

Chef Laurent, Inc **Cooking Classes for March 2009**

Chef Laurent, a native of Brittany, France with a culinary background in European cuisine, offers you various classes to enhance your cooking skills. From individual classes to corporate events – there is something for everyone (beginners are welcome). Be prepared to learn and taste various recipes from around the world – right here in Granger!

March 3, 2009 (Tuesday): 5:30-7:30pm \$50.00 **Salads for Dinner and/or Lunch (semi-hands on). Recipes such as Taboule' Salad, Cucumber Mustard and Dill Salad, Pomegranate Salad with Warm Goat Cheese & Apple Salad with Pecans and Cranberries.**

March 4, 2009 (Wednesday): 6:00-8:00pm \$65.00 **Authentic Thai (semi-hands on). Recipes such as Thai Cucumber Salad, Curried Peanut Soup & Sweet Sticky Rice with Mango.**

March 5, 2009 (Thursday): 6:00-8:00pm \$55.00 **Cooking on a Budget (semi-hands on). Recipes such as Artichoke Shrimp Salad Sandwich, Southwestern Tofu Scramble & Crustless Spinach and Broccoli Quiche.**

March 7, 2009 (Saturday): 12:00-2:00pm \$65.00 **Explore the Ocean - Fish (semi-hands on). Recipes such as Tahitian Fish, Asparagus and Dilled Salmon Pita & Sea Bass Terrine with Vegetables.**

March 10, 2009 (Tuesday): 5:30-7:30pm \$55.00 **30-Minute Meals (semi-hands on). Recipes such as Apple and Blue Cheese Bisque, Marinated Mushrooms, Chicken and Herbs in Lemon Sauce & Hazelnut and Chocolate Mousse.**

March 12, 2009 (Thursday): 5:30-7:30pm \$65.00 **I Love Paris in the Winter Time (semi-hands on). Recipes such as Scallops and Avocado Carpaccio, Olive and Ham Cake & Apple and Raisin Pie a la Francaise.**

March 13, 2009 (Friday): 6:00-8:00pm 60.00 **Mediterranean Vacation (semi-hands on). Recipes such as New Potatoes with Tapenade, Goat Cheese and Tomato Crostini & Stuffed Roast Pork.**

March 17, 2009 (Tuesday): 6:00-8:00pm \$60.00 **St. Patrick's Day – Luck of the Irish (semi-hands on). Recipes such as Potato Croquettes, Apple Mash, Sausage and Potato Coddle & Irish Raisin Cake with Whiskey.**

March 18, 2009 (Wednesday) 5:30-7:30pm \$65.00 **Cajun Cooking (semi-hands on). Recipes such as Creole Court Bouillon, Crepes a l'Orange, Spicy Marinated Shrimp & New Orleans Bread Pudding and Whiskey Sauce.**

March 19 (Thursday): 5:30-7:30pm \$55.00 **Diabetic Cooking (semi-hands on). Recipes such as Cucumber Mustard and Dill Salad, Shaved Zucchini with Asiago**

& Oat and Almond Cake with Cream Cheese and Fresh Fruits.

March 20, 2009 (Friday): 1:00-3:00pm \$60.00 **Lake & Ocean Fish (semi-hands on). Recipes such as Salmon Terrine, Tahitian Fish & Monkfish with Rouille Sauce.**

March 24, 2009 (Tuesday): 5:30-7:30pm \$55.00 **Crepes & Real French Toast (semi-hands on). Recipes such as French Toast with Rum, Crème Fraiche and Spinach Crepes, Buckwheat Crepes with Smoked Salmon & Crepes Suzette.**

March 26, 2009 (Thursday): 5:30-7:30pm \$55.00 **Cooking on a Budget (semi-hands on). Recipes such as Cream of Mushroom Soup, Spinach/Rice and Feta Pie, Corn Casserole & Napa Goat Rach Falafel Patties.**

March 28, 2009 (Saturday): 4:00-6:00pm \$60.00 **The Colors of Provence (semi-hands on). Recipes such as Salmon Mousse with Capers, Goat Cheese Bread, Beef Carbonade & Grandma's Provencial Flan with Lavender.**

March 31, 2009 (Tuesday): 6:00-8:00pm \$55.00 **Pizza Pizza & More Pizza (semi-hands on). Recipes such as Pizza Margherita, Hummus and Eggplant Pizza with Feta and Sun Dried Tomatoes, Rosemary Shrimp & Spicy Golden Potatoes.**

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 will be held at Chef Laurent's Cooking Classes, 225 Toscana Boulevard (Toscana Park), Suite 1-Lower Level (of Villa Macri's Restaurant), Granger, IN - 574-993-2772 (north of SR 23 & east of Gumwood).

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