



Cooking at the Cottage

502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • www.cookingatthecottage.com • M - F 10 - 6, Sat 10 - 5

2012 Preview Spring 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!

Stay tuned ~ this is only the beginning of a great semester!



April Classes

SOLD OUT! Friday, April 6th • David Moeller – Sullivan University • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm
• *Hands On Class* Menu: Caesar Salad • Build Your Own Gourmet Burger (Bison and New York strip) with Assorted Cheeses, Lettuces, Veggies and Other Toppings • Chocolate Crème Brulee

SOLD OUT! Saturday, April 7th • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands on Class* Menu: Flaky Puff Pastry Stuffed with Mushroom & Crab with Tomato Jam • Pan Seared Sirloin Steak with a Brandy & Green Peppercorn Sauce • Lemon Meringue Mousse Tarts with Marinated Strawberries

Saturday, April 14th • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands on Class* Menu: Fresh Herb Mac & Cheese with Shrimp and a Feta Crust • Scallopini of Pork Stuffed with Aged Ham & Blue Cheese • Sweet Buttermilk Biscuits with Fresh Fruit and Sweet Cream

Monday, April 16th • Coby Ming – Harvest Restaurant • \$45.00 • **“Spring has Sprung at Harvest”** 6:30 – 9:00 pm • *Demonstration Class* Harvest was envisioned a gathering place that celebrates the farmers that grow what we eat and embodies the spirit of all those who love great food. Let’s welcome Chef Coby Ming to the Cottage and let her show us how to enjoy the bounty of Spring on the farm! Menu: Roasted Kabocha Hummus & Pretzel Crostini • Bibb Salad with Bourbon Maple Vinaigrette, Pecan-Chevre, and Pickled Beets • Crispy Pork Confit served with Pickled Jalapeño Bacon Grits, Glazed Carrots, and Smoked Onion Jus • Chocolate Bourbon Bread Pudding served with Caramel Sauce & Vanilla Whipped Cream

Wednesday, April 18th • Lelia Gentle – DreamCatcher Farm • \$45.00 • **“The Egg-cellent Egg”** 6:30 – 9:00 pm • *Demonstration Class* What other food has so much versatility? Simple or complex, sweet or savory, the ability to stand alone or be one ingredient in a dish...the egg does it all. Let’s explore its endless possibilities! Menu: The Perfectly Poached Egg • Trio of Stuffed Eggs ~ Bacon & Blue Cheese Deviled Egg, Spring Herb Deviled Egg, Curried Deviled Egg • The Perfect Hard Boiled Egg • Spring Vegetable Frittata • Strata with DreamCatcher Sausage & Fresh Sage • Old Fashioned Egg Custard • Crème Brulee

SOLD OUT! Friday, April 20th • David Moeller – Sullivan University • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Creole Shrimp & Crab Gratin with Toasted Baguette • Breast of Chicken Stuffed with Prosciutto Ham, Bleu Cheese in Roasted Garlic Cream Sauce • Chocolate Grand Marnier soufflé

SOLD OUT! Saturday, April 21st • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands on Class* Menu: Crabmeat & Lobster Gratin with Roasted Garlic Flatbread • Chicken Breast with Sun Dried Cherries & Toasted Almonds • Bananas Foster Bread Pudding with Rum Spiked Crème Fraiche

Monday, April 23rd • Brad Dillon – Brad’s Designer Breads • \$45.00 • **“Sweet Breads ~ Muffins, Scones, Biscuits & Cinnamon Rolls”** 6:30 – 9:00 pm • *Demonstration Class* After a long winter of no-kneading bread and shaping baguettes and boules, Springtime brings out the sweet side of Brad’s Designer Breads. So, just in time for your Derby guests and Mother’s Day brunch, break out the muffin tins, the rolling pin, and prepare to WOW your friends with your baking skills. Class will include making Orange Cranberry Muffins with a Crunchy Sanding Sugar Topping, plus Chocolate Cherry Muffins and Carrot Cake Muffins with Cream Cheese Icing. We will also work on scone skills with Crunchy Sweet Almond Dried Cherry Scone and then a Candied Ginger Scone. As an addition to your Derby table we will work to create a delicious Cheddar Cheese Biscuit that will be served with slices of Kentucky Country Ham. And last, but not least, to save you that long trip to the mall, we will make some “To Die For” Cinnamon Rolls from scratch, that will save you both gas money and calories. Don’t miss this class ... Brad may not share these recipes again!

