



Cooking at the Cottage

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

2015 FALL Cooking Class Schedule

ABOUT OUR COOKING CLASSES - 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 our classes 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 are a gourmet chef, seasoned home cook or don't know the difference between a stockpot and a sauté pan, you'll find classes that give you the confidence and skills to cook great food.

We offer a number of different styles of classes:

DATE NIGHT is a HANDS ON class, 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! The price of this class is for two individuals (one table).

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. You are served a large appetizer portion of each dish. The price of this class is for one individual.

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. You will be served a large appetizer portion of what is prepared. The price of this class is for one individual.

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. You will be served a large appetizer portion of each dish. The price of this class is for one individual.

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. You will be served a large appetizer portion of what is prepared each evening. The price of this class is for one individual.

GIVE A GIFT CERTIFICATE FOR A COOKING CLASS OR MERCHANDISE - Looking for that perfect gift? A gift certificate to a class, date night or for merchandise is the answer and can be purchased online!

HOW TO REGISTER – 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 schedule so check back often! We have **ONLINE REGISTRATION** for our classes or call us at 502-893-6700 to make your reservation!

NEW CANCELLATION POLICY – Our cancellation & classroom policy has changed and is listed on the last page of this schedule; please take a moment to review before making your reservation.

~ ONLINE REGISTRATION ~

*is the best way to sign up for
your favorite classes and is available 24 hours a day, 7 days a week!*

*Visit us at www.cookingatthecottage.com
to check class availability, register, join a wait list and much more!*

September Classes

Friday, September 4th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Fried Green Tomatoes with Goat Cheese and Pepper Relish • Cannelloni with Shrimp, Scallop and Lump Crab Filling in Tomato Cream Sauce • Pear and Brie Cheese Tartlettes with Bourbon Sauce



Wednesday, September 9th • 11:30 – 2:00 pm • “New Southern Charm” • Demonstration Class • John Plymale – Porcini • \$45.00 As the weather begins to cool down, these dishes will help to warm you up with their rich and robust flavors. John has put a contemporary spin on these traditional Southern dishes. Menu: Green Tomato Soup with Crème Fraîche • Old Fashioned Chicken Croquettes with Melted Brie Sauce • September Succotash • Creamy Peanut Butter Tart

Friday, September 11th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Michael Hargrove – Oishii Food Company • \$95.00 for two Menu: Spinach and Bacon Salad with Warm Mustard Vinaigrette • Pan Roasted Chicken Thighs with Potato and Goat Cheese Gratin and Glazed Root Vegetables • Roasted Pear Tart with Bourbon Caramel



Saturday, September 12th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Spinach and Artichoke Dip with Toasted Pita Crisps • Salmon with Julienne of Vegetables en Papillote (cooked in a parchment paper) • Chocolate Almond Chess Pie with Vanilla Chantilly Cream



Monday, September 14th • 6:30 – 9:00 pm • “A Tour of Italy ~ Sicilia” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 We will be revisiting different regions of Italy on our second tour – complete with new dishes. This is the eighteenth of a series of monthly classes exploring the different regions of Italy! Sicilia is the big Island of Italy where it is said it is full of sun where the sun flavors everything from the wheat to the oranges. Known best for fish as a staple cuisine, swordfish and tuna are king in Sicily. Simple flavors filled with lemon, herbs and vegetables reign. The climate is mild and sunny and favors olive tree orchards, lemon trees, tomatoes and artichokes from the ground which is rich due to the volcanic presence of Mt. Etna. Menu: Alici Crude (Anciuovi cruri) ~ Marinated Fresh Anchovies ~ a traditional favorite appetizer served with crusty bread fresh anchovies cooked with lemon then tossed with garlic, parsley, crushed red pepper and extra virgin olive oil • Insalata di Arance ~ Orange Salad ~ sliced blood orange (or pink variety) salad seasoned with thinly sliced fresh scallions, freshly minced flat leaf parsley, extra virgin olive oil, salt and pepper • Cannelloni alla Siciliana ~ Sicilian Cannelloni ~ homemade semolina and egg flour pasta squares filled with a chopped beef stew then coated with an egg and cheese topping oven baked and served warm • Bracirole di Tonno Fresco ~ Fresh Tuna Rolls ~ thinly sliced and lightly seasoned fresh tuna steaks stuffed and rolled with freshly cubed tuna tossed with parsley, bread,

garlic, and cheese then seared in hot oil and served with a light tomato and cream sauce • Carote al Marsala ~ Carrots in Marsala ~ fresh carrots thinly sliced and sautéed in butter then deglazed and finished off with Marsala. This is served readily as a favorite “contorno” or side dish

