

FALL RECREATIONAL CLASSES



Barcelona – Sangria and Tapas

Monday, September 29, 2014

In Spain, they are called “Tapas”; and in Italy they are called “cicchette”. Many Mediterranean countries have a culinary tradition of little snacks and tempting appetizers to accompany aperitifs such as sherry to enjoy in the evening. With these irresistible recipes, you will be able to hone your own small plate skills.

Essentials of Tuscan Cooking - Hands-on

Monday, October 6, 2014

Tuscany’s roots originate from cucina povera, or peasant cookery. The Tuscans are well known for their superior yet simple dishes, which arise from using the freshest available products. They believe in enhancing the purity and natural flavor of ingredients, rather than trying to camouflage with excess sauces and seasonings.

The Righteous Rice - Risotto - Hands-on **SOLD OUT**

Monday, October 20, 2014

These are known as the “Grains of Wisdom.” Risotto goes beyond its Italian pedigree. It has global reach. Risotto’s flexibility - it can take near endless combinations of proteins and vegetables. These dishes appeal to everyone since they have a smooth, creamy texture and are very versatile. Adapt seasonal ingredients and multiple flavor combinations for the ultimate Risotto dishes.

Hand-made Fresh Pasta Workshop ~ Pasta 101

Monday, October 27, 2014

The Italian tradition is very rich in regards to fresh pasta, whether in a simple style or filled. Preparing homemade fresh pasta in the Italian culinary tradition is running the risk of becoming antiquated with the new generation. Preparing fresh pasta is very simple, rather quick and will allow you to create extremely special recipes.

Tuscany in the Fall- Hands-on

Monday, November 3, 2014

The scenery dresses with new colors. The wineries and the woods achieve the yellow and the red where the sun lightly shines. Autumn is also the season of the flavors, the fruits of the earth. Travel with Chef Walter on the roads of Gusto. You will find richness in the history and novelty and the cuisine. It is the time of the first Crush and the first oil, precious elements of every dish in Tuscan cooking.

Mastering Pan Sauces – Hands-on \$100 (limited to 6 students)

RESCHEDULED FOR TUESDAY NOVEMBER 4TH

Monday, November 10, 2014

What do professional chefs know about getting flavorful dishes to the table quickly and effortlessly? The answer is pan sauces, and once you've learned a few simple steps you'll be able to create an infinite number of your own sauces. Join Chef Walter for an instructive menu that makes the most of quick-cooking cuts of chicken, lamb and beef. Since pan sauces are made directly in the pan you use to sear your meat, they have the benefit of being amazingly quick to prepare---sometimes even in minutes.

Venetian traditional cookery - Hands-on SOLD OUT

Monday, November 17, 2014

The most elegant food in Italy comes from this region. Venetian cooking makes great use of rice, since rice grows in the wetlands of the region. It is combined with other ingredients such as fowl, fish, seafood and vegetables.

NEXT

Sauce Workshop: The Classics - Hands-on

Monday, November 24, 2014

In this comprehensive back-to-basics sauce class, students will learn the traditional methods of preparing classic “foundation” sauces. We’ll provide lots of instruction and personal guidance and will also share ideas for incorporating classic sauces into menus and making some popular variations of the classic sauces. Sauces will be tasted throughout the class. At the conclusion, you will sample a few prepared dishes to highlight some of the sauces.

Modern Cucina - Hands-on

Monday, December 1, 2014

Short on time need not translate to short on flavor. Chef Walter will teach you the secrets of getting impact and maximum flavor from your dishes. You’ll work hands-on to learn this ever expanding menu.

The Popular and Ceremonial cuisine of Campania - Hands-on

Monday, December 8, 2014

Campania, dominated by the capital city of Naples, does not use butter in traditional cooking or milk or cream. There were no pastures and milk was produced for making cheese. All Neapolitan cooking is almost baroque in taste. There are two cookerries: the popular is based on pasta, tomato sauce, fish and vegetables and the Ceremonial comes from the domination of the Spanish Bourbon kings and of France. This produced a local cuisine that combines the techniques of France and Spain in dishes far more vivacious than in either of these countries.

Tour of Sicily

Monday, December 15, 2014

Because of its location, in the middle of the Mediterranean, Sicily was a magnet for seafaring peoples since the dawn of time. In this class students will prepare some favorite foods from Sicily. Chef Walter celebrates his love of Italy by putting a spotlight on this region, known for bold and delicious flavors. **Join Us!**

Details: Classes run approximately 2 hours, and completed with a sit-down dinner where the lavish creations will be consumed.

Comfortable shoes, allergies notification, aprons will be ready here.

Be ready to expand your knowledge while spending an evening with a professional Master Chef, but most of all have great fun.

401.273.2652 / Carmela@chefwalter.com Reserve your participation now!