

Summer + Fall 2018

Bloomington Cooking School classes

Knife Skills

Saturday, June 23, 10am-12pm

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! \$59

Summer Soup and Date Bread

Saturday, June 30, 10am-12pm

David Davenport & Jan Bulla-Baker

Soup is a summer meal, and learning how to make luscious soup that satisfies the appetite and the eye is a must. Together we tackle making a variety of soups while David Davenport prepares date bread. Hone your skills with us, and enjoy a delicious lunch. Our menu includes Strawberry Soup, the classic Vichyssoise, Watermelon Gazpacho, and Chilled Cucumber Yogurt Soup. \$59

Summertime Wines

Friday, July 6, 6-8pm

Jack Baker

Discussing style and nuance, Jack will enhance your appreciation of a variety of wines in celebration of summer. You'll explore the classic Chardonnay and Sauvignon Blanc, as well as other lesser known whites and rosés. This class will include a tasting of wines and a light dinner to compliment the selections of wine. Location to be determined. \$65

Ivy Tech: Knife Skills

Saturday, September 22, 10am-12pm

David Davenport

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www.ivytech.edu/cl \$59

Ivy Tech: Fresh Pasta for Fall

Wednesday, October 17, 6-8 pm

Jan Bulla-Baker

This hands-on class is all about fresh pasta. Working together, we'll make fresh pasta served with Three Pork sauce, Pumpkin ravioli served with a light Alfredo sauce in celebration of fall. We'll add an arugula and green salad dressed in Vinaigrette with Panna Cotta served with seasonal fruit and/ or chocolate topping for dessert. Registration is through Ivy Tech. www.ivytech.edu/cli \$59

Cakes

Saturday, October 27, 10am—12pm

David Davenport

Join us in this fun exploration of cake. With your help, we'll be creating German Chocolate cake with its cooked Coconut Pecan frosting, Cherry 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. \$59

Ivy Tech: Scones and Shortbread

Saturday, November 10, 10am-12pm

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 David Davenport's recipe for lemon curd, and you have the perfect breakfast or teatime treats. Registration is through Ivy Tech. www.ivytech.edu/cli \$59

Ivy Tech: Holiday Wine Tasting and Dinner

Friday, November 30, 6-8pm

Jack Baker & Jan Bulla-Baker

Treat yourself and a loved one to a holiday wine dinner. Jack will select his favorite wines to be sampled, studied, and enjoyed. Our menu includes a cheese, fruit and nut plate, mixed green salad, roast beef filet and horseradish mashed potatoes with assorted truffles for dessert. Registration is through Ivy Tech. www.ivytech.edu/cli \$65

Holiday Truffles

Saturday, December 8, 10am-12pm

Jan Bulla-Baker

Chocolate makes the perfect gift, and in this class, you'll be creating a variety of wonderful holiday truffles to give away or spread out for that holiday party. The class includes a light lunch featuring chocolate as well as classic Amaretto truffles, deep dark truffles, and fruit and nut truffles. \$59