



## **2010 Spring Classes**

### **Knife Skills**

Thursday, January 14, 6-8 p.m.

Matt O'Neill

Half the fun of cooking is the joy of using the tools, and the satisfaction found in slicing dicing and chopping. When used skillfully, the knife literally becomes a part of the good cook. Whether it is the relationship between the painter and the brush, the carpenter and the hammer, the mechanic and the wrench, confidence, competence, and pleasure in the work is geometrically enhanced when we use our chosen tools as naturally as we use our own hands; you can take a big step in this direction by practicing the techniques of slicing, dicing, julienning, and cutting into chiffonade, demonstrated by Chef Matt O'Neill in this class. Even though this is not a cooking class per se you should still come hungry because Chef O'Neill would never dream of having guests without feeding them! \$45

### **A Night in Tuscany**

Saturday, January 16, 6-9 pm

David Gower

Chef Gower's focus for the evening will be Tuscan cuisine. He'll explore the simple and delicious country dishes of Tuscany. From simple peasant salads to light canapés to spectacular desserts, his many dishes will give you a taste of Italy's best and a feel for true al fresco dining. Chef Gower's menu includes Pappa Pomadora, Braesola Parmesan Rolls, Crostini with chicken liver, Bruschetta with tomatoes, Homemade Pinci with breadcrumbs and anchovies, Salsicce e fagioli (Sausage with beans and sage) and Strawberry White chocolate Tiramisu for dessert. \$54

### **Ivy Tech: Winter Soups to Warm the Heart**

Thursday, January 21, 6-8pm

Matt O'Neill

Warm up winter by learning how to make hearty soups that satisfy the appetite and the eye. Chef O'Neill, with a few powerful techniques, helps you prepare a variety of soups and chowders to please the whole family. \$54

### **Pizza and Flatbread**

Thursday, January 28, 6-8 pm

David Gower

Join Chef Gower as he turns our kitchen into a gourmet pizzeria. We'll explore traditional Italian pizza making from the crust up. We'll build a pizza from scratch with fresh ingredients, starting with homemade dough, making a slow simmered sauce, topped with your favorite vegetables or meat. This class will illustrate a variety of sauces and toppings, some unexpected. We'll show you how to create a pizza oven crust in your home oven. \$45

### **Inspired Vegan Cooking**

Saturday, January 30, 11-1 pm

Jacob Goodman

Chef Goodman focuses on healthy cooking by proving that vegan is more than a fad. Using Pat Crocker's latest cookbook (available at Barnes and Noble), The Vegan Cook's Bible, as inspiration, he brings his culinary skills and true passion for healthy cooking to our kitchen to help you create a lunch that will please your palate. \$45

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### **Chocolate, Chocolate, Chocolate**

Thursday, February 4, 6-8pm

Francie Hurst & Jan Bulla-Baker

Need we say more? Just in time for Valentine's Day. Come to a chocolate class to learn how to create chocolate wonders such as Chocolate Cobbler, Frozen Chocolate Truffle Cake and Chocolate Cups to fill, and of course we'll do at least one chocolate truffle recipe. We'll even have a light dinner that's, of course, made with chocolate. \$45

### **Panetone & Cupcakes**

David Davenport

Saturday, February 6, 11-1pm

Chef Davenport will help you create the festive Italian holiday bread, Panetone, and a variety of holiday cupcakes. He'll share great techniques and you can start creating ideas for great gifts for family and friends. A light lunch will be served. \$45

### **Ivy Tech: Romantic Valentine Dinner**

Thursday, February 11, 6-8pm

Matt O'Neill

Come enjoy Valentine dishes that explore the inherent romance of great cooking. Create a seafood-filled, heart shaped puffed pastry with chocolate truffles for dessert. Bring your special Valentine and your appetite. \$54

### **Mardi Gras Party**

Saturday, February 13, 6-9pm

David Gower

Join us in this demo/dinner celebrating New Orleans famous holiday Mardi Gras. Chef Gower's menu includes: Crab and Salmon cakes, Shrimp Jambalaya, Fried Okra, Beignets, and Bananas Foster. Bring your beads! \$54

### **Shellfish Bounty**

Thursday, February 25, 6-8pm

Matt O'Neill

We may be landlocked, but that doesn't mean we can't enjoy the best of the sea. Chef O'Neill shows you how to work with crab, shrimp, and scallops, creating delicious and simple flavor combinations. You'll leave inspired to create your own shellfish bounty meals. \$45

