

2012 Spring Classes

Ivy Tech: East meets Mex

Wednesday, January 11, 6-8 pm

Matt O'Neill

To celebrate the New Year, Chef O'Neill gets inspired by two cultures when he creates and serves Duck tacos in a Mexican-Asian sauce of ginger, cilantro, Ponzu and peanut butter. A chef's choice of salad and dessert will be served. \$54

Hot Soup and Warm Bread

Saturday, January 21, 11am-1p.m

David Davenport & Jan Bulla-Baker

Warm up on a cool day by learning how to make luscious soup that satisfies the appetite and the eye. Jan tackles the soup part while David Davenport shows you how to proof, mix, knead and bake a variety of yeast breads as well as a quick bread. Hone your skills with us, and enjoy a lunch. \$48

Knife Skills Knife Skills

Wednesday, January 25, 6-8 p.m.

Matt O'Neill

Half the fun of cooking is the joy of using the tools, and the satisfaction in expertly slicing, dicing, and chopping. When used skillfully, the knife becomes an extension of the good cook's hands. 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. In this class Chef Matt O'Neill will help you take the next step in the techniques of slicing, dicing, julienning, and cutting into chiffonade. All that practice is hungry work, and Chef O'Neill would never dream of having guests without feeding them! \$48

The Perfect Sauté

Wednesday, February 1, 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 pan-roasting. Come hungry--a delicious meal will be served! \$48

Chocolate, Chocolate, Chocolate

Thursday, February 2, 6-8pm

Francie Hurst & Jan Bulla-Baker

Need we say more? 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. We want you ready for Valentine's Day. \$48

International Cookies

Tuesday, February 7, 11am-1pm

Maria Carlassare, Dave Davenport, and Jan Bulla-Baker

Take a lunch break with us and learn how to make some classic cookies from around the world. Maria will show us how to make her special brand of Italian biscotti, Dave will teach the classic feathered sugar cookie, and Jan will teach her favorite cookie, the jam thumbprint, which either comes from Britain or Austria (there's a discussion brewing). We'll make a pot of soup for lunch, have a bit of salad and eat our weight in cookies. \$48

Ivy Tech: Romantic Valentine Dinner

Wednesday, February 8, 6-8 p.m.

Matt O'Neill

Chef O'Neill's idea of romance starts with a wonderful dinner. His menu includes Mixed greens with sesame Caesar, Shrimp and Scallop Crystal (shrimp and scallops dressed in a scallion and champagne beurre blanc), medallions of beef served with an aged port and plum wine béarnaise, and for dessert chocolate and brandied raspberry torte. \$54

Valentine Wine Class for Singles

Tuesday, February 14, 6-8pm

Jack Baker

Whether you love or hate Valentine's Day, here's a class for you. We'll design a comfort food menu (crispy baked chicken, creamed spinach, horseradish mashed potatoes and luscious chocolate truffle for dessert) and have Jack pair appropriate wines. You'll learn about the wines and why they work or don't work and you might make some new friends. We don't want to exclude, so of course, married couples are allowed. You can pretend to meet, and go from there. \$54

Mardi Gras Party

Tuesday, February 21, 6-8 p.m.

David Gower

We love a party and we love Mardi Gras, so we'll create the perfect evening. Chef Gower's menu includes Cajun Caviar, New Orleans Jambalaya, black eyed peas with bacon, salmon crab cakes, Beignets and Bananas Foster. Bring your party beads and an appetite. \$65

Sweet Pie & Savory Pie

Saturday, February 25, 11am-1pm

Dave Davenport & Jan Bulla-Baker

Everybody loves pie, and we do, too. Starting with a simple crust, we'll create a number of pies, including a butterscotch pie, a crumble top peach pie, a vegetable quiche, and a chicken pot pie for lunch. We'll all be singing songs of pie. \$48

Fresh Pasta for Spring

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

Jan Bulla-Baker

This hands-on class is all about fresh pasta. Working together, we'll make fresh egg pasta served with the fragrant Pine Nut/Marjoram sauce and Mushroom ravioli in a light Alfredo sauce in celebration of spring. We'll add an arugula salad dressed in Balsamic Vinaigrette and Panna Cotta with a fresh fruit topping for dessert. \$48

Ivy Tech: Irish Heritage Dinner

Wednesday, March 7, 6-8 p.m.

Matt O'Neill

Chef O'Neill celebrates his Irish heritage with a menu which includes tender roast rack of lamb, with black currant jus-lie, colcannon pancakes, and a Finnegan's rainbow of vegetables. A chef's choice of salad and dessert will be served. Get ready to celebrate an early St. Patrick's Day with this fun and delicious class. \$54

Easy Elegant Appetizers

Saturday, March 10, 11am-1pm.