Tuesday, September 15th • 6:00 – 9:00 pm • “European Layers of Love” • Demonstration Class • Christina Singer – Chrissy Bakes! • \$45.00 Rich, buttery, flaky layers that melt in your mouth unlike American pastries that are so sweet. Learn the secrets of this yeast dough and its many applications. Menu: Walnut Roulade ~ yeast dough with walnut egg filling • Kouign Amann ~ mix between puff pastry and Danish, filled with jam • Buchteln ~ swirls of yeast dough filled with apricot jam

Wednesday, September 16th • 11:30 – 2:00 pm • “Honey, Do you Love Me?” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00 A sweetener, an energy booster, an immune builder and a cancer fighter!! What other food can make all these claims? One of nature's most perfect foods becomes the star in this class ~ honey, that is! Menu: Fresh Pears with Lavender Honey and Goat Cheese • Spinach Salad with Honey Pecans and Honey Vinaigrette • Pork Tenderloin with Honey Pomegranate Glaze • Honey Glazed Carrots • Honey Flan • Lavender Honey will be made in class

Wednesday, September 16th • 6:30 – 9:00 pm • “Let the Good Times Roll ~ Creole Style” • Demonstration Class • Ethan Ray – Roux and Ten Tables • \$45.00 Don't worry if your Cajun French is rusty. Just say “Let the Good Times Roll” (laissez les bon temps roulez) since food and good times go hand in hand. Since New Orleans eclectic mix of culture and music stems from its French, African, Creole and Spanish roots, this diversity helped pave the way for the unique cuisine called Creole. Menu: Crawfish Etouffee ~ crawfish, blonde duck fat roux, Creole rose rice • Oyster Au Gratin ~ oysters, fontina, pecorino romano, white wine, onions, leidenheimer toast • New Orleans Style BBQ Shrimp ~ head on BBQ shrimp, butter, garlic, worcestershire sauce, Crystal hot sauce, white wine, Creole spices • Pralines ~ candy made from sugar, cream, butter and nuts

Thursday, September 17th • 6:00 – 9:00 • “Basics of Cake Decorating” • Hands On Class • Jesica Jones – Love at First Bite • \$55.00 Learn all of the basics of cake decorating. Some of the topics that will be covered in this class are assembly, filling, crumb coating and flat icing the cake, borders and piping techniques, coloring the frosting, making homemade buttercream frosting and much more. Each student will be provided with an 8 inch cake to decorate and take home, show off and enjoy! This is not a Wilton cake class...it's SO much more!

Please arrive early, with your supplies, as we will begin promptly at 6:00 pm.

***Ask for your supply list at signup. We offer these items for sale at the Cottage along with a 10% class discount on your purchase and would be happy to put a kit together for you ahead of time; just let us know.



Friday, September 18th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Michael Hargrove – Oishii Food Company • \$95.00 for two Menu: Shrimp and Avocado Ceviche • Pork and Mushroom Tamales with Tomatillo Salsa • Traditional Flan with Strawberry Compote



NEW CLASS! Saturday, September 19th • 11:30 – 2:00 pm • “No-Knead Artisan Breads” • Demonstration Class • Brad Dillon – Brad's Designer Breads • \$45.00 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 purchased 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 • Irish Soda Bread • new Sundried Tomato-Kalamata Olive-Rosemary Loaf and suggestions for other variations

Saturday, September 19th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Creole Style Penne Pasta with Shrimp and Smoked Sausage • Seared Beef Tenderloin with Mushroom and Onion Demi Glace • Apple Strawberry Cobbler with Cinnamon Crumble



Monday, September 21st • 6:30 – 9:00 pm • “Latin Inspired ~ Plant Based Gluten Free” • Demonstration Class • Mat Shalenko – June Health & Wellness • \$45.00 Latin flavors abound in these dishes focusing on fresh, flavorful and natural ingredients. You are sure to get rave reviews when you serve these to your circle of friends. Menu: Plantain Pancakes with Mango Compote • Black Bean Stuffed Avocado • Spinach Salad with Corn and Quinoa • Roasted Vegetable Enchiladas • Mexican Chocolate Cake with Cinnamon Dulce Crema



