 6:30 – 9:00 pm • *Demonstration Class* Beginning a new year causes many of us to re-examine our lifestyle as well as our eating habits. Terry will show us many different ways to make improvements in our menu planning as well as our cooking style. Using a Hurom Electric Juicer, she will make different blends of various fruits and vegetables, including carrots, oranges, apples, beets, pears, etc. Then on to the Fissler Pressure Cooker/Pan where she will prepare Mushroom Risotto and Braised Artichokes in a fraction of the time it usually takes. Finally she will finish up with Spicy Sauteed Chicken and Chocolate Banana Hazelnut Crepes using Swiss Diamond Non-Stick cookware. With the purchase that night of any of the products demonstrated in class, you will receive twenty dollars off the purchase price in addition to the normal ten percent discount always offered when you take a class.

**Friday, January 27<sup>th</sup>** • David Moeller – Sullivan University • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Asian Pork Lettuce Wraps • Sautéed Salmon with Provencal Vegetables & Herb Butter • Caramelized Peaches with Puff Pastry & Ice Cream

**Saturday, January 28<sup>th</sup>** • Cathy Webb – Cathy’s Designer Cookies • \$50.00 • **“Gorgeous Cookies for Valentine’s Day”** • 11:30 am – 2:30 pm • *Hands On Class* Love is in the air and Valentine’s Day is only a few weeks away! Join Cathy and learn to decorate cookies that are show stoppers! The class size is limited so each student will receive individual attention while decorating 4 different sugar cookies: Old Fashioned Romantic Heart Cookie • Large Cupid Cookie • Hugs & Kisses Cookie • Modern Abstract Heart Cookie. Some of the things you will learn are how to roll out and bake perfectly shaped cookies, several different cookie decorating techniques, including the use of royal icing, outlining and flooding cookies and the sanding technique. She will also share her recipes for Traditional Gingerbread Cookies & Royal Icing. In this class you will learn to master the “wet on wet” technique. Visit Cathy’s website and you can see some of her cookies: [www.cathysdesignercookies.com](http://www.cathysdesignercookies.com) or visit her on Facebook. Don’t wait and be disappointed; this class will sell out quickly!

**Saturday, January 28<sup>th</sup>** • Cathy Webb – Cathy’s Designer Cookies • \$50.00 • **“Girl’s Night Out – A Lingerie Party”** • 6:00 – 9:00 pm • *Hands On Class* Gather your girlfriends and spend the evening with us learning to decorate cookies that can be either naughty or nice (but still tasteful)! The class size is limited so each student will receive individual attention while decorating 4 different sugar cookies: Bra & Panty Cookies • Romantic Heart Cookie • Leopard Stiletto Cookie. Some of the things you will learn are how to roll out and bake perfectly shaped cookies, several different cookie decorating techniques, including the use of royal icing, outlining and flooding cookies and the sanding technique. She will also share her recipes for Traditional Gingerbread Cookies & Royal Icing. Visit Cathy’s website and you can see some of her cookies: [www.cathysdesignercookies.com](http://www.cathysdesignercookies.com) or visit her on Facebook. Don’t wait and be disappointed; this class will sell out quickly!

**Sunday, January 29<sup>th</sup>** • Cathy Webb – Cathy’s Designer Cookies • \$50.00 • **“Victorian Brush Embroidery Cookies”** • 1:00 – 4:00 pm • *Hands On Class* Don’t miss out on this new class of Cathy’s! She will be teaching several new techniques that are perfect for creating dimensional textures on top of cookies. The class size is limited so each student will receive individual attention. The class will be creating a Monogram using icing in a “Satin Stitch” technique. Next we will be using Fondant to create a “Quilted Embossed” Cookie. And from there we will be creating an “Apple Blossom” on an apple shaped cookie. You will learn the “watercolor technique” used to paint cookies. Cathy will be sharing her recipes for Sugar Cookies, Traditional Gingerbread Cookies & Royal Icing. Visit Cathy’s website and you can see some of her cookies: [www.cathysdesignercookies.com](http://www.cathysdesignercookies.com) or visit her on Facebook. Don’t wait and be disappointed; this is a new class and is sure to sell out quickly!

