



***A PRIVATE LOS ANGELES COOKING SCHOOL*
WE TEACH COOKING CLASSES TO THE MASSES**

Bring your creativity and questions as you explore Cooking and Pastry/ Baking to start a new career or impress your friends with your SKILLS as a Master Chef or Pastry Chef OR learn to cook/bake like one!

- *****NEW*** COOKING VIDEO SERIES-AVAIL ONLINE!*****
<https://culinaryclassroom.com/online-cooking-classes/>
- **Master Chef Program – Certificate Program – 14 Weeks**
- **Master Baking/Pastry Program – Certificate Program – 10 Weeks**
- **Recreational Cooking AND Baking Classes**
- **Couples Romantic Date Night Dinner Classes**
- **4-Week Culinary Cooking Series**
- **Team Building Events /Private Cooking Parties**
- **KIDS SUMMER CAMPS – LIVE and ZOOM!**

Gift Certificates Available Via Email – The Perfect Gift for ANY Occasion
Register On-Line 24 Hours a Day @ <http://culinaryclassroom.com/store>

Cook Well, Eat Well and BE Well! With Chef Eric Crowley

Convenient Parking/Freeway Close-405/10
1 Block East of Overland, Just North of Pico - Parking Just North of Pico on Overland
2366 PELHAM AVENUE - LOS ANGELES, CA 90064 -- PHONE: 310-470-2640

Shop here for Chef Eric's favorite equipment, cookware, gadgets and tools.
<https://www.amazon.com/shop/chefericsculinaryclassroom>

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****COOKING VIDEO SERIES** ON SALE FOR \$199****
<https://culinaryclassroom.com/online-cooking-classes/>

12 EPISODES - VIDEO COOKING CLASSES

If you are passionate about cooking and are ready to boost your confidence in the kitchen, you came to the right place. Chef Eric created this series for you! Learn the fundamental concepts, skills, and methods of basic cooking with an emphasis on ingredients, cooking theories, and techniques in your own home. You'll learn everything from Knife Skills to Plated Meals – you'll be an expert in no time!

This training is suitable for aspiring beginners as well as advanced cooks. Both adults and teens will enjoy these online cooking classes. **These classes provide you training videos plus PDF handouts that include menus, recipe instructions and photos.**

You will also receive these bonuses:

- Chef Eric's Knife Care – Knife Cuts Document
- Chef Eric's Kitchen Equipment – Supplies List
- Chef Eric's Kitchen Staples List
- Chef Eric's Conversion/Measurement Chart

Episode #1 – Knife Skills – it all starts here

Episode #2 – All About Stocks – the foundation of cooking

Episode #3 – Grand Sauces – versatile sauce making

Episode #4 – Breakfast and Eggs – an essential ingredient

Episode #5 – Vegetables – cooking vegetables

Episode #6 – Potatoes – how to cook them

Episode #7 – Pastas – fresh pasta for memorable meals

Episode #8 – Appetizers – start your meal with appetizers

Episode #9 – Dry Heat Cooking Methods – sautéing and roasting

Episode #10 – Moist Heat Cooking Methods – quick braising and poaching

Episode #11 – Easy Elegant Meals – putting it all together

Episode #12 – Easy Elegant Desserts – satisfying our sweet tooth

“People can derive a great deal from the art of cooking. The ultimate reward for me is seeing the sense of confidence and pure joy that my students experience when they master the life skill of cooking through my instruction, and to help other chefs follow in my footsteps and create their own businesses and careers,” exclaims Chef Eric.

*"After having CHEF ERIC as an instructor, I went on to excel at the Cordon Bleu school and Patina Restaurant."
Mark Dao, Owner of Un Deux Trois Catering*

*"When looking for a culinary school, how I learned was just as important as what I learned. Chef Eric's love of teaching helps everyone get the most out of the class. After taking the Pro Course I, I have gained the confidence and curiosity to take on more tasks in the kitchen."
Steve Cuevas, Graphic/Web Designer, Master Chef Student*

CHEF ERIC JACQUES CROWLEY

Chef Eric's mother was a Gourmet Cook and he grew up eating gourmet meals. During college, he started to learn to cook and fell in love with it. CHEF ERIC graduated with honors from the **Culinary Institute of America in Hyde Park, New York.** He has been a **Professional Chef and Professional Chef Instructor for 20 years and has owned and operated the Culinary Classroom for 17 wonderful years.** European-trained with **Chef José Munisa at Via Veneto, Barcelona's longest-running 5 Star Restaurant,** and **Chef Joseph Russwurm at Munich's Hotel Kempinski, a 5 Star establishment.** His training in Europe rounded out his culinary education and enabled him to take his cooking and palate to a higher level of sophistication.