Wednesday, April 25th • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 • **“A Tour of Italian Cuisine - Trentino and Alto Adige”** • 6:30 – 9:00 pm • *Demonstration Class* This is the fourth of a series of monthly classes exploring the different regions of Italy! This combined region borders in the North Austria and is heavily influenced as a result the Austrian/German cuisine. The largest city of the northern Alto Adige region is Bolzano and that of the more southern region of Trentino is Trento. These combined provinces are characterized by picturesque mountain villages, clear mountain lakes, skiing & agriculture. The climate in the winter is cold & snowy but in the summer, sunny, crisp yet warm and inviting. Menu: Minestrone D’orzo alla Tentina ~ a thick ham and potato soup with pearled orzo • Costata con Cipolla (Zwiebelerostbraten) ~ a beef chop with onions & wine • Cavolo Rosso (Rotkohl) from Alto Adige ~ pan sauteed red cabbage • Chifelini ~ jam filled potato filled half moons oven baked ; typically served during Carnevale and with a hot cup of thick hot chocolate

Thursday, April 26th • Connie Meisinger – House on the Hill • \$50.00 • **“Magical Molding – Using your Cookie Molds for Weddings and Mother’s Day Treats”** 6:30 – 9:00 pm *Partial Hands On Class* Let’s get creative with cookie molds! With a multitude of floral, heart and romantic motifs, we’ll make a card with a paper casting that could be a greeting card or an invitation to a shower, a cake covered in glossy ganache and embellished with a marzipan heart casting, cupcakes with fondant roses, and sugar cookies with fondant castings. We have to include cookies, so we will make Frankfurter Brenton (chewy almond printed cookies) and have a quick primer on molding Springerle for those who have never made traditional Springerle cookies

SOLD OUT! Friday, April 27th • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands on Class* Menu: New Orleans Style BBQ Shrimp on Herb Grits • Boneless Loin of Lamb with Rosemary & Greek Olives • Peach Bourbon Crème Brulee with Cinnamon Scented Cream



May Classes

Friday, May 11th • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands on Class* Menu: Shrimp Creole in a Puff Pastry Shell • Flat Iron Steak with Veal Glace, Tarragon & Tomato • Poached Fruit on Sweet Biscuits with Sabayon

Saturday, May 12th • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night for Brunch Lovers”** 6:30 – 8:30 pm • *Hands on Class* Menu: Flaky Buttermilk Biscuits with Sausage Cream Gravy • Soft Poached Eggs Benedict over Grits and Ham with Red Eye Gravy Sauce • Chocolate Chip Pecan Bread Pudding with KY Bourbon Hard Caramel

Tuesday, May 15th • Lelia Gentle – DreamCatcher Farm • \$45.00 • **“Spring Has Sprung at the Farmers Market”** 6:30 – 9:00 pm • *Demonstration Class* This is the time of year that those sweet, tender signs of Spring are abundant at the markets and in your CSA box. But what to do with them? Take this opportunity to learn a few tricks! Menu: Cream of Asparagus Soup • Purple Asparagus Salad with Vinaigrette • Fresh Salmon with Sorrel Sauce • Spring Peas with Fresh Mint • Braised Leeks with Fresh Herbs • Strawberry Shortcake with Lavender Infused Whipped Cream

Wednesday, May 16th • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 • **“A Tour of Italian Cuisine - Friuli/Venezia & Giulia”** 6:30 – 9:00 pm • *Demonstration Class* This is the fifth of a series of monthly classes exploring the different regions of Italy! The combined regions of Friuli, Venezia & Giulia borders what is now Croatia and Slovenia. This is apparent in the three small provinces cuisine. The capital city and largest of this region is Trieste. The coastal towns of Grado and Lignano are very famous for beach & sand. The prosciutto San Daniele comes from the town of San Daniele and is prized more than the Parma prosciutto in Italy itself for the richness in flavor. This region is heavily influenced from what used to be Yugoslavia in its cuisine. Seafood also plays a big part of the food eaten in this region as it rests on the Adriatic sea. Menu: Gnocchi di Susine (from trieste) ~ pan fried stuffed potato gnocchi with prunes then pan sauteed with butter, bread crumbs & cinnamon • Tonno ai Ferri (trieste) ~ seasoned & grilled tuna • Funghi alla Graticola ~ pan sauteed porcini mushrooms • Crostata di Mandorle ~ spiced almond tart

Friday, May 18th • David Moeller – Sullivan University • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Shrimp & Roasted Corn Chowder • Sautéed Salmon with a Horseradish Dijon Crust served with Beurre Blanc Sauce • Lemon Curd Bouchettes with Macerated Fruit

Saturday, May 19th • David Moeller – Sullivan University • \$45.00 • **“Mastering the Soufflé”** • \$45.00 11:30 – 2:00 pm • *Hands On Class* Learn the techniques needed to make the perfect soufflé. Soufflés, sweet or savory, can be served as a light meal, used as a side or served for dessert. They may be impressive to look at but even more delicious to eat. Menu: Classic Cheese Soufflé • Rich Chocolate Soufflé • Spinach Soufflé • Grand Marnier Soufflé • Fruit Soufflé

Tuesday, May 22nd • Lelia Gentle – DreamCatcher Farm • \$65.00 • **“Let’s Live It Up with Lobster”** 6:30 – 9:00 pm • *Demonstration Class* This highly prized crustacean can be found on the menus in the most acclaimed restaurants worldwide as well as in the understated eateries overlooking the fishing piers of Maine and anywhere in between. Join us on this mouthwatering journey! Menu: Lobster Bisque (from building the stock to finishing the bisque) • New England Lobster Roll with Herbed Mayonnaise • Lobster Pot Pie with a Puff Pastry Crust • Fresh Corn Salad • Strawberry Rhubarb Parfait