**Monday, January 30<sup>th</sup>** • Josh Moore – Volare Italian Ristorante • \$45.00 • **“Perfect for Your Valentine”** • 6:30 – 9:00 pm • *Demonstration Class* An elegant meal for two is a wonderful way to say “I Love You”! Even better if you make it yourself! Whether you join us to learn to make this magnificent dinner or bring your date to enjoy it, we hope to see you in class! Menu: Cappesante – Seared Scallop over a Sweet Pea Puree with Crispy Prosciutto and White Truffle Oil • Purple Potato Gnocchi with Roasted Duck, Applewood Smoked Bacon and Gorgonzola Cream Sauce • Braised Lamb Shank with Red Wine, Plum Tomatoes, Rosemary and Veal Glace • Molten Chocolate Lava Cake with Saffron Gelato

**Wednesday, February 1<sup>st</sup>** • Sandra Gugliotta – Dining Elegance Caterers • \$45.00 • **“Filled Pasta – Made by Hand”** • 6:30 – 9:00 pm • *Hands On Class* Sandra, a first generation Italian American, will show us, step by step, how to make basic egg noodle pasta from scratch. Each student will prepare their pasta, from start to finish, have the opportunity to fill the pasta and shape it accordingly. With this knowledge, you can be creative when making your own tortellini, ravioli and cappelletti. Menu: Panzerotti Romani ~ Prosciutto, Onion & Gruyere Filled Fried Ravioli • Cappelletti Alla Cortigiana ~ Little Hats filled with Chicken, Cheese & Mortadella • Tortelli di Zucca ~ Squash Filled Large Tortellini

**Thursday, February 2<sup>nd</sup>** • Steve Lin – Instructor • \$45.00 • **“Authentic Family Style Chinese Cooking”**  
6:30 – 9:00 • *Demonstration Class* Steve, a first generation American Born Chinese, has brought his love of cooking and his career as a teacher together to show others how easy it is to prepare Chinese dishes that are quick but still delicious. He will share family recipes from his father’s homeland of Southern China and mother’s homeland of Hong Kong. While growing up he learned firsthand how to prepare dishes that have become a part of the Lin family history. Menu: Mama Lin’s Egg Rolls • Crab Meat & Cream Corn Soup • Sesame Asparagus • Oyster Beef & Broccoli • Ketchup Shrimp

**Saturday, February 4<sup>th</sup>** • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”**  
6:30 – 8:30 pm • *Hands On Class* Menu: Spicy Seafood Chowder with Herbed Croutons & Parmesan Crisps • Seared Boneless Medallion of Pork Loin with Red Onion Marmalade • Sweet Goat Cheese Crème Brulee

**Monday, February 6<sup>th</sup>** • Mac McBride – Sullivan University • \$45.00 • **“Chick, Chick, Chicken”** • 6:30 – 9:00 pm • *Demonstration Class* Chicken is a basic “go to” menu selection for most of us and can be prepared in multiple ways. While it seems basic, the perfectly roasted chicken is the true test of a skilled cook’s ability. Chicken can be healthy, decadent or the ultimate comfort food based on its preparation. Learn how to breakdown a whole chicken (a huge savings to the pocketbook), debone, truss, brine, braise, roast, stuff and sauté. Menu: Perfectly Roasted Chicken with Pan Sauce • Country Style Braised Chicken • Creamy Mashed Potatoes • Spinach & Ricotta Stuffed Chicken Breast with Fresh Tomato Sauce • Homemade Chicken & Dumplings

**Wednesday, February 8<sup>th</sup>** • Lelia Gentle – DreamCatcher Farm • **“Celebrating Mardi Gras – Gumbo Perfection”**  
• \$45.00 • 6:30 –9:00 pm • *Demonstration Class* Gumbo comes to us from Louisiana and is part of that states foodie heritage. Gumbo is made from a rich stock and can have a variety of vegetable and meat ingredients. Protein in the gumbo can be anything from shrimp, to sausage, to chicken. You’ll even find alligator gumbo. The key to a great gumbo is the roux, filet powder and okra, known for its thickening ability. Gumbo, like chili and barbecue sauce, has strong believers in “right” and “wrong” ways to make it. Our suggestion is to try some recipes and see what you like! Learn to make stocks and roux and you’re off!! Menu: Seafood Gumbo • Chicken and Sausage Gumbo • Vegetarian Gumbo • New Orleans Tradition - King Cake