In the United States, he worked with **Patina Catering-of the Patina Restaurant Group**-supervising corporate and personal events from an intimate 4-person lunch or dinner to a boisterous crowd of 2,000 for lunch, dinner or appetizers. **He has cooked meals for presidential candidates, vice presidents, show business executives, celebrities and numerous personal clients.** He has also prepared elaborate private dinners and specialty meals for country club and consulate guests.

Chef Eric's Cooking Demonstrations include Vacation Fest in Santa Monica with Chef Mario Martinoli, The Taste of Santa Monica, The Great Tastes of Brentwood, Bloomingdales Department Store in Century City, and Surf as Restaurant Supply in Culver City. He has appeared on KCRW with Evan Kleiman of Good Food Live and on KFI with Mario Martinoli of The Mario Martinoli Show. **He has participated in Corporate Health Fairs and given Demonstrations on-site for numerous Companies and Corporations.**

Chef Eric hosted television shows at the Culinary Classroom including **NBC's Channel 4 Reporters** for a Cooking Class Session, **Good Day LA, Channel 11's Morning Show,** as they joined him live to see the Children's Summer Cooking Camps in action, **KCAL 9 News** for a Holiday Entertaining cooking segment, **KTLA 5 News** for a Super Bowl cooking segment, Mother's Day Brunch segment, and Tailgating Grilling segment featuring Chef Eric's NEW Savoring Seasonings Sizzle and Smooth Spice Blends, **E! Entertainment** and **Your LA on Channel 4** as they showcased his Couples Romantic/Date Night Cooking Classes, and the **Associated Press** as they highlighted our **Children's Summer Culinary Camps.** He has been a Guest Chef on **CitiCable 3's Community Cooking Television in Torrance.** He and the Classroom have been featured on **SoCal.com** and **LA's The Place – Los Angeles Magazine at lasttheplace.com.** He has been written up in the **Los Angeles Business Journal, The Orange County Register, the Beverly Press News, Valley Scene Magazine** and lots of Cooking Blogs.

Chef Eric is a **C-Cap Program Judge** and **Scholarship Sponsor** for the Los Angeles Unified School District (Career Through the Culinary Arts). He is also a **Mentor** for the **Culinary Institute of America (CIA),** supporting interns with their requirements to attend the CIA and hosting open houses for potential CIA students. Interns may apply to work with Chef Eric via email.

CHEF ERIC has taught professional and recreational cooking classes to thousands of students since 1999. Many of his students are successful Restaurant Owners, Chefs, Caterers, Personal Chefs and Home Chefs. His culinary, catering, and teaching career is studded with accolades from students, clients, and employers. His love of gourmet food, cooking, and teaching is apparent. **Come take a class with him!**

*"Chef Eric and his staff are incredibly knowledgeable; the class layout was well-organized, the ingredients top notch and the recipes delicious!"
Jacquelyn Richey – Master Chef Graduate*

“Thank you very much for your hospitality - we will definitely be recommending your Culinary Classroom to friends and colleagues. We look forward to working with you again.”
Joshua Goepner, Marumoto & Associates/American Express Financial Advisors Inc.
(6-Year Return Team Building Client)

Team Building Events – Corporate Events - Private Cooking Parties

The Culinary Classroom offers an excellent option for Team Building Events. Hands-on Cooking Classes give participants the opportunity to Improve Communications, Decision-Making Skills and Boost Morale, while learning a new skill to share with friends and family.

Many Law Firms and Professional Offices come to the Culinary Classroom as a place for new Employees/Associates to meet and work together with co-workers. Book a date and bring your employees; it's that simple. We help you design the Menu, shop and, most importantly, clean up!

We provide the service, ingredients and equipment to create your special occasion. Be a guest at your own event and give everyone a time to remember. The fruits of three hours of labor are enjoyed by all at the end of the Class for a Formal Sit-Down Meal with Tablecloths and Candles, or a more casual Hors d'oeuvres Event. We will clear your plates and bring you dessert. See our website for testimonials and pictures and call us to discuss this fabulous idea for your next special occasion.