SOLD OUT! Friday, May 25th • David Moeller – Sullivan University • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Risotto with Parma Ham, Peas, Pesto & Asiago Cheese • Seared Beef Tenderloin Tips with Roasted Pearl Onions, Garlic, Mushrooms, Bacon, Herbs de Provence & Cognac • Chocolate Pate with Sauce Anglaise & Raspberries



June Classes

Friday, June 1st • David Moeller – Sullivan University • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands On Class* Menu: Wilted Spinach Salad with Pears, Goat Cheese, Walnuts & Warm Bacon Vinaigrette • Pasta with Grilled Chicken, Mushrooms, Roasted Peppers, Pancetta, Fontina Cheese & Tomato Basil Cream Sauce • Bourbon Pecan Chocolate Chip Bread Pudding

Saturday, June 2nd • David Moeller – Sullivan University • \$45.00 • **“Mastering the Soufflé”** • \$45.00 11:30 – 2:00 pm • *Hands On Class* Learn the techniques needed to make the perfect soufflé. Soufflés, sweet or savory, can be served as a light meal, used as a side or served for dessert. They may be impressive to look at but even more delicious to eat. Menu: Classic Cheese Soufflé • Rich Chocolate Soufflé • Spinach Soufflé • Grand Marnier Soufflé • Fruit Soufflé

Saturday, June 2nd • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands on Class* Menu: Fluffy Scrambled Eggs with Truffle, Bacon & Spinach • Chicken Curry with Raisins & Cashews over Basmati Rice • Chocolate Mint Chess Pie with Bourbon Crème Fraiche

Monday, June 4th • Lelia Gentle – DreamCatcher Farm • \$45.00 • **“Basic Fish Cookery at Its Best”** 6:30 – 9:00 pm • *Demonstration Class* Everything you ever wanted to know about cooking seafood, but were afraid to ask - until now – will be revealed in this class! Menu: Greek-style Cod served with a Greek Salad • Seared Garlic & Ginger Salmon with Soba Noodles • Parmesan Crusted Tilapia with Roasted Carrots • Fresh Berry Cobbler

Friday, June 8th • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands on Class* Menu: Caramelized Onion Bread Pudding with Black Pepper Mornay Sauce • Grilled Chicken Cabonara with Penne Pasta & Crisp Bacon • Flambéed Strawberries & Spiced Rum over Vanilla Ice Cream

Saturday, June 9th • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands on Class* Menu: French Onion Soup with Sherry and Glazed with Three Cheeses • Lobster & Shrimp Pot Pie topped with Flaky Pastry Crust

Wednesday, June 13th • Will Eaves “The Cheesemonger” – Lotsa Pasta • \$45.00 • **“Decadent Cheeses to Delight your Palate”** • *Demonstration Class* Cheese often gets a bad rap. Health, Cholesterol, Fat... But you been good all year right? So let's find the richest, funkiest, most booze laden, decadent cheeses we can and enjoy them while we learn about where they come from & how they are made. Menu: Buttery Triple Creams • Whiskey Soaked Cheddar • and the best in the world will be here with no added guilt!

Wednesday, June 20th • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 • **“A Tour of Italian Cuisine - Veneto”** • 6:30 – 9:00 pm • *Demonstration Class* This is the sixth of a series of monthly classes exploring the different regions of Italy! The region of Veneto is most well recognized for its largest city, Venice. This region is bordered on the West by Largo di Garda (Italy's largest and most famous lake) and on the right by the Adriatic Sea. Other well known historic cities in this province are Verona, which is home of the balcony site of Romeo and Juliet and Padua a small town with a wonderful university. Also in the region in the mountainous northern section is the scenic and beautiful ski town of Cortina D'Ampezzo in the Dolomite mountains. This region is famous for all types of Risotto dishes & fish. Menu: Risotto con le Zuchete ~ rice with zucchini & pancetta • Risotto de Scampi ~ rice with shrimp • Capesante in Tegame alla Veneziana ~ scallops with lemon & herbs • Asparagi in Salsa ~ steamed asparagus in a creamy hardboiled egg salsa • Radicchio Rosso all uso Tevisiano ~ grilled radicchio • Budino al Latte ~ milk pudding (Venice)

Friday, June 29th • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands on Class* Menu: Savory Spinach & Feta Cheesecake with Garlic Toast • Seared Beef Tenderloin Medallion with Shallots & Brandy Cream • Puff Pastry Napoleon with Poached Pears, Pastry Cream & Chocolate Sauce

Saturday, June 30th • Mike Cunha – Sullivan University & Limestone • \$75.00 for two • **“Date Night”** 6:30 – 8:30 pm • *Hands on Class* Menu: Tomato & Mushroom Quiche with Aged Cheese and Savory Whipped Cream • Chicken Breast stuffed with Aged Ham & Swiss Cheese with Caper Sauce • Milk Chocolate Cheesecake served with Marinated Fruits & Sweet Cream

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 & signup for our newsletter, sent by e-mail twice monthly!