### **Tapas Party**

Saturday, March 6, 6-9

David Gower

Love those little plates of great food served in the bars of Spain? Then join Chef Gower in this demo/dinner that includes: Tortilla (frittata), Sautéed garlic and mushrooms, Chile shrimp, Fried Manchego cheese, Chorizo sausage in red wine, Fish, rosemary and bacon skewers, Sardines marinated in sherry vinegar, and Spanish meatballs. \$54

### **Ivy Tech: Happy St. Patrick's Day Dinner**

Thursday, March 11, 6-8pm

Matt O'Neill

In honor of St. Patrick's Day, Chef O'Neill creates family favorites from his homeland of Ireland. His menu includes Rack of Lamb, cabbage cooked in Guinness, the classic Colcannon (mashed potatoes with fresh parsley), and Irish Soda Bread. \$54

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**Red Wine Primer with Jack Baker**

Friday, March 12, 6-8pm

Enjoy learning the basics of wine tasting, learn how to sniff, swirl, and taste. Then expand your wine knowledge by focusing on red wines: Cabernet Sauvignon, Merlot, Tempranillo, Grenache, Syrah/Shiraz, Nebbiolo, Sangiovese, and Pinot Noir. Learn about the many wine-growing regions and how to pair food with the classic variety of red wine. We'll pair our selection of red wines with appropriate appetizers and a dinner entrée. \$54

**Master Class with David Gower**

Thursday, March 25, 6-9 pm

Chef Gower offers an advance class on Garde Manger (keeper of the food) featuring pâté, terrine, aspic, plate and buffet presentation \$65 (limit to 6).

**Easter Bread, Challah, and Brioche**

Friday, March 26, 11-1pm

David Davenport

Fill your kitchen with the aroma of freshly baked bread. Chef Davenport will share tips and strategies for working with and creating breads from around the world including brioche, the classic French bread rich in eggs and butter, tender and crusty. He'll show you how to shape the brioche à tête and the Brioche Nanterre. For beginners as well as advanced bakers, this class will be appreciated by you and your family. \$45

**Spice of Life**

Monday, March 29

11-1pm

Aggie Sarkissian

Tired of the same old stuff? Add a little zip to your dishes (with health benefits to boot) when Aggie Sarkissian brings out her spices and herbs to make new taste combinations. You'll sample and explore the centuries-old allure of cinnamon, ginger, pepper, clove, and other spices and herbs, and learn how to turn everyday entrées, sides and desserts into the most flavorful tastes around. \$45

**ABC's of Salmon Cookery**

Thursday, April 1, 6-8 p.m.

Matt O'Neill

Want to know all about salmon? Chef O'Neill's the master of salmon, and he'll share with you his many techniques using this healthy fish. He'll talk about selection and portioning and preparing this resilient, yet delicate entrée. From properly spicing to simple sautéing, to serving in a puff pastry or presenting it as a phyllo calzone, Chef O'Neill will show you a multitude of creative ways to serve this healthy and delicious fish. \$45

**An Evening in Provence**

Saturday, April 3, 6-9 pm

David Gower

It's not April in Paris – it's April in Provence. Chef Gower creates a spectacular demo/dinner which includes: Goat cheese marinated with endive salad, La Socca (chickpea crepe), Bouillabaise, Dabbe de Poulet (sage-stewed chicken), Orange fennel salad, Emincé de Pommes de Terre, and Pear in Puff Pastry in Lavender cream. \$54

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**Ivy Tech: Fresh Pasta**

Thursday, April 8, 6-8pm

Jan Bulla-Baker

This hands-on class is all about fresh pasta. Working together, we'll make fresh egg pasta, a variety of ravioli filling, and several sauces to create marvelous Italian fare. We'll add an Arugula salad dressed in Balsamic Vinaigrette, and Panna Cotta with a fresh fruit topping for dessert, and you'll have sampled a typical Trattoria meal. \$54

**Fun with Phyllo**

Thursday, April 15, 6-8

Aggie Sarkissian

Aggie offers her expertise in her most popular class. She'll replace the fear of phyllo and make it fun by preparing both savory and sweet dishes using the flaky pastry sheets and sharing her cooking and baking tips. Fresh phyllo will be available for your own recreations of Aggie's tasty recipes. \$45

**Special Graduation Day Menu**

Thursday, April 23, 6-8pm

Matt O'Neill

Thinking of a celebratory dinner? Chef O'Neill helps you prepare for such an event. He'll show you how to create the classic Beef Wellington. You'll enjoy the crisp puff pastry and the delicate beef, and he'll serve it with Caesar Salad, and finish the menu with a chocolate mint mousse. \$45

**Master Class with David Gower**

Thursday, April 29, 6-9 pm

David Gower

Advanced class on desserts – entertainment sweets (petite fours and sugar work, pulled sugar) \$65 (limit to 6)

**A Trip to the Santa Fe Pueblo**

Saturday, May 3, 6-9 pm

David Gower

Chef Gower loves the beautiful southwest, and this demo/dinner reflects the cuisine of the Santa Fe Pueblo. His menu includes: Fresh Chips and Salsa, Guacamole, Green Chile and Sour Cream Enchiladas, Posole (hominy corn), Bizeichitos (fried pastry) and Sopaipilla (fry bread). \$54

**Pie, Pie, Me O' My**

Thursday, May 6, 6-8 p.m.

