

Knife Skills

Saturday, January 14, 11am-1pm

David Davenport & Jan Bulla-Baker

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: Unique Soups and Date Bread

Saturday, January 21, 11am-1pm

David Davenport & Jan Bulla-Baker

Keep the kitchen warm with chefs David Davenport and Jan Bulla-Baker as they help you create the perfect hearty soup buffet. You'll learn to make a luscious sea food chowder, a hearty Indian Mulligatawny soup, the classic Chicken Bisque and Split Pea with Butter Dumplings. To complete the meal, we'll supply a bit of green salad and lots of David's date bread. Registration is through Ivy Tech. Call 812-330-4400 for more information. \$59

Burns Night - Comfort Cuisine

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

David Davenport

Why not beat winter's cold winds and after holiday blues by joining us in a class that features Scottish comfort food. Chef Davenport's menu includes Cullen Skink (smoked fish, potato, and chive soup), Roast Beef with Mustard, sautéed Brussel Sprouts, and butterscotch tarts for dessert. Join us as he cooks up a delicious meal to keep you warm and hearty as we salute Robert Burns and all things poetical. \$54

Kids Can Cook: Crazy for Crêpes

Saturday, February 4, 10am-noon

David Davenport

With Chef David's instruction, kids learn how to create classic crepes, traditional crêpes. We'll include several fillings for them to make and use with their own crepes. We'll add a salad and have lunch. This class is appropriate for 8-12 year olds. \$35

Ivy Tech: Romantic Wine Tasting and Dinner

Friday, February 10, 6-8pm

Jack Baker & Jan Bulla-Baker

Treat yourself and a loved one to a romantic wine dinner. Jack will select his favorite wines to be sampled and selected to be served with dinner. Our menu includes a cheese, fruit and nut plate, classic Caesar salad, bacon encrusted pork, horseradish mashed potatoes with assorted truffles for dessert. Registration is through Ivy Tech. Call 812-330-4400 for more information. \$59

Crazy for Chocolate

Monday, February 13, 6-8pm

Jan Bulla-Baker & David Davenport

We love chocolate, and in this class, we help you create chocolate wonders such as Chocolate Cobbler, Frozen Truffle Cake, Chocolate Sauce, and of course we'll do at least one chocolate truffle recipe. We'll even have a light meal that's, of course, made with chocolate. We are chocolate crazy and in time to celebrate Valentine's Day. \$54

Kids love to Cook: Fresh Pasta

Saturday, March 4, 11-1pm

Jan Bulla-Baker

Kid learn to make their own fresh pasta with a variety of sauces. We'll add a salad and dessert, and they'll have a whole meal to enjoy. This class is appropriate for 8-12 year olds. \$35

Ivy Tech: Irish Heritage Dinner

Tuesday, March 7, 6-8pm

David Davenport & Jan Bulla-Baker

Everybody's a little bit Irish, and we're ready to celebrate. Our menu includes Salmon poached in white wine, the classic colcannon (mashed potatoes with fresh parsley), Creamed Spinach (with a hint of Indian influence), Irish Soda Bread, and Lemon Mousse for dessert. Get ready to celebrate an early St. Patrick's Day with this fun and delicious class. Registration is through Ivy Tech. Call 812-330-4400 for more information. \$59

Fresh Pasta Perfect

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

Jan Bulla-Baker

This hands-on class is all about fresh pasta. Working together, we'll make a variety of fresh egg pasta, our own raviolis and several sauces to create tasty Italian cooking. Adding an arugula salad and panna cotta with a chocolate and/or berry sauce for dessert, and we'll have sampled a typical Trattoria meal. \$54

The Power of Sauces

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

David Davenport

Chef Davenport takes you through this technique class where you'll learn 3 basic sauces (mayonnaise, red and white sauce) which become a myriad of sauces. We'll have on hand some things to eat with the sauces you've created, and as usual, it'll become a meal. \$45

Scones and Shortbread

Saturday, April 8, 10-noon

Scott Marsh

This class features Scott Marsh, former owner of the Red Chair Bakery, and his marvelous scones. You'll get hands-on experience making the best scones in town. Add to the mix Scott's shortbread and David Davenport's recipe for lemon curd, and you have the perfect breakfast or teatime treats. \$54

Ivy Tech: Cakes

Saturday, April 15, 11am-1pm

David Davenport

Forget that it's tax day, and join us in this fun exploration of cake. With your help, we'll be creating German Chocolate cake with its cooked Coconut Pecan frosting, Pound Cake in a Bundt Pan, and Diner White Cake. A lovely, light lunch will be included as we can't live on cake alone. Registration is through Ivy Tech. Call 812-330-4400 for more information. \$59

French Regional: April in Paris

Wednesday, April 19, 6-8pm

Philippe Bironneau

Chef Bironneau takes us on a culinary tour of Paris as he creates delicious items inspired by French bistros. He'll demonstrate how to create a few dishes then serve a dinner celebrating the best of French cuisine with specially selected French wine pairings. \$59

Mexican party for Cinco de Mayo

Friday, May 5, 6-8 p.m.

Explore Mexican cuisine in this celebration of Cinco de Mayo class. You'll learn how to make enchiladas with cheese, onion and chicken served with a traditional red sauce or a mole sauce, guacamole, and fresh salsa, and for dessert you'll enjoy a Tres Leches Cake. \$54