Private Cooking Celebrations – Private Cooking Parties

Families and Groups can celebrate any occasion by coming to the Culinary Classroom instead of a Restaurant or Banquet facility. Celebrate a Birthday, Graduation, Engagement, Anniversary, Wedding Shower or other Social Event with a Private Cooking Celebration at Chef Eric's Culinary Classroom. Your friends and family will leave with pleasant memories.

Gold Level	\$150 Per Person
Platinum Level	\$175 Per person
Specialty Parties	\$175 Per Person
Custom Menus	\$175 Per Person

Please call Chef Eric Crowley at (310) 470-2640 to discuss this fabulous and economical idea for your next Team Building Event, Holiday Party, Corporate Event, Client Appreciation Dinner, Private Cooking Party, Appreciation Dinner, **Brunch, Lunch, Cocktail Party, Dinner, Iron Chef Event, or any Special Event.** Our Menus include everything from **Appetizers, Soups, Salads, Side Dishes, Entrees and Fantastic Desserts.** There is a 10 Person Minimum and a 16 Person Maximum.

A Non-Refundable Deposit of \$750 is required to secure the date of your event.
There is a 15% Gratuity added to your final bill. We look forward to serving you.
Chef Eric and the Culinary Classroom Team

CULINARY MASTER CHEF PROGRAM – 14 Weeks - \$2,600*

Payment Plans Available!

Cost Includes a Culinary Textbook, Chef Jacket, Chef Apron, Class Binder w/Handouts

This information-packed series is what *CHEF ERIC* spent years learning at the CIA

Sundays, 10/3/21-1/30/22	10:00am-1:00pm
Tuesdays, 10/5/21-1/25/22	6:30pm-9:30pm
Saturdays, 1/8/22-4/9/22	10:00am-1:00pm
Tuesdays, 2/8/22-5/10/22	6:30pm-9:30pm
Sundays, 2/13/22-5/15/22	10:00am-1:00pm

- Hands-on techniques
- Fresh and unprocessed Ingredients
- Learn to prepare meals without recipes

**TEENS ARE WELCOME TO ATTEND- 14+ UP – WE ARE HOSTING LIVE CLASSES
– COVID SAFETY PROCEDURES ARE IN PLACE – TEMPERATURE CHECKS – MASKS/GLOVES/SANITATION – WE
PROVIDE ALL SAFETY GEAR**

This program is for individuals who want to cook like a professional and feel confident enough to take that knowledge into the workplace and their homes. The program meets weekly, 3 hours a day, for fourteen weeks. **Plating, presentation, costing are components of this program.**

PAYMENT PLAN DETAILS:

Option #1 has two payments. We require a deposit of \$1,375 followed by one additional **automatic credit card payment** 30 days later – this includes an additional \$150 fee for a total of \$2,750

Option #2 has four payments. We require a deposit of \$712.50 followed by three additional **automatic credit card payments** – each 30 days later. This includes an additional \$250 fee for a total of \$2,850.00

