## Chef Laurent, Inc Cooking Classes for February 2013

## Visit <u>www.ChefLaurentInc.com</u> for any on-line coupons and more details.

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. All classes are semi-hands on (participate if you'd like).

Tasting samples are provided in each class (except demonstration-only classes).

Prices below reflect "per person".

February 1, 2013 (Friday): 6:00pm-7:30pm \$50.00 Winter Stews & Soups: Corn & Tuna Bisque, Cream of Cauliflower Soup, Beef Estouffade Stew & Cassoulet Stew.

February 2, 2013 (Saturday): 11:30am-1:00pm \$45.00 Petit Dejeuner (Breakfast): Real French Toast, Cheese Quiche and Crepes with fruit filling.

February 5, 2013 (Tuesday): 5:30pm-7:00pm \$50.00 Pasta Pasta! Pasta Delight, Fettuccine Alfredo, Vegetarian Lasagna & More!

February 7, 2013 (Thursday): 11:30am-12:30pm \$30.00 DEMONSTRATION ONLY: Chicken – various uses (stock, soup, etc).

February 8, 2013 (Friday): 6:00-7:30pm \$55.00 Thai Food: Bangkok Pork Tenderloin, Coconut Rice Hot Cakes, Spicy Scallops & More!

February 12, 2013 (Tuesday): 5:30-7:00pm \$50.00 European Desserts: Baba au Rhum, Lemon Crepes, Italian Pudding & More!

February 13, 2013 (Wednesday) 6:00-7:30pm \$120.00 per Couple Romance in the Kitchen (Celebrate Valentine's Day): Roquefort Cheese Flan Appetizer, Madeleine's Tomato Soup, Marengo Chicken & Raspberry Chocolate Mousse.

February 16, 2013 (Saturday): 6:00-7:30pm \$55.00 Mediterranean: Feta and Mint Dip, Sweet & Sour Eggplant Stew, Poached Shrimp & Avocado Appetizer & more!

February 20, 2013 (Wednesday): 5:30pm-7:00pm \$55.00 Spanish Tapas: Bread & Chocolate Tapas, Spanish Mushrooms, Andalucian Honey Dough Balls and more.

February 22, 2013 (Friday): 6:30-7:30pm \$55.00 Bonjour la France: Zucchini Fritters, Cod Dieppoise & Floating Island Dessert.

February 26, 2013 (Tuesday): 5:30-7:00pm \$55.00 Ocean Treasures: French Salmon Tart, Portuguese Cod Fish and Chinese Steamed Fish.

February 28, 2013 (Thursday): 11:00am-12:30pm \$45.00 Soups: Cauliflower-Leek Soup, Alfredo Potato Bacon Soup & Minnestrone Soup.

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 1 week notice, you may either find someone to replace you or you may sign up for another class of comparable value (space permitting). Less than 1 week 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), Lower Level (of Villa Macri's Restaurant) - Granger

OTHER SERVICES: Private Chef Services (ie private dinner party in your home), Homemade Pies/Quiches & Hand Rolled French Chocolate Truffles (in gift boxes or on platters). For more details visit: www.ChefLaurentInc.com.