**Thursdays, February 9<sup>th</sup> through March 15<sup>th</sup>** • Mike Cunha – Sullivan University & Limestone • \$425.00 for a Six Week Course • **“Intermediate Training”** • 6:30 – 9:00 pm • *Hands On Class* A six week series of HANDS ON training, designed for those who have completed the Basic Training series and are looking for more. No worries; if you haven’t taken the Basic Training series, but are comfortable with elementary cooking skills and are looking to fine tune your techniques or challenge yourself, this series would be perfect for you! During this course, you will concentrate on working with the five Mother Sauces, starches including Rice Pilaf, Polenta, Risotto & Grits ,explore the diversity of the Egg by making the Perfectly Poached Egg, Fluffy Omelets, Crepes& Custards (both sweet & savory). Learn to perfect your cooking techniques by Braising, Shallow Frying, Poaching and Sautéing, learn different preparations for veggies such as Asparagus with Hollandaise Sauce, Broccoli Casserole, Ratatouille and Lyonnaise potatoes and try your hand at basic baking skills with Biscuits, Muffins, Flatbreads & cookies. Feel free to bring your cook’s knife and an apron to class each week.

**Friday, February 10<sup>th</sup>** • David Moeller – Sullivan University • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm  
• *Hands On Class* Menu: Shrimp & Crab Stuffed Mushrooms with Dijon Cream Sauce • Seared Lamb Chops with Roasted Pepper “Jam”, Sautéed Vegetables & Couscous • Individual Chocolate Pecan Bourbon Tarts

**Saturday, February 11<sup>th</sup>** • Christina Faust – Cooking at the Cottage • \$45.00 for two • **“Daddy - Daughter Valentine Party”** open to Daddies & Daughters of all ages • 11:30 am – 1:30 pm • *Hands On Class* Spend some time with your favorite person, decorating cookies for Valentine’s Day. Some of the cookies we will be decorating are a Marbled Heart • Three Dimensional Heart • Cupid • Love Birds For additional children there is a charge of \$5.00 per child.

**Saturday, February 11<sup>th</sup>** • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Warm Spinach Salad with Bacon, Onion & Blue Cheese • Lobster & Shrimp Pot Pie with a Flaky Pastry Crust • Cinnamon Apple Cheesecake with Hazelnut Caramel Sauce

**Sunday, February 12<sup>th</sup>** • Nancy Russman – Chef Instructor & Cookbook Author • \$45.00 • **“International Cooking for Tweens”** • 1:30 – 4:00 pm • ages 10 and up ~ experience is more important than age in this class • *Hands On Class* Watching Food Network and working in the kitchen has become a passion for younger and younger home chefs. Many kids begin cooking in pre-school! This class is designed for them or older kids who want to learn. Working with Chef Nancy and exploring the cuisine of different countries will be a wonderful experience for kids of all ages. Menu: ASIA ~ Com Chein (Fried Rice) • Pho (Korean Beef Soup) • Tsao-Ni-Hou-Tun (Date Won Tons)

**Wednesday, February 15<sup>th</sup>** • Sandra Gugliotta – Dining Elegance Caterers • \$45.00 • **“A Tour of Italian Cuisine – Liguria”** • 6:30 – 9:00 pm *Demonstration Class* This is the second of a series of monthly classes exploring the different regions of Italy! This small region of Italy is made up of a very proud people which will use only what is available to them from their own little region. Since the region cannot grow rice, they ignore it in their cuisine. Since they do not have milk cows, they refrain from using butters and milks in their dishes - using olive oil in their desserts. Located on the sea, they do have a varied diet of fish. Soups with various vegetables and greens are also very common in this region. They will eat rabbit in their diets and they also have lamb, veal and tripe available to them. The most recognizable city in this region would be the port city of Genova. This is also the home of the beautiful coastal area known as The Italian Riviera. Menu: Crostini di Mare alla Genovese ~ seafood toasts • Minestrone col Pesto ~ a hearty bean soup with vegetables, cheese & pesto • Capponada ~ Tuna salad typical of the region traditionally made with sun dried & salt packed tuna loin • Frittata di Carciofi ~ Artichoke Omelet • Croccante di Mandorle ~ Sugared Almonds

