

# MCTC



"Where Culinary Excellence Begins"  
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## April 2010




SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 <b>Creative Cheesecakes</b> <i>6 - 8 pm</i>	2 <b>Southwestern Dinner</b> <i>6 - 8 pm</i>	3 <b>Creamy Desserts</b> <i>1 - 3 pm</i>
4 <b>CLOSED</b> Easter Sunday	5 <b>Office Hours</b> <i>10 - 6 pm</i>	6 <b>French Desserts</b> <i>6 - 8 pm</i>	7 <b>Spring Vegetables</b> <i>6 - 8 pm</i>	8 <b>St. Mary's Collaboration</b>	9 <b>Malaysian Night</b> <i>6 - 8 pm</i>	10 <b>Crab-fest</b> <i>1 - 3 pm</i>
11 <b>Tapa's Tonight</b> <i>1 - 3 pm</i>	12 <b>Office Hours</b> <i>10 - 6 pm</i>	13 <b>Healthy Comfort Foods</b> <i>6 - 8 pm</i>	14 <b>St. Mary's Collaboration</b>	15 <b>Private Function</b>	16 <b>Under the Sea</b> <i>6 - 8 pm</i>	17 <b>Fullfilling Finger Foods</b> <i>1 - 3 pm</i>
18 <b>Classic Cupcakes</b> <i>1 - 3 pm</i>	19 <b>Office Hours</b> <i>10 - 6 pm</i>	20 <b>Private Function</b>	21 <b>Intro to Sushi</b> <i>6 - 8 pm</i>	22 <b>Scottish Cuisine</b> <i>6 - 8 pm</i>	23 <b>Coastal Mediterranean</b> <i>6 - 8 pm</i>	24 <b>Bread 101</b> <i>1 - 3 pm</i>
25 <b>International Desserts</b> <i>1-3 pm</i>	26 <b>Office Hours</b> <i>10 - 6 pm</i>	27 <b>Private Function</b>	28 <b>Cold Soups</b> <i>6 - 8 pm</i>	29 <b>Private Function</b>	30 <b>Arbor Day Dinner</b> <i>6 - 8 pm</i>	



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# April 2010 | Class Details

 - Hands on Class  - Demo Class  - Seated Service

## Thursday, April 1 | Creative Cheesecakes

- If you love cheesecake then this is the class for you. We'll start off the class with a savory Bacon Onion and Cheddar Cheesecake, followed by a sinfully decadent Chocolate Mint Cheesecake, and finish with a light and airy Pineapple No Bake Cheesecake. **\$30 | 6-8 pm**

## Friday, April 2 | Southwestern Dinner

- Tired of April Showers? Come join us at the Cooking & Culinary Institute for a four course seated service Southwestern meal. We start our dinner with a Sweet Potato Crusted Chicken Pot Pie. This will be followed by a Creamy Avocado Tortilla Soup. Our entrée will consist of a Smokey Rubbed Chicken with Mango Salsa, Jicama fries, and Jalapeno Cheese Grits. Dessert will be the famous Churros with Dulce de Leche and Chocolate Dipping Sauces. (\*Wine included, adults only please) **\$35 | 6-8 pm**

## Saturday, April 3 | Creamy Desserts

- Today you will learn to make easy and delicious creamy desserts to fill your favorite pastries. We will make Chocolate Mint Mousse, French Vanilla Pastry Cream, and Mocha Pannacotta. **\$30 | 1-3 pm**

## Tuesday, April 6 | French Desserts

- Let student Chef Daniel Rhodes teach you the basics of French Dessert Techniques. Rich Dark Chocolate Soufflés, Creamy Chocolate Ganache, and Crème Anglaise is introduced in easy to understand recipes. **\$30 | 6-8 pm**

## Wednesday, April 7 | Spring Vegetables

- Celebrate the spring season with fresh vegetable recipes great for any meal. We start our demonstration with a Creamy Artichoke and Hazelnut Soup, followed by Poached Asparagus with Primavera Vinaigrette in a Parmesan Bowl. Finally we'll wrap up with three different Guacamoles for chips or as a colorful topping to your next Latin dish. **\$25 | 6-8 pm**

## Friday, April 9 | Malaysian Night

- This is a first here at the Cooking & Culinary Institute, Malaysian Cuisine! Experience the exotic flavors in this four course seated service meal. We'll begin with Kerabu Timun, a mouth watering Cucumber Salad for your appetizer, followed by Sop Ayam, a Vibrant Chicken and Lemongrass Soup. Our entrée will be Satay served with a trio of Malaysian Dipping Sauces and Fried Bean sprouts with Coconut. Dessert sure will be a sight to remember with a Pengat Pisang, a Flambéed Banana dish served with home-made Ice-Cream. (\*Wine included, adults only please) **\$30 | 6-8 pm**

## Saturday, April 10 | Crab-fest

- For all of you who love crab, this is the class for you. If you've ever woke up crabby, then today you can let him sleep and come spend the evening with us learning how to prepare this affordable, succulent seafood prepared three ways. Citrus Mint Crab Cocktail, Hazelnut Crusted Crab Cakes, and Crab & Asparagus with Tomato Capellini. **\$30 | 1-3 pm**

