

## **Gourmet Chef Cooking Classes November 2015**

### **Gourmet Chef's 1<sup>st</sup> Wine and Cheese Night \$45 (D)**

**Wednesday, November 4<sup>th</sup> 6-8p.m.**

Come and share an evening of wine and cheese with us here at Gourmet Chef. Dominic, the representative from Peter Yealands Wine, will be here to share a selection of his wines with us, including a Pinot Gris and a Sauvignon Blanc. Participants will sample different types of cheeses along with learning how to put together a cheese plate for the holidays.

### **Easy Italian with Antonella! \$45 (D)**

**Tuesday, November 10<sup>th</sup> 6-8 pm**

Antonella will be finishing her tour of Italy this fall with 3 great dishes! Students will be learning how to make Arancine alla sicilicana (Crispy rice balls filled with cheese, vegetables and herbs served with marinara sauce) from the Sicily Region, Cheese Tortellini with sausage and creamy squash sauce from the Veneto Region (Venice) and Zucchini ripiene (Stuffed zucchini with ground beef, sausage and herbs) from the Calabria Region.

### **Elegant Thanksgiving with Sue Willson! \$45 (D)**

**Thursday, November 12<sup>th</sup> 6-8 pm**

Sue Willson, former owner of United Pantry, is here to share her tips for preparing an elegant Thanksgiving Feast. She will be showing students how to prepare a Turducken (turkey, duck and chicken rolled together) with a cranberry and cognac sauce.

### **Basic Knife Skills with Cory Mattern! \$45 (D,P)**

In this class Cory Mattern of Gourmet Chef will be teaching students basic knife skills. They will also be learning carving techniques as they learn to carve on their own rotisserie chicken. Just in time for Thanksgiving!

### **Raw Food Diet with Katie Peterson! \$45 (D)**

**Tuesday, November 17<sup>th</sup> 6-8 pm**

If you want to learn what the Raw Food movement is all about and what exactly it is, join Katherine Peterson, Life Coach and Holistic Nutritionist, for a class that will showcase the Raw Food Diet. This class will include a days worth of recipes and provide information on what it means to eat and live raw.

### **KIDS Class: Pumpkin Dog Treats \$30 Ages 7-12 (P)**

**Saturday, November 21<sup>st</sup> 11-12:30 pm**

Even Fido needs a gourmet treat! Paula Bosh will be helping our young chefs prepare pumpkin dog treats for that favorite 4 legged member of the family. Woof!

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**

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