- **Class #1 – Introduction to the Kitchen / Knife Skills** – Here we start with a strong foundation for your culinary education – the fundamental concepts, skills and techniques of basic cooking with emphasis on ingredients, cooking theories and techniques. Sanitation Instruction and Kitchen Equipment usage are emphasized. And don't forget that essential of any kitchen – knives. We'll cover the selection, use, sharpening and care of knives as well as how to masterfully Julienne, Batonette, Paysanne, Oblique, Tourne and Dice.
- **Class #2 – All About Stocks** – Learn the secrets of flavorful stocks and further strengthen your foundation as a Master Chef. Starting with the standard mise en place, sharpen those knife skills by slicing, chopping and mincing mirepoix for all types of white and brown stocks. **We make traditional Vegetable, Chicken, Beef and Seafood stocks and we roast bones for the stocks.** Next you'll get up close and personal by familiarizing yourself with seasonings and aromatics used in stocks, soups and sauces.
- **Class #3 – Grand Sauces** – This class will open your eyes to the elegant power of clarified butter and roux and how they are used to elevate **Hollandaise, Béchamel, Velouté, Beurre Blanc and Espagnol sauces to luscious new levels.** Sauces are the primary foundation of many dishes and this building-block class is an important part of a Chef's education. Learn to make vegetarian versions of these Grand Sauces and to repair broken sauces easily.
- **Class #4 – Breakfast and Eggs** – Traditionally hailed as the most important meal of the day, breakfast is also a very important part of the foodservice industry. This class covers many different ways to prepare eggs, **ranging from omelets and poached eggs with Hollandaise Sauce to Savory Soufflés and Torta Espanola. Batters and pastry dough** skills will also be taught, a traditional staple skill that every professional chef must have.
- **Class #5 – Vegetables** – In a world that is increasingly aware of nutrition and healthful choices, knowing your vegetables is a must in any chef's education. Vegetables and the unique cooking techniques that serve them best will be discussed in this class, as well as product quality, freshness, shelf life and storage. **Vegetarian main dishes and Vegetable side dishes are prepared in this important class, with emphasis on a wide variety of produce and best methods for shopping at Farmer's Markets. Recipes include classics ranging from Haricot Vert Amandine to Roasted Spaghetti Squash with Vegetable Ragout to Tempura Vegetables and more.**
- **Class #6 – Potatoes** – A versatile and important product, potatoes take their place in the spotlight in this class. In this culinary cooking class, several different cooking techniques will be discussed and practiced, **including Appariel Duchesse, Sautéed potatoes, Pan-fried potatoes, traditional French Fries, Potatoes baked in casserole, and the classic Potato Chip.** Most restaurants utilize a variety of potato side dishes for every menu they offer and you will learn a wide selection in this class.

- **Class #7 – Pasta, Rice and Dumplings** – Today’s class will make you a maestro of this versatile kitchen staple – starch! Pasta, rice and dumplings are generally made with ingredients that are inexpensive and easily stored in the kitchen. During this class, students get to dig in with Chef Eric to learn the basics of dough and dumpling mixing and create dishes such as Pasta, **Spaetzle and Gnocchi**. We’ll also learn how additional ingredients such as seasonings, herbs and more can be used to change the color, shape, texture or taste of the final product. **We also make Sauces – Pesto, Alfredo, Beurre Noisette (Brown Butter) and Tomato**. Gluten-free options are explored in this class.
- **Class #8 – Appetizers and Hors oeuvres** – A classic that is continually reinvented, appetizers and hors d-oeuvres are an essential part of any chef’s culinary education. This class focuses on dishes that can function as first courses in a multi-course meal, as well as small items that can be served at a cocktail party or small catered affair. A range of cooking techniques are employed and the only limits are your imagination. **Marinades, Sauces, Chutneys and Vinaigrettes are all given their due. Canapés, Sate’s, Pate a choux and a wide range of other hot and cold hors oeuvres will also be covered.**
- **Class #9 – Garde Manger and Charcuterie** – The section of the kitchen that prepares Sausages, Terrines, Pates and smoked items is called Garde Manger, or cold kitchen. In today’s class, students will take on the role of a Garde Manger chef, learning about Sausage making and more. **We make Italian-style Sausages, and Tex-Mex Sausages in casings and patties. We also create sumptuous Seafood Timbales and tasty Vegetarian Tortas and Chicken Terrines** to complete the Garde Manger section of this class; a consistent student favorite.
- **Class #10 – Dry Heat Cooking Methods** – Now it’s time to start putting all the culinary knowledge you’ve gained in the previous classes together. This class covers dry heat cooking methods such as **Sautéing, Broiling, Grilling and Roasting**. All students will prepare, cook and serve a complete meal consisting of protein, starch and vegetable, utilizing the knowledge and skills they have acquired in the previous cooking classes. **Important techniques of Fish and Poultry butchery are introduced in this class.** Meal plating and presentation are key components, as students prepare, plate and garnish meals worthy of the finest restaurants.
- **Class #11 – Moist Heat Cooking Methods** – Moist heat techniques, including **Poaching, Steaming, Searing, Braising and using a Court bouillon and Cuisson**, are the primary focus for this class. Moist heat cooking is used to produce flavorful dishes by gently cooking the item in varied amounts of liquid, which students use to create a sauce for the finished dish. In this cooking class, all students will again have the opportunity to prepare, cook and serve a complete meal consisting of protein, starch and vegetable, using this newly-acquired skill. **Meal plating, garnishing and presentation will continue to be emphasized.**
- **Class #12 – Wine and Food Pairing** – A very popular class, Chef Eric constructs a menu with seasonal ingredients and pairs wines that complement the meal throughout. Walk away from this class understanding how flavors and ingredients interact and the best techniques for creating elegant pairings to create culinary bliss. **Learn traditional and comprehensive pairings for each course – including sauces, vegetables, starches and meats.** Dinner party planning is also emphasized.
- **Class #13 – Chef’s Menu** – In this class students get to demonstrate their newfound culinary skills. Chef Eric selects recipes for the students to make without substantial assistance and critiques plating, presentation, timing and taste of the menus. **Butchery, sauce making, advanced meal preparation, garnishing and plating techniques are emphasized.** Students apply all of their knowledge and skill in this penultimate class.
- **Class #14 – Final Class** – Students prepare an intricate menu including an entrée, vegetable and side dish without the use of recipes. **A final food tasting, critique and student discussion will wind up the class, followed with a strong finish as Culinary Master Chef Program Certificates are presented to graduates.** Timing, plating, garnishing and presentation are essential components to the success of the students’ final menu.