Tuesday, September 22nd • 6:30 – 9:00 pm • “Hunger Game” • Demonstration Class • Mac McBride – Ruby Jean’s Café & Sullivan University • \$50.00 An avid fisherman, hunter and accomplished chef, Mac is taking that wild game and fish in your freezer and turning it into tempting creations that will amaze your family and friends. Menu: Mac’s Legendary Venison Chili • Snapper Turtle Soup au Bourbon Lexington garnished with Pasta Tortellini • Country Ham Crusted Catfish with Pimento Cheese Grits and Heirloom Tomato Broth • Seared Venison Loin with Wild Mushroom Demi Glace and Sautéed Chard • Confit of Rabbit with Fresh Black Pepper Pasta and Creamy Dijon Herb Sauce

Wednesday, September 23rd • 6:30 – 9:00 pm • “Autumn Inspirations” • Demonstration Class • John Plymale – Porcini • \$45.00 As the season changes so do the foods we begin to crave. Hearty, Southern inspired dishes that will warm your heart and soul. Menu: Stuffed Breaded Okra with White Cheddar Cheese served with Homemade Tomato Jam • Salad of Heirloom Grape Tomatoes, Olives, Cucumber, Red Onion, Roasted Garlic, Fresh Herbs, Feta and Extra Virgin Olive Oil • Homemade “Shake ‘n Bake” Pork Chops over Sweet Potato Hash with a Creamy Mustard Sauce • Apple Stack Cake with Apple Cider Glaze

Friday, September 25th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Michael Hargrove – Oishii Food Company • \$95.00 for two Menu: Bucatini All’Amatriciana ~ pancetta, crushed tomato, red pepper flake, pecorino and mint • Pork Chop Milanese ~ pan fried pork cutlets with tomato and arugula salad • Zabaglione with Fresh Berries and Mint



Saturday, September 26th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Classic Caesar Salad with Sundried Tomato Dressing and Garlic Croutons • Chicken Cordon Blue with Lemon Caper Veloute • New York Style Lemon Scented Cheesecake with Rum Marinated Strawberries



Monday, September 28th • 6:00 – 9:00 pm • “What to Do with Pate a Choux” • Demonstration Class • Penny Silver – The Hungry Chefs • \$45.00 Pâte à Choux is the base component of an entire category of French Pastries. The pate a choux dough is light, airy and not too sweet lending itself to an endless number of possibilities, both sweet and savory. Penny is an accomplished pastry chef, so don’t miss this class! Menu: Profiteroles • Cream Puffs • Éclairs • Choux au Craquelin • Churro with Caramel and Chocolate Sauce

Wednesday, September 30th • 6:30 – 9:00 pm • “Old Fashioned Oyster Roast” • (held outdoors, weather permitting) • *Demonstration Class* • Lelia Gentle – DreamCatcher Farm • \$65.00 If you’ve been waiting for a month with “R” to eat fresh oysters – the time has come! September is here – waters are cooling and that means tastier, brinier oysters. This is an outdoor event – we’ll be roasting oysters on the grill. With (hopefully) a cooler evening, we’ll start out with a warm bowl of chowder and then dig into fresh, steamy oysters right off the grill. Come prepared to shuck at least a dozen oysters – and you will go home with your own oyster knife. Definitely come prepared to have fun – you certainly will! Menu: Classic New England Clam Chowder • Creole Grilled Oysters • Grilled Oysters with Cocktail Sauce or Lemon Aioli • Roasted Corn on the Cob • Creamy Cole Slaw • Lemon Blueberry Fool • Sweet Tea

October Classes

NEW DATE! Thursday, October 1st • 11:30 – 2:00 pm • “Zazzy and Zesty Zucchini” • *Demonstration Class* • John Plymale – Porcini • \$45.00 It’s that time of year when that one little zucchini plant is taking over your garden. You’ve grilled it, sautéed it, stewed it...you know what I mean. There are so many interesting ways to use this squash so come and see for yourself! Menu: Zucchini Cheddar Scones • Lemon Ricotta Zucchini Pancakes topped with Roasted Chicken and Local Honey • Zucchini stuffed with Rice, Fire Roasted Corn, Green Chilies and Pepper Jack Cheese • Spicy Zucchini Slaw • Zucchini, Goat Cheese Tart and Roasted Tomato Tart with a Cream Cheese Crust • Zucchini Bread Studded with Golden Raisins and served with Devonshire Cream

