

The Weekend Chef

CLASSES OFFERED ON FRIDAY - SATURDAY - SUNDAY 9 AM - 1 PM

LUNCH INCLUDED

\$ 325.00 PER PERSON (Comfortable shoes, Hair up, Specify allergies intolerances) Age 18 and up

Classes held at 286 Atwells Avenue Providence Kitchens

One of our most popular courses ever! Learn the basics of modern techniques from a professional chef, and then jump in the kitchen to apply them to classic recipes. Gain a wealth of hands-on experience and enjoy dozens of repeatable and eminently succulent dishes. This three-day series is ideal for the beginner or intermediate cook who wants to build a strong foundation for lifelong culinary adventures. If you are visiting Rhode Island for the weekend, this session is for you.

Menu: Day 1 - Stocks: Brown Veal / Beef Stock; Chicken Stock; Fish Fumet. Sautéing: Sole Meuniere; Chicken Marsala; Stuffed Chicken Breast with Dates and Zucchini; Potatoes Gratinee Boiling / Steaming: Broccoli; Glazed Carrots; Green Beans. Sauce: Amatriciana; Carbonara.

Day 2- Sauces: Brown Sauce (Espagnole); Veloute; Bechamel Cream Sauce; Vinaigrette. Soups: Cream of Mushroom; Minestrone of vegetables; Shrimp Bisque; Carabaccia Tuscan Onion soup.

Day 3 - Braising: Beef Short Ribs; Roasted Chicken Honey & Ginger; Pork Tenderloin with Prosciutto; Braised Savoy Cabbage; Tjella of Vegetables and Potatoes; Fresh Fruit Tarts.

Reserve: carmela@chefwalter.com or 401.273.2652 / 50% deposit and non-refundable. In the event of cancellation deposit may be used for other classes offered in the future. **Add a Federal Hill Walking Tour \$ 10.00 per Person Extra.**