Recipe Development and Costing are key components of this program. We offer career guidance and internships for those who wish to pursue a life in the culinary arts. **We have students working for Wolfgang Puck at Spago, at Hinoki and the Bird, as Chef’s/Pastry Chef’s in the finest restaurants across the world, as Personal Chef’s in homes everywhere, as Caterers, owners of their own businesses, at the mom and pop cafe’s down the street – many times as owners! Where do you want to be?**

“People can derive a great deal from the art of cooking. The ultimate reward for me is seeing the sense of confidence and pure joy that my students experience when they master the life skill of cooking through my instruction, and to help other chefs follow in my footsteps and create their own businesses and careers,” Chef Eric.

MASTER BAKING/PASTRY PROGRAM

Please call our office if you would like to audit a Program Class free of charge! Passionate about Baking? Thinking about a career as a Baker/Pastry Chef? Whatever your goal, we have a program or class for you. Many of *CHEF ERIC*'s students are baking professionally in restaurants and bakeries, and starting their own businesses. Many others are simply more confident in their private kitchens baking for their families, making desserts for dinner parties and creating wonderful cakes and baked items.

***TEENS ARE WELCOME TO ATTEND- 14+ UP – WE ARE HOSTING LIVE CLASSES
– COVID SAFETY PROCEDURES ARE IN PLACE – TEMPERATURE CHECKS –
MASKS/GLOVES/SANITATION – WE PROVIDE ALL SAFETY GEAR***

MASTER BAKING/PASTRY PROGRAM - \$1,800

Includes a Culinary Textbook, Chef Jacket, Chef Apron, Class Binder w/Handouts - \$150+ Value

Payment Plans available!

Sundays, 10/3/21-12/12/21	3:00pm-6:00pm
Wednesdays, 10/6/21-12/8/21	6:30pm-9:30pm
Sundays, 1/9/22-3/13/22	3:00pm-6:00pm
Wednesdays, 1/19/22-3/23/22	6:30pm-9:30pm
Sundays, 3/20/22-5/22/22	3:00pm-6:00pm
Wednesdays, 4/6/22-6/15/22	6:30pm-9:30pm

- *Learn fundamental Baking Skills in a Comprehensive Program*
- Hands-on Techniques
- Fresh and unprocessed Ingredients
- Plating and Presentation Key components
- Certificates awarded upon Completion

The program is for individuals who want to bake breads and desserts like a professional every time and feel confident enough to take that knowledge into the workplace and their homes. The program meets weekly, 3 hours a day, for ten weeks. Plating, presentation, costing, and recipe development are key components of this program.

PAYMENT PLAN DETAILS:

Option #1 has two payments. We require a \$950 deposit followed by one **automatic credit card payment** 30 days later – this includes an additional \$100 fee with this payment option for a total of \$1,900.

Option #2 has three payments. We require a \$660 deposit followed by two **automatic credit card payments** – each 30 days later. This includes an additional \$175 fee with this payment option for a total of \$1,975.