Thursday, October 1st • 6:00 – 9:00 • “Fun with Fondant & Advanced Piping Techniques ~ Cake Decorating” • *Hands On Class* • Jessica Jones – Love At First Bite • \$55.00 In this class you will learn how to create that beautifully smooth finish you’ve admired on many cakes. Fondant icing is the trick. You will frost, fill and cover your cake in fondant. In addition, you will learn how to make beautiful roses, writing techniques, a reversed shell border, Corneille lace, braided fondant border, using stencils and much more! Each student will be provided with a 6 inch double layer cake to decorate, take home, show off and ultimately eat. This is not a Wilton cake class...it’s SO much more!

Please arrive early, with your supplies, as we will begin promptly at 6:00 pm.

***Ask for your supply list at signup. We offer these items for sale at the Cottage along with a 10% class discount on your purchase and would be happy to put a kit together for you ahead of time; just let us know.



Friday, October 2nd • 6:30 – 8:30 pm • “Date Night” • *Hands On Class* • David Moeller – Sullivan University • \$95.00 for two Menu: Cheese Grits with Shrimp Etouffee • Steak Diane • Lemon Curd Tarts with Fresh Berries



Saturday, October 3rd • 6:30 – 8:30 pm • “Date Night” • *Hands On Class* • Mike Cunha – Sullivan University • \$95.00 for two Menu: Country Ham Grit Cakes with Seared Shrimp and Red Eye Gravy • Filet of Salmon Wellington with Saffron Cream • Apple Walnut Caramel Sauce over Vanilla Custard Filled Crepes



Monday, October 5th • 6:30 – 9:00 pm • “Dishes to Thai For” • *Demonstration Class* • Penny Silver – The Hungry Chefs • \$45.00 Enjoy a taste of Thailand with an array of appetizers and snacks. Each is unique in flavor and texture, so come, taste, compare and let us know your favorite. Menu: Shrimp and Veggies in Rice Paper Rolls with Crushed Peanut Sweet Chili Sauce • Deep Fried Tofu • Ground Pork Lettuce Wraps • Chicken Satay with Peanut Sauce • Thai Chicken Wings

Tuesdays, October 6th through November 10th • 6:30 – 9:00 pm • “Basic Training 101” • Hands On Class • David Moeller – Sullivan University • \$495.00 for a Six Week course A six week series of HANDS ON training, guaranteed to have you cooking like a pro in no time! This class was 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 and grilling. 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, if you wish.



Wednesday, October 7th • 11:30 – 2:00 pm • “From the Root Cellar” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00 Beets, turnips, carrots, parsnips, sweet potatoes, rutabagas, winter squash of all sorts...these are the vegetables that get us through the winter months. With all the greens disappearing from the local markets, we are ready to dig into hearty soups and other vegetable dishes. Menu: Homemade Vegetable Chips • North African Sweet Potato Soup • Roasted Root Vegetable Salad • Roasted Vegetable Pot Pie • Roasted Radishes and Carrots with Turmeric • and Dessert ~ to be determined

NEW CLASS! Wednesday, October 7th • 6:30 – 9:00 pm • “Hone Your Knife Skills” • Hands On Class • Ed Bartush – Wusthof Trident Cutlery • \$45.00 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 10 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, October 9th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Wild Mushroom and Truffle Macaroni and Cheese • Paella • Crepes with Banana Flambé and Nutella



NEW CLASS! Saturday, October 10th • 11:30 – 2:00 pm • “Perfect Homemade Pizza” • Brad Dillon – Brad’s Designer Breads • \$55.00 While perfecting bread and scone recipes, and after taking a pizza class in Italy, Brad has been secretly perfecting a pizza dough recipe, or 2, for his own use, and the pizza making technique, which he is now prepared to share with the world. Pizza is the ultimate simple comfort food that everybody can love, when done right. Get over marina, mozzarella and pepperoni, and up your game with multiple types of cheeses (including Gorgonzola), sauces (fig jam anyone?) , and fruits (apples and grapes), among other things. Use up that leftover salsa and andouille before it goes bad. Turn up the Heat! Brad will give you the knowledge of how to properly mix, shape, and bake your own pizza. After this class, and with a little planning, on a work night, you should be able to get a pizza in the oven in 30 minutes, so you will have time to pour yourself a glass of wine and change your clothes before you eat. This is a hands on class, so wear something that looks good with flour on it, and a little sauce. You will mix dough to take home and bake later, and assemble a pie to take home and bake that day, or sometime soon. If you have any favorite ingredients to use on your own pizza, bring them along.



