

Chef Laurent, Inc



Cooking Classes for April 2009

Chef Laurent, a native of Brittany, France with a culinary background in European cuisine, offers you various classes to enhance your cooking skills. Private classes and corporate events are available too (call to schedule). Beginners are welcome! Be prepared to learn and taste various recipes from around the world – right here in Granger! Enjoy a French themed café style room. Generous tasting samples are provided in each class and you can participate if you'd like to! Prices below reflect “per person”.

April 1, 2009 (Wednesday): 5:30-7:30pm \$65.00 **Taste of the Woods (semi-hands on).** Recipes: Duck Breast with Orange Sauce, Braised Rabbit with Apples and Bacon, Venison Stroganoff & Cajun Baked Salmon.

April 2, 2009 (Thursday): 6:00-8:00pm \$60.00 **Chic France (semi-hands on).** Recipes: Salmon Mousse Capers, French Lamb Stew, Apple and Raisin Flan. & Farmer Soup with Bacon.

April 3, 2009 (Friday): 5:30-7:30pm \$60.00 **Spring Time in the Air (semi-hands on).** Recipes: Apple Salad with Pecans and Cranberries, Spring Thyme Salmon, Chocolate Crème Puffs with Chocolate and Ice Cream & Guava Mousse.

April 4, 2009 (Saturday): 12:00-2:00pm \$65.00 **Romantic Getaway (semi-hands on).** Recipes: Cream of Asparagus Soup, Roquefort Cheese and Tomatoes Tarte, Lamb with Honey, Potatoes au Gratin, & Peach Cake..

April 4, 2009 (Saturday): 5:30-7:30pm \$60.00 **Mini Bouche Tasty Hors d'oeuvres (semi-hands on).** Recipes: Green Olive Paste on Crostinis, Crab & Goat Cheese Empanadas, Mussels with Almonds and Scallion Sauce, Marinated Mushrooms, & Sliced Blue Cheese Tart.

April 6, 2009 (Monday): 12:00-1:30pm \$35.00 **Spring Break in the Kitchen (perfect for parents & kids on break).** Recipes: Vegetable Couscous Salad, French-style Sandwich, Crepes with Bananas and Chocolate.

April 7, 2009 (Tuesday): 6:00-8:00pm \$55.00 **Delicate Chocolate Desserts (semi-hands on).** Recipes: Chocolate Mousse (white & dark), Chocolate Fondant, Pear Charlotte Cake and Nougatine Delicacy.

April 8, 2009 (Wednesday): 11:00-12:30pm \$35.00 **Pizza Pizza Pizza! (semi-hands on).** Recipes: Shrimp and Potatoes, Pizza Margheritta, & Dessert Pizza with Chocolate and Pears.

April 8, 2009 (Wednesday): 5:30-7:30pm 55.00 **Caio Italia (semi-hands on).** Recipes: Spinach and Ricotta Pie, Tuscan Onion Soup, Pork with Lemon & Garlic, & Sicilian Orange & Almond Cake.

April 9, 2009 (Thursday): 6:00-8:00pm \$55.00 **Cooking a Complete Meal on a Budget (semi-hands on).** Recipes: Vegetarian Tortilla Soup, Crustless Spinach and Broccoli Quiche, Couscous Burrito, & Crusty Apple Pie.

April 10, 2009 (Friday): PRIVATE CLASS / FULL

April 14, 2009 (Tuesday) 6:00-8:00pm \$60.00 **Cuisine from Champagne, France (semi-hands on)**. Recipes: New Potatoes with Tapenade (Olive Spread), Zucchini au Gratin, Roquefort Flan, Marengo Chicken, & Poached Prunes with Orange and Red Wine.

April 15, 2009 (Wednesday) 5:30-7:30pm \$60.00 **Spring Time in the Air (semi-hands on)**. Recipes: Apple Salad with Pecans and Cranberries, Spring Thyme Salmon, Chocolate Crème Puffs with Chocolate and Ice Cream & Guava Mousse.