- **Class #1 – The Basics of Baking** – Let's get started! Students will learn different mixing and measuring techniques, including proper scaling and weighing of wet and dry ingredients. Then we dive into baking classic and contemporary items that do not require yeast. **Recipes include Irish Soda Bread, Ginger Scones with Orange Butter, Cornbread Biscuits, Gluten-Free Muffins, French-Style Breakfast Muffins and Toasted Pecan Butter Cookies.**
- **Class #2 – Yeast Breads** – In this class, students learn the importance of yeast, flour and water in the composition of breads. Proofing and fermentation of yeasts are introduced as well as recipe conversion techniques. Chef Eric shares his culinary secrets **for Pain de Ménage (Country Bread), French Baguettes, Brioche, Focaccia Bread, Hamburger Buns, Whole Wheat Bread, Pizza Dough and more.**

- **Class #3 – Pie and Tart Doughs** – Students will develop their baking skills as they learn to make Flaky or Crispy Shells for Pies and Tarts. Blind baking, dough docking and the use of pie weights are introduced. We will also be creating sumptuous sauces, such as **Peanut Caramel Sauce and Chocolate Sauce** that can be drizzled to elevate baking creations to a tasty new level. **Recipes include: my Mom’s Pie Dough, Rice Flour Pie Crust for the Gluten-Intolerant, Apple Tarte Tatin, Lemon Tart, Chocolate Ganache Tart, Lemon Meringue Pie and White Chocolate Banana Cream Tart. We even add delicious Swiss Meringue to the mix!**
- **Class #4 – Cakes and Tortes** – Let them eat – and learn to make – cake! In today’s class, students learn a selection of batter mixing techniques and apply these to the art of making cakes and tortes as well as a bevy of beautiful and tempting frostings. We also make a special **Gluten-Free Flour Cake. Recipes include: Torte Caprese, Whipped Cream Pound Cake, Ancho Chile Devil’s Food Cake with Chocolate Ganache Frosting, Ginger-Lime Curd Coconut Cake with Marshmallow Frosting, Orange Buttercream Frosting, Chocolate Buttercream Frosting, Swiss Meringue Buttercream Frosting.**
- **Class #5 – Dessert Soufflés** – The importance of the egg is the focus of this class as students master the art of sweet Soufflés. Students learn what types of eggs work best for soufflés. Chef Eric also covers advanced preparation for soufflés, the use of Cream of Tartar and much more. **Soufflé recipes include Dark Chocolate, Citrus, White Chocolate, decadent Chocolate versions AND Fallen Chocolate Cake! We will also cover how to confidently create sauces that will pair wonderful with the soufflés, including Crème Anglaise, Strawberry Sauce and Pastry Cream.**
- **Class #6 – Puff Pastry Desserts** – Today, students will explore the world of puff pastry as they learn to make desserts utilizing this cleverly adaptable staple of a Master Baker’s kitchen. We discuss Puff Pastry vs and create **Napoleons, Turnovers, Sacrostains and Palmiers. Each student makes their own Puff Pastry to use in this class. Chef Eric teaches what types of flours work best and how this dough can be stored for future use. We make additional Pastry Creams and Sauces to use with our Puff Pastry Desserts.**
- **Class #7 – Pate a Choux and Dessert Sauces** – Often the secret of a successful dessert is in the sauce. Students will learn to make delicious toppings and sauces such as **Chocolate Ganache Sauce, Cranberry Sauce, Caramel Sauce, Chocolate Sauce, Vanilla Sauce and Pastry Cream. We also create desserts that pair perfectly with these sauces - we make Pate a Choux for Cream Puffs and Crème Chantilly Swans.** Chef Eric will discuss proper sauce consistency for each of these desserts and sauces.
- **Class #8 – Custards, Crème Brûlées, Puddings** – Any pastry chef will tell you that the simple mixture of eggs and cream will yield almost magical and infinite variations. We explore many of them here, including **Custards, Crème Brûlées, Clafoutis, Pot de Crème and Bread Pudding with Whiskey Cream. Chef Eric will discuss the benefits of baking dishes in a Bain Marie versus baking in a dry oven.** Emphasis is placed on ramekin preparation, accurate baking time, and the ability to visually determine the doneness of the finished product. Students learn to torch the sugar topping on the Crème Brûlées to finish this dessert.
- **Class #9 – Ice Creams, Yogurt and Sorbet** – Mouth-watering frozen desserts have become popular year-round. Students will learn to make their own crowd-pleasing desserts perfect for any situation and palate starting with basics such as **Vanilla, Chocolate, Caramel and Coffee Ice Cream-we discuss many variations and serve in Vanilla Tulip cookies. We move on to more exotic recipes such as Honey-Vanilla Frozen Yogurt, Lime Gelato and Avocado Ice Cream.** Chef Eric will discuss proper ice cream consistency and length of storage for optimum quality, as well as common mistakes in Ice Cream preparation and how to avoid them.
- **Class #10 – Plated Desserts** – In this final class, students will prepare desserts and sauces, with emphasis on learning how to present **restaurant-quality desserts. We cover Baked Alaska, Fruit-Stuffed Beignets, Waffles with Cardamom, Profiteroles, Pastry Cream, Chocolate Sauce, Vanilla Sauce, Espresso Cream Frosting, Classic Crepes, Banana-Rum Crepes and Cinnamon-dusted Churros.** Chef Eric guides students in organizing the separate dessert components, how to time those components and quickly assemble them for optimum eye-appeal, quality and freshness. Chef Eric encourages students to be creative in their personal dessert creation as they utilize all of the skills gained in the series. Certificates will be presented at this final class session.