Saturday, October 10th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Manhattan Style Seafood Chowder with Garlic Herb Crostini • Boneless Pork Loin stuffed with Spinach, Feta Cheese and Toasted Pine Nuts • Poached Pear and Almond Bread Pudding topped with Cinnamon Crème Fraîche



Monday, October 12th • 6:30 – 9:00 pm • “A Tour of Italy ~ Sardegna” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 We will be revisiting different regions of Italy on our second tour – complete with new dishes. This is the nineteenth of a series of monthly classes exploring the different regions of Italy! Sardegna is known as the farthest away island from terra ferma. It is spoken of as a small world in which anything that is planted will grow. Its topography ranges from mountains to plains and ocean all around, caverns and grottos to the west and luxurious landscapes and emerald coastline to the North. In Sardegna each and every little town or city and each seaside has its very own tradition. As a result, the food is varied throughout the island as are the wines. Menu: Cicones ~ Gnocchi of Sassari ~ homemade firm semolina flour gnocchi with a hint of saffron tossed in a meat sauce and loaded with grated pecorino cheese • Calamari Ripieni ~ Stuffed Grilled Calamari ~ fresh calamari stuffed with seasoned chopped tentacle salad tossed with anchovies, garlic, parsley, bread crumbs in a lemon marinated then grilled and seasoned with sea salt and pepper • Melanzane Arrosto ~ Roasted Eggplant ~ fresh small firm eggplant roasted whole and then halved and seasoned generously with salt, pepper, garlic, extra virgin olive oil and crushed red pepper • Bombas ~ Sardenga Style Meatballs ~ a mix of ground beef and veal mixed with garlic, parsley, bread crumbs and eggs then pan cooked in a fresh tomato and onion sauce • Bugnoletti di Patate ~ Potato Fritters (sweet dessert) ~ cooked and riced potatoes tossed with sugar, flour, eggs, lemon zest and salt then fried and served warm dusted with powdered sugar

Wednesday, October 14th • 11:30 – 2:00 pm • “Celebration of Fall” • Demonstration Class • John Plymale – Porcini • \$45.00 Sunny days, crisp cool nights and rustling leaves are just some of the simple pleasures of fall. Call a friend, make a date and join us as we celebrate the season. Menu: Sweet Potato Hummus Dip with Pita Chips • Roasted Beet Salad with Blood Orange Vinaigrette, Goat Cheese and Toasted Pistachios • White Sausage Ragout over Orzo • Cookie Plate ~ Cashew Butter Cookies, Three Ginger Cookie and Chunky Cream Cheese and Macadamia Nut Cookie

Wednesday, October 14th • 6:30 – 9:00 pm • “Introduction to Sushi” • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$65.00 In this class you will learn how to make proper Sushi Rice, how to select sushi grade fish, as well as a discussion of necessary ingredients and equipment. We will 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 Nigiri, Spicy Squid Roll, Philadelphia Roll and a Dragon Roll with Eel. For dessert, we will have Fresh Fruit Splashed with Midori



Thursday, October 15th • 6:00 – 9:00 pm • “Croissants, Danish & Turnovers” • Partial Hands On Class • Barbara Turner – Sullivan University • \$55.00 Nothing is more delicious in the morning with your coffee than a delicate French pastry. The art of Viennoiserie or French breakfast pastry is challenging but is well worth the effort. Viennoiseries are a type of leavened buttery puff pastry. It comes in three types, Croissant, Danish and Puff pastry. Menu: Croissants ~ a rich, flaky pastry so delicate it melts in your mouth • Chocolate Croissant ~ pains au chocolat ~ croissant dough wrapped around a delicious chocolate center • Danish ~ similar to croissant dough, but with eggs and more dense than a croissant ~ delectable pastries filled with either cheese or cherry filling • Puff Pastry Turnovers ~ flaky handmade puff pastry with a sweet apple center and iced with a vanilla glaze