**Saturday, February 18<sup>th</sup>** • David Moeller – Sullivan University • \$45.00 • **“Prize Winning Chili Taste-Off”** • 11:30 am – 2:00 pm *Demonstration Class* There is no “right” or “wrong” way to make a pot of chili. Ingredients, as well as techniques, can vary with each batch. Learn and sample a variety of different styles, regional favorites and combinations of ingredients until you find your all time favorite! Menu: White Chili with Grilled Chicken • Turkey & Black Bean Chili • Real Texas Chili • Seafood Chili After class we will have a contest – bring a quart of your favorite homemade chili, along with the recipe to share. We will have a blind tasting of the entries and the winner will receive a gift card for a \$45.00 class of their choice. Sounds like fun doesn't it?

**Saturday, February 18<sup>th</sup>** • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Corn & Lump Crabmeat Soup with Herbed Flatbread • Honey Poached Duck Breast with Dried Cherry Demi-Glace • Pear & Almond Flambé over Vanilla Bean Ice Cream

**Monday, February 20<sup>th</sup>** • Luigi Gelsomini – Luigi's Pizzeria & Pasta • \$45.00 • **“Legendary Pasta & Sauces”** 6:30 – 9:00 pm • *Demonstration Class* Who doesn't love delicious pasta, paired with a fresh green salad and a loaf of hot bread? Luigi is frequently asked to share his secrets for his wonderful pasta sauces and he will do just that in this class! Menu: Marsala Cream Sauce with Scallops served over Bow Tie Pasta • Sausage Ragu served over Gnocchi • Beef Pizzaiola served over Tagliatelle Pasta

**Wednesday, February 22<sup>nd</sup>** • Ed Bartush – Wusthof Trident Cutlery • \$35.00 • **“Hone Your Knife Skills”** • 6:30 – 8:30 pm • *Hands On Class* Whether you are just learning or need a refresher course, don't miss out on this class! Learn the ins and outs of choosing your cutlery, how to maintain the edges and the proper handling of each knife. You will learn the proper way to slice, dice, chiffonade, mince and even carve. Proper knife skills will give you much more confidence when working in your kitchen! Ask anyone who has taken this class – it's worth every penny! This class is offered only twice a year, so sign up early to insure your spot! (no meal will be served in this class, so eat a little something before you come) Remember, you get a ten percent discount off all purchases on class night so if you have wanted to begin or add to your knife collection, this is a great time to do so! Look at our large selection of Wusthof cutlery; we have the lowest possible prices. (Remember, we have knife sharpening available!)

**Friday, February 24<sup>th</sup>** • David Moeller – Sullivan University • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Wild Mushroom Bruschetta with Herbed Cream Sauce • Pork Scallopini with Sun Dried Tomatoes, Red Peppers, Pesto, Prosciutto Ham, White Wine Sauce and Bleu Cheese Polenta • Warm Cherry Cobbler

**Saturday, February 25<sup>th</sup>** • Brad Dillon – Brads Designer Breads • \$45.00 • **“Beyond No-Knead Artisan Breads”** 11:30 am – 2:00 pm • *Demonstration Class* Brad is a member of the Bread Bakers' Guild of America and a bread aficionado. Once you have the basic No-Knead concept down, it's time to kick it up a notch. You can still use the basic No-Knead recipe, but the techniques you will learn in this class for forming and shaping dough into different finished products will bring a smile to your face and appreciation from your family and friends. Practice the basic stretch and fold technique that is the basis for forming structure in any artisan bread. Learn the basic bread baking concept of the “Baker's Percentage” and how to properly form a boule, baguette, or rolls all with the same classic dough. Learn the art of scoring your loaf so that it will expand in the way that you want it to look. Develop your own “signature” bread by perfecting your technique. Menu: Fougasse • Epis • Panne Siciliano