## Sunday, April 11 | Tapa's Tonight

- Come learn exciting tapas ideas tonight with student Chef Jared Bradley! He will demonstrate authentic Tapas teaching you to how to "wow" your friends and family with ease! Recipes will include South American Albondigas Meatballs, Spanish Cracked Marinated Olives, and chorizo sausage cheese bites with Fieri Latino Salsa. **\$25 | 1-3 pm**

## Tuesday, April 13 | Healthy Comfort Foods

- Ever wanted to eat fried chicken with half the calories? Let Student Chef Meghan Knapp show you healthy approaches on how to make everyone's favorite comfort foods in a lighter manner. We will make Oven Fried Chicken, a healthy version of Macaroni & Cheese, with Light Apple Crisp. **\$30 | 6-8 pm**

## Friday, April 16 | Under the Sea

- This decadent four course seated service meal will get you ready for the upcoming sunny weather. We start with Black Tiger Shrimp served three ways; Asian, Mediterranean, and Caribbean Style. Next we offer an innovative salad course of Espresso Rubbed Scallops served warm over Wilted Spinach, with a robust Applewood Bacon Vinaigrette. Our entrée tonight will be a Sautéed Crawfish Quesadilla with Pico de Gallo and a traditional Guacamole prepared tableside. We'll conclude the evening with a dessert of Mango Ice Cream with Red Pistachio Brittle and Lime Granita. (\*Wine included, adults only please) **\$30 | 6-8 pm**

## Saturday, April 17 | Fulfilling Finger Foods

- Let Student Chef John Inman show you how to turn Italian entrees into delicious bite sized portions. We start our afternoon with Petite Saltimbocca Rolls. We will then learn to make Filet stuffed Mushroom Caps with a Roasted Red Pepper Marinara. These recipes will make your next party or reception one to remember. **\$25 | 1-3 pm**

## Sunday, April 18 | Classic Cupcakes

- Everyone loves a cupcake, in this class we will show you how to scale down three classic layer cakes into scrumptious portable treats, with flavors like Coconut, Spicy Carrot, and Racy Red Velvet. Come decide which one you like the best, there is definitely a favorite for everyone. **\$25 | 1-3 pm**

## Wednesday, April 21 | Introductory to Sushi

- You requested it, here it is. The return of our customer's favorite, Introductory to Sushi. Learn to roll your own sushi, we teach you several types of rolls and sauces that are so easy you can teach your friends. This makes a great dinner night or party idea. **\$30 | 6-8 pm**

## Thursday, April 22 | Scottish Cuisine

- Let Student Chef Jesse Howerton show you the secrets of Scottish Cuisine. Watch as he recreates dishes from Scotland tonight like Turnip & Potato Clapshots, Scones, Cream Crowdie Cranachan with Raspberries, and Grilled Salmon Balmoral. Castle Balmoral remains a favorite summer retreat for Queen Elizabeth II in Aberdeenshire, Scotland. You'll feel like royalty too getting to enjoy this class of delicious Scottish treats! **\$30 | 6-8 pm**

## Friday, April 23 | Coastal Mediterranean Dinner

- Executive Chef Bill Dodson, CCC will present a four course seated service meal tonight at the CCI. Begin your evening with an appetizer of Broiled Shrimp Scampi over Fresh Baby Spinach and Roasted Red Peppers in Garlic Butter topped with Lemon-Caper Burre Blanc Sauce, followed by a Cool Jade Soup of Lima Beans and Mint Infused Oil inspired by Mediterranean cooking authority Claudia Roden. Next enjoy your entrée of Pan Seared Black Sea Bass topped with a Balsamic Three Olive-Mushroom Tapenade, over Goat Cheese and Sundried Tomato Creamy Polenta, and Fresh Asparagus. Allow your evening to end with warm Pontica Cake in Orange Curacao sauce and a Mint Cookie Tuile. (\*Wine included, adults only please) **\$45 | 6-8 pm**

## Saturday, April 24 | Breads 101

- Learn the basics of bread making like working with yeast, proofing, benching, scaling, and shaping dough with this beginning bread class. We will cover Herb Focaccia Bread, Parker House Rolls, and Rye Bread. **\$25 | 1-3 pm**

## Sunday, April 25 | International Desserts

- Tour the world one bite at a time with these multicultural sweet treats. Learn to create a traditional Italian Tiramisu, Fluffy French White Chocolate Soufflé, and Spicy Middle Eastern inspired Panna Cotta Scented with Honey and Cardamom. **\$30 | 1-3 pm**

## Wednesday, April 28 | Cold Soups

- With summer upon us, enjoy a different spin on soups with these cold selections. We start with an innovative twist on an everyday Cold Tomato Soup with Avocado Tomatillo Gazpacho. Next we take a classic Vichyssoise and infuse Applewood bacon and corn, before we finally prepare a Colorful Melon Soup. Get ready to learn new favorites with these delicious cold soups sure to please! **\$25 | 6-8 pm**

## Friday, April 30 | Arbor Day Dinner

- Sawubona! Welcome! Journey to Cape Town for this South African Inspired four course seated service meal. We start our journey with a Trio of Shrimp selections, served Sautéed, Panko Breaded, and Curried. Next we bring you a traditional Mealie Soup, made with Sweet Corn. Our entrée tonight will be Apricot Braised Pork Loin, and finally for dessert we present to you a Johannesburg favorite, Pineapple Cremora Tart. (\*Wine included, adults only please) **\$30 | 6-8 pm**

\* Wine service limited to two glasses per person.