April 16 (Thursday): 6:00-8:00pm \$55.00 **Menu a la Carte “Crepes” (semi-hands on)**. Recipes: Buckwheat Crepes with Spinach and Sour Cream, Stuffed Crepes, Banana and Chocolate Dessert Crepes & Crepes Suzette.

April 17, 2009 (Friday): 5:30-7:30pm \$60.00 **Seven on Heaven – Creole and Cajun Cooking (semi-hands on)**. Recipes: Cajun Soup Jambalaya, Muffaletta Olive Salad, Creole Eggplant, Spicy Marinated Shrimp & New Orleans Bread Pudding.

April 18, 2009 (Saturday): 12:00-2:00pm \$65.00 **Ocean Discoveries (semi-hands on)**. Recipes: Creamy Mussel Soup, Medley of Seafood in a Shell, Sea Bass with Normandy Sauce & Shrimp in White Wine.

April 21, 2009 (Tuesday): 5:30-7:30pm \$60.00 **Become Italian Tonight (semi-hands on)**. Recipes: Courgette Baked (Gourd), Roasted Peppers with Sun Dried Tomatoes, Pasta with Chicken and Green Olives & Steamed Pasta Pudding.

April 22, 2009 (Wednesday): 6:00-8:00pm \$60.00 **Mediterranean Discoveries of Elegant Cooking (semi-hands on)**. Recipes: Feta and Mozzarella Cheese Patties, Saffron Mussel Tagliatelle, Chicken Tagine with Almonds & Honey and Lemon Pie.

April 23, 2009 (Thursday): 5:30-7:30pm \$60.00 **Taste of Tuscany, Italy – Land of Olives & Romance (semi-hands on)**. Recipes: Tuscan Onion Soup, Macaroni and Shrimp Bake, Rich Beef Stew, & Crème Custard.

April 24, 2009 (Friday): 6:00-8:00pm \$55.00 **Cooking with Fresh Herbs and Spices (semi-hands on)**. Recipes: Spiced Mushrooms, Fettuccine with Scallops and Parsley Sauce, Terrine of Mixed Herbs, & Pork with Mustard and Fruit Compote.

April 28, 2009 (Tuesday): 5:30-7:30pm \$60.00 **Poultry & Game from the Farmyard & Elsewhere (semi-hands on)**. Recipes: Chicken with Herbs de Provence, Duck Breast in Green Pepper Sauce, Chicken Normandy, & Quails with Burgundy Sauce.

April 29, 2009 (Wednesday): 6:00-8:00pm \$55.00 **Dips and Appetizers (semi-hands on)**. Recipes: Red Cheese Dip, Potatoes Cheese Patties, Fried Eggplant & Zucchini, Crab Dip, & Spinach Frittata.

April 30, 2009 (Thursday): 5:30-7:30pm \$65.00 **Cooking Wild Tonight (semi-hands on)**. Recipes: Duck Breast with Peppercorn Sauce, Zesty Venison Stew, Rabbit in Apple Cider, Cornish Game Hens with Pancetta

RESERVE YOUR SPOT with a personal check, money order or cash and mail to (please include your telephone number): Chef Laurent, Inc, P.O. Box 721, Mishawaka, IN 46544. Questions: 574-993-2772.

NO REFUNDS:

- With 2 weeks notice, you may either find someone to replace you or you may sign up for another class of comparable value (space permitting).
- Less than 2 weeks notice: no changes allowed.
- If Chef Laurent needs to cancel a class (ie inclement weather), you will get a full refund or have the option to choose another class.

Classes are held at: Chef Laurent’s Cooking Classes - 225 Toscana Boulevard (Toscana Park) - Suite 1-Lower Level (of Villa Macri’s Restaurant) - Granger

OTHER SERVICES: Private Chef Services (ie private dinner party in your home), Homemade Pies & Hand Rolled French Chocolate Truffles (in gift boxes or on platters) are also available!

More Details: www.ChefLaurentInc.com / Look for on-line coupons!