

2017 Bloomington Cooking School Summer Classes

Summer is upon us, and we're busy in the garden or enjoying our farmers' market. The Bloomington Cooking School can help you learn to create favorite new dishes using your fresh summer produce. Our summer schedule offers you the opportunity to meet new people and celebrate a passion for cooking while eating great food. Whether you take our Ivy Tech sponsored Summer Soup class or our Caribbean Cuisine class, you'll gain new skills and create fabulous food. Let's get creative, take the challenge, learn a new skill, or explore a new culinary culture. Come cook with us!

Fresh Pasta

Tuesday, May 16, 6-8pm

Jan Bulla-Baker

This hands-on class is all about fresh pasta. Working together, we'll make fresh egg pasta served with a fresh tomato/basil sauce, a summer vegetable ravioli served with a light Alfredo sauce in celebration of the start of summer. We'll add an arugula salad and Panna Cotta with a fresh fruit and/or chocolate topping for dessert. \$54

Ivy Tech: Picnic Fun

Saturday, May 20, 11am-1pm

David Davenport

Help David create the perfect Picnic fare. His menu include Country Potato salad, Gluten free fried chicken, Barbecued Baked Beans, Crispy Cole Slaw, and Cucumber Onion Salad, with Old fashioned Coconut Cake for dessert. We might have to head outside to enjoy this class. Registration is through Ivy Tech. \$59 http://www.ivytech.edu/bloomington/cl/new_cooking.html or call 330-6041

Knife Skills

Saturday, June 10, 11am-1pm

David Davenport

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. Gain confidence, competence, and pleasure in the work when we use our chosen tools as naturally as we use our own hands. All that practice is hungry work, and our chefs would never dream of having guests without feeding them! \$45

Ivy Tech: Summertime Soup with Bread

Saturday, June 17, 11am-1pm

David Davenport & Jan Bulla-Baker

Stay cool in our kitchen while chefs David Davenport and Jan Bulla-Baker help you create the perfect summer soup buffet including Watermelon Gazpacho, Vichyssoise, Blueberry, and Strawberry soup which we serve with green salad and slices of David's Date bread and Sally Lunn. Registration is through Ivy Tech. \$59

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Caribbean Cuisine

Tuesday, June 20, 6-8pm

Jan Bulla-Baker

Can't get to the islands this summer? Join us in this Caribbean-inspired cuisine class. The menu includes Pumpkin Soup, coconut shrimp with mango chutney, Jerk chicken, rice and peas, and carrot cake for dessert. \$54

Fun with Phyllo

Saturday, July 1, 11am-1pm

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. Learn to use this versatile product and enjoy a wonderful meal. \$59

Ivy Tech: Summer Brunch

Saturday, July 8, 11 am-1 pm

Dave Davenport

Let's do breakfast for brunch. This class is a fun fest of perfectly scrambled butter eggs, Fried Green Tomatoes, Potatoes O'Brian, Oven fried Bacon, finished with a Pancake Bar. Bring the kind of appetite you had in college, if you want to make it through this one. Registration is through Ivy Tech. \$59 http://www.ivytech.edu/bloomington/cll/new_cooking.html

French Wines for L'été

Friday, July 14, 6-8pm

Jack Baker

Jack focuses on his favorite French wines for this celebratory class. Our menu includes the classic Vichyssoise, Salad Niçoise, and Crêpes with Chicken Velouté with Mushrooms. We'll finish with a scrumptious Berry Clafoutis with Crème Fraiche. Come celebrate Fete Nationale de la France with us. \$59

WonderLab Cooking Camp

Session July 17-21 for grades 2-3

Session July 24-28 for grades 4-6.

Phone 812-337-1337 ext 11 for more information

Fresh Summer Pasta

Tuesday, August 8, 6-8pm

Jan Bulla-Baker

This hands-on class is all about fresh pasta. Working together, we'll make fresh egg pasta served with a fresh tomato/basil sauce and a summer vegetable ravioli served with a light Alfredo sauce. We'll add an arugula salad dressed in Vinaigrette and Panna Cotta for dessert served with a fresh fruit and/or chocolate sauce. \$54