# 2017 | JANUARY & FEBRUARY | COOKING CLASSES

CALL US AT 839-8928 TO REGISTER!

JAN 16
JAN 17

## EASY ITALIAN WITH ANTONELLA

with Antonella Scapara
1/16 OR 1/17, 6pm to 8pm
*Demonstration Class - Cost $45*

Antonella, born and raised in Milan, Italy, will be sharing with us some of her Italian favorites. Recipes will include: an asparagus crostini with pancetta and ricotta, Fusilli alla Romana (fusilli pasta with tomatoes, black olives, garlic and bread crumbs) and a potato and salmon casserole.

JAN 19

## GREEK DINNER

with Sue Willson
6pm to 8pm
*Demonstration Class - Cost $45*

Are you ready for a trip to the Greek Isles this winter?! Sue Willson, owner of Up Again Catering, will be here this month to show you how to enhance your meal with the flavors of Greece!

JAN 24
JAN 25

## Traditional Mexican

with Jamie Price
1/24 OR 1/25, 6pm to 8pm
*Demonstration Class - Cost $45*

Join us this month as Jamie Price, Pit Master and owner of LBJ Catering will be here to show class participants how to make an authentic Mexican meal. Recipes will include: Tortilla Soup, Mini Tostada, Chicken Enchiladas, Chile Rellenos and Sopapillas.

FEB 6
FEB 7

## Easy Italian with Antonella

with Antonella Scapara
2/6 OR 2/7, 6pm to 8pm
*Demonstration Class - Cost $45*

Antonella, born and raised in Milan, Italy, will be here to with us some of her Italian favorites. Recipes will include: A Mushroom Prosecco Risotto, Pollo alla salsa rosa (chicken with tomato sauce, cream, garlic and parsley), and Napoleon stuffed tomatoes.

FEB 15

## BEGINNERS SUSHI

with Sue Willson
6pm to 8pm
*Participation Class - Cost $45*

Sue Willson owner of Up Again Catering will be showing participants this month how to make their own Sushi at home. This is the perfect beginner's class to take with friends and family.

FEB 18

## HOMEMADE SOLUTIONS IN THE KITCHEN

with Mare Pignet, 1pm to 3pm
*Demo/Participation Class - Cost $45*

Join Mare Pignet of Gourmet Chef to learn some homemade winter care and spring cleaning solutions. She will be showing participants how to make lip balm, homemade Vicks, lotion and natural spring cleaning items.

FEB 21
FEB 22

## TOUR THE WEST COAST

with Jamie Price
2/21 OR 2/22, 6pm to 8pm
*Demonstration Class - Cost $45*

Join us this month as Jamie Price, Pit Master and owner of LBJ Catering will be here to take class participants on a tour of the West Coast. Recipes will include: "Cardif Crack" (San Diego: Tri tip, a thinner cut of beef coming from the thigh of the cow.), Fish Tacos: Los Angeles and Cioppino (a fish and tomato stew, sometimes made with shellfish): San Francisco.

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DEC
10

## KIDS' HOLIDAY COOKIE CLASS

Ages 8-12 Hands On : 9am-12pm - $50

at Des Moines Social Club, 900 Mulberry Street

Do your kids like to be creative in the kitchen? Sign up them for our Holiday Cookie class! In this 3 hour class we will make some old classic recipes as well as some new ones! They will get to take home all of their delicious baked goods!

DEC
17

## KIDS' HOLIDAY FOOD GIFT CLASS

Ages 5-8 Hands On: 9am-11am -$50

at Des Moines Social Club, 900 Mulberry Street

Sign your kids up to create some fun holiday food gifts for their friends and family! We will be making recipes in a jar for them to give away for others to enjoy! We will also be making some yummy items for them to enjoy right away! Ages 5-8. Parents are welcome to stay!

# NEW IN 2017: FIRST FRIDAY DEMOS

Join us the first Friday of every month for a seasonal and fun demonstration.

# COOKING CLASSES

REGISTER ONLINE, OR CALL 515.270.8202

JAN 6

## First Friday: Souper Supper

5 pm to 7 pm - $10
at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

Take this opportunity to up your soup game. Light and filling soups will brighten your Friday night without ruining any New Year's resolutions.

JAN 24

## Whisked Away Winter Salads

5:30 pm to 7:30 pm - $50
at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

Salads aren't just for summer. This wonderful winter salad repertoire is a good start to healthy eating for the New Year! Salad Nicoise with Grilled Sesame Tuna, Butter Lettuce Salad with Egg and Potatoes and Thai Chicken and Noodle Salad.

FEB 3

## First Friday: Bake Bread in a Bowl

5 pm to 7 pm - $20
at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

Come hang out with the Mason Cash bread bowl folks. Bake, eat and take away bread with the beautiful heart edition bowl for your kitchen. By the way, we'll be milling fresh flour right before your eyes.