Friday, October 16th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Michael Hargrove – Oishii Food Company • \$95.00 for two Menu: Chopped Vegetable Salad with Ginger Vinaigrette • Herb Crusted Cod with Preserved Lemon and Capers • Pear Tart with Vanilla Ice Cream



NEW CLASS! Saturday, October 17th • 11:30 – 2:30 pm • “Creepy Halloween Cookies ~ Cookie Workshop” • Hands On Class • Cathy Frederick – Cathy’s Designer Cookies • \$55.00 Learn to make a variety of spooky cookies, perfect for Halloween, to give your family and friends. Learn the techniques and tricks to work with royal icing, achieve the proper consistency as well as coloring the icing; you will learn the proper way to fill and use a piping bag for decorating as well as how to store leftover icing. Several different cookie decorating techniques, including the use of working with fondant and royal icing, outlining and flooding cookies will be covered in class. Cathy will share her recipes for Traditional Sugar Cookies, Gingerbread Cookies & Royal Icing. Visit Cathy’s website ~ www.cathysdesignercookies.com ~ and see some of her creations. Students will take home four cookies they complete in this class ~ a Spooky Haunted House • Spider Web with Spider • Harvest Pumpkin complete with Stem and Curls • Candy Corn. All tools, icings and cookies are supplied. *This class is always a sellout, so sign up early!*



NEW CLASS! Saturday, October 17th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$95.00 for two Menu: Caramelized Savory Onion Bread Pudding with Sauce Mornay • Grilled Chicken, Bacon and Penne Pasta Carbonara • Lemon Mousse Tartlettes with Crystallized Ginger and Toasted Meringue



NEW CLASS! Monday, October 19th • 6:00 – 9:00 pm • “Bursting with Flavor ~ Homemade Infused Pasta” • Hands On Class • Sandra Gugliotta – Dining Elegance Caterers • \$55.00 Take fresh, homemade pasta to a new level by adding some of your favorite flavors resulting in a delicious infused pasta. Sandra, a first generation Italian American, will show us, step by step, how to make basic egg noodle pasta and infused pasta from scratch. Each student will prepare their pasta, from start to finish, and use the pasta machine to roll it out. Sandra will demonstrate how to use these pastas, one as an entrée and the other as a dessert. With this information, you will be able to create your own infused pasta varieties, only limited by your imagination. Menu: Pappardella con Limone ~ Lemon Infused Wide Egg Noodle Pasta ~ tossed with lemon, garlic butter, white wine, heavy cream and sautéed shrimp • Guanti Fritti con Arancio ~ Fried Pasta ~ infused with fresh orange juice; cut, fried and coated in a honey, lemon and cinnamon glaze topped with chopped walnuts



Wednesday, October 21st • 6:00 – 9:00 pm • “Autumn European Tarts and Galettes” • Demonstration Class • Christina Singer – Chrissy Bakes! • \$45.00 European tarts and galettes with the flavors of autumn are perfect for entertaining or your Thanksgiving table. You will be amazed how these differ in taste from an American tart. Menu: Pear Frangipane Tart • Apple Lemon Tart • Rustic Cranberry Galette

NEW CLASS! Thursday, October 22nd • 6:30 – 9:00 pm • “Hearty Indian Appetizers” • Demonstration Class • Bhavana Barde – Bhavana Foods Catering • \$45.00 When it comes to snacks and appetizers, Indian cuisine is special because cooking is considered an art in India as well as the variations of mixed cuisines that are present. Menu: Chole ~ Puri ~ garbanzo beans cooked in onion, tomato, ginger, garlic and spices served with poori bread • Spicy Potato ~ potatoes cooked in onion, ginger and spices served with puri bread • Puri Bread ~ Indian whole wheat fried bread • Raita ~ yogurt based cucumber and tomato dip



Friday, October 23rd • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Duck Empanadas with Chipotle Aioli • Seared Salmon with Orange Ginger Glaze, Couscous and Sautéed Vegetables • Classic Cheesecake with Orange Curd



SAVE THE DATE! Saturday, October 24th • 10:00 – 3:00 pm • “Cooking at the Cottage’s 5 year Anniversary Celebration” • Details to come – this is not a class but a day filled with demos, give a ways, Wusthof Truck Show, tasty treats and much more!