ARE YOU ARE A BEGINNER? YOU CAN COOK! Let Chef Eric show you how.

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– COVID SAFETY PROCEDURES ARE IN PLACE – TEMPERATURE CHECKS –
MASKS/GLOVES/SANITATION – WE PROVIDE ALL SAFETY GEAR**

*“A great intro class with no stress and a ton of new recipes to try for the first time.
I cooked for 14 people and they loved it. Great new friends, too!” Jonathan Lee, Culinary Basics’ Graduate*

CULINARY BASICS COOKING SERIES - \$650 – 4 Weeks

Saturdays, 10/2/21-10/23/21 10:00am-12:30pm

Saturdays, 10/30/21-11/20/21 10:00am-12:30pm

Saturdays, 1/8/22-1/29/22 3:00pm-5:30pm

- Classes designed for the novice cook with little or no culinary experience
- **Basic Cooking Techniques - Roasting, Sautéing, Grilling, Baking**
- Knife Skills Instruction and Practice

Class #1 - Basic Knife Skills and Meal Preparation Learn how to Chop, Slice, Julienne and Dice vegetables quickly and efficiently. **Explore the more complicated Brunoise, Paysanne, Batonnet and Tourne** knife cuts to get confident and create variety for your dishes. Learn many cooking techniques for easily-prepared meals with chicken and beef:

- **Parmesan Risotto-Style Orzo Pasta**
- **Carne Asada with Oregano Lime Chayote Squash**
- **Ajiaco Stew (Chicken, Potato and Corn Stew)**
- **Spiced Peruvian Chickpea Cakes**

Class #2 – This class shows students how quickly and easily **Meals** can be prepared from start to finish using organizational techniques, knife skills, and cooking techniques learned during the previous class.

- **Pan-Seared Chicken with Fresh Tomato-Herb Sauce**
- **Kalamata Lemon Orzo Pasta**
- **Salmon Steamed in Wine and Herbs**
- **Mixed Greens with Balsamic Vinaigrette**
- **Asian Chicken Skewers with Spicy Peanut Sauce**
- **Thai-Style Cucumber Rice Noodles**
- **Seared Spice-Crusted Ahi Tuna with Sesame Dressing**
- **Brown Rice and Soy Edamame**

Class #3 – **Hearty Potatoes and Homemade Pastas and Sauces** are added to the menu with delicious accompanying Sauces - lighter versions of these hearty dishes are discussed.

- **Bolognese Meat Sauce Tagliatelle**
- **Fettuccine Alfredo**
- **Roasted Red Pepper Potatoes au Gratin**
- **Pasta with House-Dried Herbs**
- **Herb and Cheese Spaetzle with Cream Sauce**
- **Garlic Rosemary Roasted Potatoes**

Class #4 – Final class covers cooking techniques with **Beef, Fish and Shellfish recipes**. Feel free to bring some wine for the end of the last class.

- **Grilled Carne Asada with Guacamole, Rice Pilaf, Sour Cream, Olives and Tortillas**
- **Mint Basil Pesto Bass Vegetable Packets**
- **Mom’s Meatloaf Cupcakes with Smashed Potato Frosting**
- **Seared Chipotle-Spiced Shrimp**
- **Grilled Portobello Mushrooms with French Dressing**
- **Shiitake Asparagus Sauté**