Francie Hurst

We see it in the great little film *Waitress*, everybody loves pie. We do too, so Francie brings her pie expertise to the kitchen. From Sweet Potato Pie to Peach Melba Sugar Cream Pie to Mom's Apple Cobbler -*swirls of apple-filled pastry will make this Southern cobbler the family's all-time favorite*, Francie with help you create great crusts and flavorful fillings-all to our sure delight. \$45

**Spring Celebration Menu**

Thursday, May 13, 6-8pm

Matt O'Neill

Celebrate the beginning of spring with a May menu. Chef O'Neill's menu will include trout with a lemon mustard caper sauce, corn and red pepper pancakes, asparagus with dried tomato Hollandaise, and black currant Linzertort with Chantilly cream for dessert. \$45

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**P & R: Sunday Brunch at the Winery**

Sunday, May 16, 1-3 p.m. (rain date is Sunday, May 30)

Oliver Winery

Matt O'Neill

Menu: Farm fresh eggs with mild salsa verde; smoked salmon and cheddar; seared Black Angus tenderloin with mint and coriander gravy; home fries with spinach, onion, and mushrooms; thick slices of French toast; and fresh fruit compote soaked in warm Oliver Port. There will be a tasting of Oliver's fine wine selections. The concept: We'll do the cooking – you do the looking and the eating! Join us for a full meal with demonstrations by Chef Matt O'Neill. Registration ends May 11, \$40 in town/ \$49 out of town

**The Perfect Sauté**

Thursday, May 20, 6-8pm

Matt O'Neill

Chef O'Neill will guide students through the steps of this critical culinary technique. Indulge yourself with a great meal, while learning the basics of the arts of sauté, deglasé, and finish panroasting. \$45

***Soups are Sauces and Sauces are Soups***

Friday, May 21, 6-9pm

Monique Jamet Hooker

Monique writes: Yes, we will explore the similarities and easiness of those two subjects as we deconstruct both and produce 2 dishes with variations with each of the following: Shrimp bisque Roasted pepper and tomato sauce - Bacon and broccoli soup - Cracked pepper sauce - dinner samples will be around pasta, goat cheese, Filet mignon and a baked salmon and of course the usual surprise!!!! Monique will have copies of her book "Cooking with the Seasons" for sale.\$65

**Cook Once...Eat Three Times**

Saturday, May 22, 6-9pm

Monique Jamet Hooker

Monique writes: In this class we return to the days of creating great meals with what is on hand, which gives us a little more free time while not having to cook from scratch all the time. This method of preparing meals has been done for generation and almost disappeared due to convenience and fast foods. I will share with you several recipes for different meals using Pork, with different cuts and their cooking applications including braised pork which turns into an old fashion chili - Stuffed pork tenderloin - Stir fry - Pork chop charcuterie - Pork loin into cutlet. Time to wrap ourselves around the dinner table and enjoy. Monique will have copies of her book "Cooking with the Seasons" for sale. \$65

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**TBA-may change**

**Brazilian Moquecas**

Dr. Eduardo Brondízio

Alfredo Minetti

*Moqueca* is a traditional Brazilian seafood stew. It consists mostly of fish (also done with shrimp, lobster, mussels, and/or squid), onions, garlic, tomatoes, cilantro, pepper (Brazilian pimenta malagueta) and additional ingredients. Its three variants are *Moqueca Baiana*, from Bahia state in the Northeast region; *Moqueca Capixaba*, from Espírito Santo state in the Southeast, and *Moqueca Caiçara*, from the Southeastern coastal region. It is common for people from these states to claim that theirs is the "only true" moqueca. This class will explore *Moqueca*-making and anthropological views of the Brazilian culture as it associates with these dishes. Come experience Brazil with our two anthropologists-chefs! \$45

**White Wine Primer at Burnham Woods**

Jack Baker

Continue learning the basics of wine tasting as you sample a selection of white wines. Expand your knowledge of Riesling, Sauvignon Blanc, and the ever-popular Chardonnay. We will pair our white wines with a spring menu. \$54

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