



The Art of Cuisine
Interactive Dinner Parties
3 to 4 hour classes

(Price is \$50/hr for Instructor + Grocery cost. As Chef Linda for details)

While teaching the class in your home, the instructor, mixes and blend of culinary techniques, insights and her own unique culinary expertise. The informal setting of the home allows students to participate, ask questions, and taste the finished dishes. Beautiful full color recipe are provided so that students will then be able to recreate the menu and experience at home. Classes are at limit to 10, unless special request are made with Chef Linda.

Interactive Cooking Classes with The Art of Cuisine:

- Learn from a professional culinary instructor
- Explore new curriculum and cuisine through hands-on participation
- Master techniques that deliver professional results
- Entertain friends in a warmth of your home

Cooking Class

- Pick classes from the attached Curriculum
- Pay a deposit to hold party date
- Pay the tuition for a minimum of six guests

Inter-Active Dinner Party

- Pick a class from the below Curriculum, Pick and choose from any curriculum or work with your instructor to develop a menu to suit your taste.
- Leave all the details to your instructor: menu, shopping, cooking, and entertaining. Your job is to sit back and enjoy and be with your guest.

CLASSIC ITALIAN DINNER PARTY (3 and 4 hour class. See choices)



This class will transport you to the different regions of Italy where you will experience diverse taste sensations complete from soup to dessert! Traditional Italian cooking techniques have been adapted within this class for the home chef to create these inspiring and delicious dishes. **Recipes: Award Winning Tuscan Vegetable Soup, Homemade Beef, or Turkey Raviolis, with Award winning Sauce or quick Mushroom Raviolis with a low fat Parmesan-Chive Sauce (3-hour class).**

TUSCAN HILLS DINNER PARTY (4-hour class)



Let us send you away to the beautiful hills of Tuscany of Italy where you will experience delicious elegant Italian food from appetizers to desserts. A rich heritage that combines tradition with innovation lends itself to a class that is creative, delicious, and fun. **Recipes: Tomato Bruschetta with Garlic Shrimp or without Garlic**



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Shrimp, Chicken Marsala with Parmesan Herb Pasta and Classic Tiramisu.
GOURMET FRENCH DINNER PARTY (4-hour class)



Relaxing and enriching interlude with friends and learn about the elegant French cuisine. These dishes are perfect for any special occasion. You and your guest will explore master techniques of French cooking that have been adapted within this class for the home chef to create these inspiring and mouth-watering dishes.

Recipes: Honey Roasted Pear Salad, Sweet Potato Soup, Chicken Cordon Bleu, Garlic Mashed and Chocolate Mousse

AFTERNOON HIGH TEA PARTY (3-hour class)



Go back to the traditional times of old. Relax and chat with your friends while preparing an assortment of afternoon tea delights. Enjoy timeless favorites including scones, delicious finger sandwiches, and elegant canapés. Brew and sip that perfect cup of tea. What better way to take some time to get together with friends old and new? **Recipes: Scones in Lemon Curd, Chicken salad Tea Sandwiches with Smoked Almonds, Smoked salmon and Dill Canapés, the Perfect Cup of Tea**

SMALL PLATES AROUND THE WORLD (3-hour class)



One of life's greatest joys is spending quality time with friends and family. Learn how to prepare tasty world-cuisine appetizer treats that will allow you to spend less time in the kitchen and more time with your guests. These recipes can be the beginning of a great meal, or by themselves become simple yet sumptuous feasts. **Recipes: Indonesian Chicken Sate with peanut Dipping Sauce, Greek Minced Beef and Currant Pitas, Italian Caprese Crostini, Mexican Pumpkin Seed Dip**



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SOUTHWEST CELEBRATION (3 hour class)



Southwestern fare is known for melding the foods from diverse ethnic groups into a cuisine that relies heavily on the bounty of the earth. It crosses the borders coupling the cultural flavors of Hispanic and Native American cooking with the wide variety of chile peppers from New Mexico. A rich heritage that combines tradition with innovation lends itself to a class that is creative, delicious, and fun. **Recipes: Tortillas De Colores, Fresco Verduros Orzo, las Fajitas Nueves, Cajeta Coconut-Pecan Crepes**

WINTER HOLIDAY DESSERTS (3 hours class)



Pies, Gingerbread and Puddings are quintessential comfort foods for winter holiday gatherings. We've updated some traditional favorites to bring even more holiday cheer to your home. Perfect to serve to your family and friends or give as a unique, one-of-a-kind gifts that will delight anyone. **Recipes: Gingerbread Biscotti, Holiday Apple-Cranberry Tart, Eggnog Crème Anglaise**

SPANISH DINNER PARTY (3 hours class)



This class will transport you to the different regions of Spain where you will experience diverse taste sensations complete from soup to dessert! Traditional Spanish cooking techniques have been adapted within this class for the home chef to create these inspiring and delicious dishes. **Recipes: Spanish Cheesecake, Mediterranean Paella, Classic Andalusia Gazpacho**



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CHOCOLATE OBLIVION (3 hours class) Most popular class



Let us send you away to the warm, luscious sweet world of chocolate. Chocolate, chocolate, and more chocolate! Taste a variety of different types of chocolate. Prepare cups and decorations made of chocolate. Bake cakes oozing with chocolate. All garnished with fruits, coulees and whipped cream toppings. From truffles to mousse, it is just more chocolate. Need we say more. **Recipes: Sweetheart Cups with Chocolate Mousse and Strawberries, Chocolate Macadamia Nut Truffles, Molten Chocolate Cakes with Raspberry Coulis**

DINING UNDER THE STARS GRILLING (3 hour class)



This is the first in a series of tantalizing al fresco menus for the series backyard barbecue enthusiast. These recipes are guaranteed to create outdoor excitement or adapt them for indoor grilling. Learn chef secrets that will ensure success and consistent results every time. **Recipes: Lager-Brined Pork Chops, Spiced Apples with Dried Fruit, Cheesy Grilled Garlic Bread, Marinated Grilled Veggies**

GRANDMA'S FAMILY FARMHOUSE DINNER (3-hour class)



Take a trip to the country and indulge yourself in a bounteous menu that celebrates the best of country cookin'! This gem of a class will capture the essence of supper at Grandma's house as you learn updated techniques for creating comfort food with ease. **Recipes: Rosemary Roasted Chicken, Grandma's Garden Confetti, Grammy's Best Biscuits, Stovetop Apple Dumplings**