

Gourmet Chef Cooking Classes January-February 2015

(D) Easy Italian with Antonella! \$45.00

Tuesday, January 20th 6-8 pm

Antonella was born and raised in Milan, Italy, and she is here to share her recipes and cooking tips with us. She will be making 3 easy and delicious recipes using puff pastry.

(D) Healthy Stir Fry with Sue Willson! \$45.00

Wednesday, January 21st 6-8 pm

Sue Willson, former owner of United Pantry, is here to share her healthy and simple recipes for stir fry. Perfect for starting out the New Year right!

(D) Around the World with Wine and Food! \$50.00

Thursday, January 29th 6-8 pm Must be 21 to attend!

Each month Paul Stroklund will be showcasing 4 different brands of wine and 4 appetizers that will pair perfectly with them. **January's wine of choice: Pinot Gris.**

(P) Sushi with Sue! \$45.00

Wednesday, February 4th 6-8 pm

Sue Willson, former owner of United Pantry, will be showing you how to make your own delicious sushi at home. A great class to take with friends and family!

(P) Valentine's Day Kids Class \$35.00 Ages 7-12

Saturday, February 7th 11-12:30 pm

Denise will be helping our young chefs prepare 3 fun Valentine's Day items that can be used for gifts, or eaten right on the spot!

(D) Delectable Truffles! \$45.00

Tuesday, February 10, 6-8 pm

Shanda Cool, owner of Sweet & Flour Patisserie, will be here to demonstrate how to make ganache and chocolate fillings, roll and dip truffles, and temper chocolate. You will also enjoy a wine pairing with your desserts!

(D) Easy Italian with Antonella! \$45.00

Tuesday, February 24th 6-8 pm

Antonella was born and raised in Milan, Italy and she is here to share her wonderful recipes with us. This class will be homemade mascarpone gnocchi with caramelized onion and citrus creamy cups with fresh fruit.

(D) Around the World with Wine and Food \$50.00

Wednesday or Thursday, February 25th or 26th - Must be 21 to attend. Pick your day.

Each month Paul Stroklund will be showcasing 4 different brands of wine and 4 appetizers that will pair perfectly with them. **February's wine: Pinot Noir**

Paid registration is required as seating is limited. There is a two day notification required for cancellation of a class for a refund. If less than two days is given for cancelling, you may find a friend or family member to fill your spot. Please inform us of food allergies upon registration.

Gourmet Chef, 122 South Main, Minot, ND 58701. 701-839-8928

www.gchef.com email gourmet@minot.com

Gourmet Chef Cooking Classes March 2015

(D) Soups Around the World with Sue! \$45.00

Wednesday, March 4th 6-8 pm

Sue Willson, former owner of United Pantry, will be sharing her cultural knowledge by making different ethnic soups, perfect for the cool weather.

(P) Irish Treats Kids Class! \$35.00 Ages 7-12

Saturday, March 14th 11-12:30 pm

Denise will be guiding our young chefs through 3 hardy Irish recipes that are sure to turn you green with envy!

(D) Around Easy Italian with Antonella! \$45.00

Tuesday, March 17th 6-8 pm

Antonella was born and raised in Milan, Italy and she is here to share her knowledge and recipes for us. In this class she will be showing the perfect and easy way to make risotto dishes. Risotto with porcini mushrooms and risotto with ground beef and bell pepper will be featured.

(D) Pressure Cooking with Paul \$35.00

Saturday, March 21st 11-1 pm

Paul Stroklund will be sharing the features and benefits of using a pressure cooker, along with 4 recipes and great ideas for this time saving equipment.

(D) Around the World with Wine and Food \$50.00

Wednesday or Thursday, March 25 or 26th Must be 21 to attend! Pick your day.

Each month Paul Stroklund will be showcasing 4 different brands of wine and 4 appetizers that will pair perfectly with them. **March's wine of choice: Malbec**

Paid registration is required as seating is limited. There is a two day notification required for cancellation of a class for a refund. If less than two days is given for cancelling, you may find a friend or family member to fill your spot. Please inform us of food allergies upon registration.

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