Dave Davenport & Jan Bulla-Baker

Learn to create basic appetizers that are easy and elegant, and get you ready to entertain your special guests. You'll be surprised at how simple and fun it is to produce an elegant and colorful spread of tasty morsels, each hors d'oeuvre appealing to the eye as well as the palette! We'll be creating toasted pecan cheese balls, elegant pâté, cheese and smoked salmon pinwheels in crêpes, and parmesan pesto palmiers. \$48

What to Do with a Whole Chicken

Wednesday, March 21, 6-8pm

Matt O'Neill

Let Chef O'Neill show you the infinite variety of wonderful dishes that can be created from the humble and much-maligned bird. Learn how to cut and bone a whole chicken and create wonderful recipes using all its parts. No more rubber chicken jokes. \$48

Under the Tuscan Moon

Saturday, March 24, 6-8 p.m.

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 Caprese salad, Paté di Carciofi, Braesola Parmesan Rolls, Crostini al' Fegato (Chicken Liver Paté), Fagioli e Tonno, Bistecca alla Toscana, Pollo Arrosto, and for dessert he'll make his Tiramisu and Mille Foglie. \$65

Ivy Tech: Spring Salmon

Wednesday, April 4, 6-8 p.m.

Matt O'Neill

Enjoy a delicious seasonal menu that Chef O'Neill will prepare before your very eyes. His menu includes Tranche of salmon with an Asian fusion Hollandaise on a bed of fluffy rice with Ponzu seared asparagus. A chef's choice of salad and dessert will be served. \$54

Breakfast for Dinner

Wednesday, April 11, 6-8pm

Matt O'Neill

Let's do breakfast (for dinner, or lunch or brunch). This class is a fun fest of pancakes, eggs Benedict, omelets, and home fries. Bring the kind of appetite you have not had since college, if you want to make it through this one. \$48

Bounty of the Sea

Wednesday, April 18, 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 create a sumptuous scallop, shrimp and asparagus feast in a Napoleon of delicate puff pastry. Okay, please don't count the calories on this one, and we are not recommending you eat it every day or even every other day, but this dish will make the memory of that special occasion last a long, long time in the memories of your guests. \$54

Scones and Shortbread

Saturday, April 21, 9-11a.m.

Scott Marsh

This class features Scott Marsh, former owner of the Red Chair Bakery, and his marvelous scones. You'll get hand-on experience making the best scones in town. Add to the mix Scott's shortbread and Matt O'Neill's recipe for lemon curd, and you have the perfect breakfast or teatime treats. \$48

How To Cook Flat Fish

Wednesday, April 25, 6-8p.m.

Matt O'Neill

Fish come in all shapes sizes and textures and so do the techniques and recipes we use to prepare them. In the case of flat fish like flounder and sole we find nature in a very cooperative mood with the aims of the cook, their size shape and texture allowing a whole range of great

dishes to emanate from a few simple techniques and methods. A great example is the following meal Chef Matt will demonstrate in class: Flounder cooked in capers and Riesling with Terrine of eggplant, provolone and basil. \$54

A Night in Portugal

Saturday, April 28, 6-8 pm

David Gower

Chef Gower's focus for the evening will be the delicious dishes of Portugal. His menu includes, Grilled whole fish, shrimp, Bacalhau à minhota (salt cod dish), Arroz de Pato, a peasant dish using chorizo, rice, and spices, a Manila or Littleneck clam dish with sliced onions and garlic in olive oil, cooked in vinho verde with fresh cilantro and lemon, Feijoada à transmontana (a colonial bean dish) with a pudim (crème caramel) for dessert. \$65

Ivy Tech: Elegant Evening

Wednesday, May 2, 6-8 p.m.

Matt O'Neill

Chef O'Neill creates his idea of an elegant dining experience. His menu includes Carrousel of beef and lamb with two sauces and turned carrots and potatoes. A chef's choice of salad and dessert will be served. \$54

Mole for Cinco de Mayo

Saturday, May 5, 11-1p.m

David Davenport & Jan Bulla-Baker

It's time to celebrate Cinco de Mayo. Together we'll be making Fresh Salsa, Chicken in a Dark Mole sauce with rice, and handmade Tortillas. We'll finish our celebration with Pastel de Tres Leches Cake. Join us for this festive lunch class. \$48

Fun with Phyllo

Thursday, May 10, 6-8pm

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. Enjoy a great dinner and have some fun with phyllo. \$48

P & R: Sunday Brunch at the Winery

Sunday, May 20, 1-3 p.m.

Oliver Winery

Matt O'Neill

Menu: Warm Biscuits with Scallop and Mushroom, Peas and Parsley Gravy; Sliced Filet Mignon with Chipotle Béarnaise; Sweet and White Potato Latkes with Sour Cream; Panache of vegetables; 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.

TBA:

Gluten Free Desserts with Carmen Armillas

Thai Treasures

Macrobiotic Cooking

Sushi