FEB 11

## Date Night Pre-Valentines Dinner

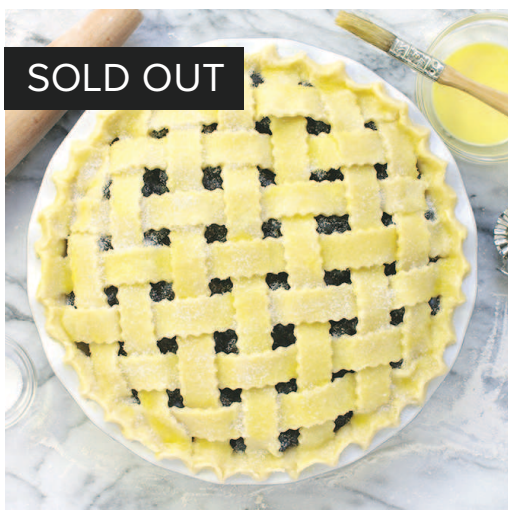
5:30 pm to 8pm - $60
at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309 **REGISTER HERE >**

Join five other couples to watch Chef Nela prepare an amazing menu for two, and end the evening with a fancy chocolate mousse.

FEB 12

## Pies for your Sweetheart

1 pm to 3 pm - $40
at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309




Make a pie and take it home to enjoy with your sweetheart.
**REGISTER HERE >**

FEB 15

## Knife Skills

6pm to 8pm - $45
at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

Sharpen your knife skills with Clark Stone, Wüsthof representative, as he teaches classic cuts, fundamentals, mechanics, maintenance, and knife safety. If you want to take your cooking to the next level, we highly recommend this class.
**REGISTER HERE >**

FEB 16

## Knife Skills

6pm to 8pm - $45
at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

Sharpen your knife skills with Clark Stone, Wüsthof representative, as he teaches classic cuts, fundamentals, mechanics, maintenance, and knife safety. If you want to take your cooking to the next level, we highly recommend this class.
**REGISTER HERE >**

MAR 3

## First Friday: Tropical Cocktails

5 pm to 7 pm - $10
at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

No standing under your umbrella this rainy season - it belongs in your drink! Join us to build your very own craft cocktail. We'll even help you name it. **REGISTER HERE >**

# 2017 | KIDS & TEENS COOKING CLASSES

CALL US AT 839-8928 TO REGISTER!

JAN
15

## SIMPLE SUPPER WITH DENISE!

with Denise Lindbo
1pm to 2:30pm - Kids, Ages 7-11
*Participation Class - Cost $35*

Join Gourmet Chef's Denise Lindbo and learn how to make a simple yet delicious meal your whole family will enjoy! Recipes will include: simple Stromboli, Roasted Veggies in the Air Fryer and deep dish Banana Pudding.

FEB
11

## VALENTINE'S DAY TREATS

with Janette McCoy
11am to 12:30pm, Kids, Ages 7-11
*Participation Class - Cost $35*

Join Gourmet Chef's Janette McCoy for an afternoon filled with Valentines Treats. Perfect to give away or to keep for yourself. Recipes will include: Pink Marshmallow Pops, Red velvet cupcakes and M&M butterflies.

FEB
12

## VALENTINE'S DAY BRUNCH

with Denise Lindbo
1pm to 3pm - Teens, Ages 12-15
*Participation Class - Cost $40*

Join Gourmet Chef's Denise Lindbo and learn to make that perfect Sunday brunch. Recipes will include: Sunday Brunch Egg Bake, Monkey Bread, and Best Ever Waffles!

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APR
7

## First Friday: Super Souffles

5 pm to 7 pm - $20

at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

Savory or sweet, morning noon or night, it's easy to add the souffle to your cooking repertoire. Learn time-tested recipes and tricks of the trade to help you achieve light and fluffy results every time. **REGISTER HERE >**

FEB
12

## Pies for your Sweetheart

1 pm to 3 pm - $40

at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

Make a pie and take it home to enjoy with your sweetheart.

**REGISTER HERE >**

FEB
20

## Filipino Cuisine

6 pm to 8 pm - $40

at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

The hottest food trend. Learn to make Filipino Spring Rolls called Lumpia and the sweet and spicy sauce that goes with it from Chef Earvin Idio from the Philippines and a Le Cordon Bleu Graduate. **REGISTER HERE >**

FEB
26

## Kids in the Sunday Kitchen!

1 pm to 2:30 pm - $30 - Ages 7 and older
at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

Wake up to bake up some on-the-go breakfast options with our guest chef, Nicole Miller from The Flavor Lab. This class will teach kids the ins and outs of the kitchen, including food safety, knife skills and how to read a recipe. So kids, get ready to roll up your sleeves to make a delicious and healthy menu including breakfast cupcakes and granola parfaits! **REGISTER HERE >**

**INTRODUCING!**
a new series:
**KIDS IN THE SUNDAY KITCHEN**

FEB 26
1 - 2:30pm

MAR 5
1 - 2:30pm

MAR 26
1 - 2:30pm

learning has never been so delicious!

MAR
25

## Dim Sum

5:30 pm to 7:30 pm - $45

at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

Have fun watching your dim sum favorites being made. Then enjoy tasting the amazing flavors as you sip on some jasmine tea. The menu includes: Crab Rangoons with Homemade Sweet and Sour Sauce, Pork Pot Stickers, steamed and fried with Soy Dipping Sauce, and Fried Wonton with Ground Beef

**REGISTER HERE >**

MAR
31

## Street Food

5:30 pm to 7:30 pm - $45

at Kitchen Collage, 430 East Locust St.
Des Moines, IA 50309

Indulge your love of street food by preparing a menu of Carne Asada Tacos, Korean chicken skewers with a cold sesame noodle salad. This class touches on an array of culinary techniques and results in delicious dishes!

**REGISTER HERE >**