**Monday, February 27<sup>th</sup>** • Roger Baylor – New Albanian Brewing Co. & Will Eaves, Cheesemonger, – Lotsa Pasta • \$45.00 • **“Great Beer & Great Cheese Pairings”** • 6:30 – 9:00 pm • *Demonstration Class* Join us for a night of effervescent and creamy pairings. Beer and cheese play together like peanut butter and jelly for adults. The bitter of hops versus the sweetness of cream and the fizzing bubbles cut right thru a cheese's tendency to coat the mouth. We will be pairing curds and barley from our backyard to across the Atlantic. Some of our combos will be: Capriole's O'Bannon & Sierra Nevada's Celebration • English Stilton & Brooklyn's Chocolate Stout • Italian Toscano & New Albanian's Tunnelvision

**Wednesday, February 29<sup>th</sup>** • Lelia Gentle – DreamCatcher Farm • \$45.00 • **“Heavenly Aromas From Your Kitchen”** • 11:30 am – 2:00 pm • *Demonstration Class* A simmering pot of soup on the stove, the smell of freshly baked scones wafting from the oven, what can be any better on a cold winter’s day? There is nothing complicated about either but don’t tell your family – they will think you have slaved all day in the kitchen. Menu: White Bean & Kale Soup with a Bacon, Egg & Cheddar Scone • Beef, Wild Rice & Mushroom Stew with Parmesan Rosemary Scone • Ginger Scone with Caramelized Pears & Ginger Cream

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*Don't worry...we have more classes for adults & children and date nights planned for March.  
Stay tuned and they will be available shortly!*

### We offer a number of different styles of classes:

**Date Night** is a HANDS ON class, is designed as a way for two individuals (a couple, two friends, girls night out, family members, etc) to enjoy an evening together, creating their own meal, socializing with others, and in the process, learning a thing or two! These classes are extremely popular, so sign up early to ensure your spot!

**Demonstration** is a class where the chef prepares each dish, step by step, as the students follow with a recipe packet and are encouraged to ask questions of the chef.

**Hands On** is a class where students work at tables, raised to counter height, use individual gas burners, knives cookware, etc. to prepare each recipe under the direction of the chef instructor.

**Partial Hands On** is a class that combines demonstration, lecture and taking a turn at making the “subject food” yourself under the direction of the chef instructor.

**Basic Training & Intermediate Training** are 6 week, hands on series, where students meet once a week to thoroughly explore various topics & techniques including Basic Knife skills, stock & sauce making, working with various proteins – beef, chicken, fish & seafood – pasta from scratch, to name a few.

Thank you for your patronage, loyalty and friendship! We look forward to seeing you in our kitchen!

*Mark & Linda*

## **Class Registration & Cancellation Policy**

Cooking at the Cottage classes are filled on first-come basis and payment must be made at the time of registration. At this time, registration can be done in person or by phoning the Cottage at (502) 893-6700. We accept all major credit cards. If paying by Gift Card, please have your card in hand as we will need the numbers printed on the back of the card. Please bring your card with you to class for redemption.

**REQUESTS FOR REFUNDS OR TRANSFERS MUST BE MADE  
THREE (3) FULL DAYS PRIOR TO THE SCHEDULED CLASS.  
I'M SORRY BUT WE CANNOT MAKE EXCEPTIONS.**

Cooking classes are like tickets to a performance, concert or sporting event: the show must go on, so we encourage you to send a substitute if you are unable to attend. Due to the availability of ingredients, sometimes the chef must substitute recipes in class or, because of time constraints, not every recipe scheduled is prepared. We will provide the class with a packet of written recipes but you are encouraged to make your own notes.

Participation in a Cooking at the Cottage hands-on class places you in a typical cooking environment with inherent risk. By registering for a Cooking at the Cottage event, you agree to release Cooking at the Cottage and its staff, employees and contractors, from all liability arising from direct or indirect damages or injury.

We want all of our students to have a great classroom experience so please keep talking to a minimum during class and silence on your cell phone.

Don't forget ... all classes are held at Cooking at the Cottage, 3739 Lexington Rd., Louisville, KY 40207. Visit our website at [www.cookingatthecottage.com](http://www.cookingatthecottage.com) & signup for our newsletter, sent by e-mail twice monthly!