

2019 Spring classes

Knife Skills

Saturday, January 26, 10am-noon

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! \$60

Ivy Tech: Elegant Soups for Entertaining

Saturday, February 2, 10am-noon

David Davenport & Jan Bulla-Baker

Heat up the kitchen with chefs David Davenport and Jan Bulla-Baker as they help you create the perfect hearty soup buffet. You'll learn to make luscious Bisques and Gumbos. To complete the meal, we'll supply a bit of green salad, bread and dessert. Registration is through Ivy Tech-812-330-4400 /lifelonglearning@ivytech.edu. \$65

Fresh Pasta for Spring

Saturday, March 9, 10am-noon 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 (including a pear cheese ravioli) 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. \$60

Ivy Tech: Cooking for St. Patrick's Day

Saturday, March 16, 10am-noon

David Davenport

Chef Davenport helps you create an Irish inspired meal to enjoy for lunch. His menu includes Salmon in Phyllo, a traditional Colcannon, the lightest Irish Soda bread and Lemon Mousse for dessert. Aren't we all a bit Irish? Come celebrate the green. Registration is through Ivy Tech-812-330-4400/lifelonglearning@ivytech.edu. \$65

Scott's Scones and Shortbread

Saturday, April 13, 10am-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. \$60

Ivy Tech: Pies, Savory and Sweet

Saturday, April 27, 10am-noon

David Davenport

Everybody loves pie, and we do, too. Starting with a simple crust, we'll create a number of pies, including a nut pie, a Dutch Apple Crumble pie, a vegetable quiche, and a chicken pot pie for lunch. Add a little salad and we'll all be singing songs of pie at the end of this class. Registration is through Ivy Tech-812-330-4400/lifelonglearning@ivytech.edu. \$65

Ivy Tech: Italian and Portuguese Wines

Friday, May 10, 6-8pm

Jack Baker

Discussing styles and nuance, Jack will enhance your appreciation of a variety of wines focusing on Italy and Portugal. You'll explore the wine regions of Sardinia, Sicily, Northern Italy, and reds and whites from the Portuguese Duoro Valley. This class will include a tasting of wines and a dinner to compliment the wine selection. Registration is through Ivy Tech-812-330-4400/lifelonglearning@ivytech.edu. \$65