Saturday, October 24th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Seafood Creole in Flaky Puff Pastry • Boneless Pork Chops with Sun Dried Cherry Demi Glace • Bourbon Marinated Fruit on Buttermilk Biscuits with Warm Sabayon



Monday, October 26th • 6:30 – 9:00 pm • “Full of Fall Flavors ~ Plant Based Gluten Free” • Demonstration Class • Mat Shalenko – June Health & Wellness • \$45.00 Embrace fall with flavors that are uniquely those of the season. Hearty, nutritionally packed goodness sure to put a smile on your face. Menu: Roasted Butternut Squash and Lentil Chili • Salad with Pumpkin Seeds, Apple and Celery Root with Lemon Maple Vinaigrette • Mushroom Cauliflower Gratin • Tempeh Spaghetti Squash Puttanesca • Dark Chocolate Cranberry Oatmeal Pumpkin Bars



Wednesday, October 28th • 6:30 – 9:00 pm • “Private Event” • Mike Cunha – Sullivan University

Thursday, October 29th • 6:30 – 9:00 pm • “Autumn Hues” • Demonstration Class • John Plymale – Porcini • \$45.00 Fill your table with foods synonymous of autumn and relish every bite of this wonderful time of year. Menu: Carrot Apple Soup garnished with Apples, Sour Cream and Cracked Black Pepper • Chicken Cordon Blue with an Apple Bourbon Glaze • Asiago Gnocchi with Brown Butter and Sage • Roasted Brussels Sprouts with Sautéed Apples, Bacon and Onion • Afro German Tea Room Apple Crisp with Cinnamon Ice Cream

Friday, October 30th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Shrimp and Crab Gratin with Horseradish Dijon Sauce • Pork Schnitzel with Lemon Caper Sauce • Bourbon Chocolate Pecan Tarts



November Classes

Saturday, November 14th • 9:00 – 3:00 pm • “Springerle & Molded Cookie Workshop” • 6 Hour Hands On Workshop • Connie Meisinger – House on the Hill Cookie Molds • \$120.00 For cookies that are too pretty to eat, learn techniques to properly make traditional European artisan cookies using both single and multiple image presses as well as rolling pins. In this *hands on class*, you will produce your own Springerle, molded gingerbread, Speculaas (think Windmill cookies) and luscious almond Frankfurter Brenton cookies. You will also learn a simple procedure for applying chocolate to the backs of the cookies. Beautiful additions to your holiday baking! Connie is the owner of House on the Hill, Inc., a company that provides working replicas of both historic cookie molds and newly designed and hand carved cookie mold designs. She started collecting the molds primarily as a baker of Springerle cookies and became interested in their history and art as much as their function. Since buying the business in 2002, Connie has expanded the range of cookie molds to include over 500 designs. She continues to find and develop molded cookie recipes. House on the Hill’s molds have been featured in Martha Stewart Living, Victoria, and other baking and crafting publications. Connie appeared on the Martha Stewart Show in December 2011. There will be a 30 minute break during this workshop for lunch ~ there are a number of restaurants within walking distance or feel free to bring your lunch.

****Bring a shiny aluminum cookie sheet to transport your cookies home to dry and bake.**



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NEW 2015 UPDATED

CLASS REGISTRATION & CANCELLATION POLICY

Cooking at the Cottage classes are a ticketed event, filled on a first-come basis and payment must be made at the time of registration. Online registration is NOW AVAILABLE, can be done in person or by phoning the Cottage at (502) 893-6700 (no emails). Payment is due at time of registration. We accept all major credit cards. If paying by Gift Card, please have your card, available since 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
SEVEN (7) FULL DAYS PRIOR TO THE SCHEDULED CLASS.
WE ARE 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.

If you cannot attend class and can't find a substitute, please let us know anytime during the 7 day period before class and if we are able to sell your seat(s) from a waiting list, we will issue you a store credit to be used for another class (not merchandise) during the next 12 months.

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.

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. We reserve the right to substitute instructors in a given class, if necessary.

We want all of our students to have a great classroom experience so please arrive on time, keep talking to a minimum during class and silence your cell phone. You may wish to bring a sweater to class because the temperature in the classroom does vary.

If we cancel a class due to inclement weather or other unforeseen circumstances, you will be notified by phone or email as soon as the decision is made and full refund will be issued. However, if we hold a class, there will be NO REFUNDS or CREDITS due to the weather.

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

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

Mark & Linda