

Cooking Class Schedule & Events November 2013

ONE DAY ONLY • NOVEMBER 16th Join us for our annual...
THANKSGIVING EXTRAVAGANZA!

25% OFF*

Hundreds of items -
just in time for
THANKSGIVING!

- Roasting Pans & Racks
- Cutting Boards
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- Thermometers & more!

***20% off electric Turkey Fryers.**

*Discount valid in-store, on event day only. Cannot
be combined with any other offer or coupon.
Excludes all wines and spirits.*

**FREE SEMINARS &
TASTINGS 11am - 3:30pm**
**SEMINARS IN OUR PARAMUS
LOCATION ONLY**

Sponsored by Goffle Road Poultry Farm

11:00am: Turkey and Turkey Gravy
12:00pm: Turkey Prep
1:00pm: Thanksgiving Side Dishes
2:00pm: Leftovers 101
3:00pm: Open-forum Q&A

240 Route 17 North
Paramus, NJ 07652
(201) 576-0100



Our temporary location is now open!
The Crossroads Center
443 Tarrytown Road
White Plains, NY 10607
(914) 328-1376

The Culinary Superstore & Cooking School



NOW OPEN IN WHITE PLAINS, NY!



Our Hartsdale, NY location has moved to The Crossroads Center - just 3 miles away on Tarrytown Road in White Plains. While we're making renovations and settling into our new space, all classes in the NY store have been suspended. Stay tuned for grand re-opening updates!

Our Paramus, NJ Schedule of Classes and Events is as follows:



Cooking for Kids & Cooking for Big Kids Programs

Cooking for Kids ages 3-5, \$15

Cooking for Big Kids ages 6-10, \$20

Interactive, hands-on classes for kids ages 3-5 or 6-10. Classes are held multiple times each month, and each lasts approximately one hour. Topics for November include: **Turkey Burgers & Sweet Potato Fries** and **Handprint Turkey Cookies**. Visit chefcentral.com for dates, registration and cancellation policies.



French Country Cooking

Adult Hands-On Workshop, \$95

Sponsored by Le Creuset®

(Paramus, NJ Location Only) November 2 at 10:30am

In this 3-4 hour workshop, our chef will take you through the steps of preparing world class versions of the dishes that have made France famous. Each recipe is based on a classic recipe and they are sure to please your dinner guests at your next soiree. The dishes are particularly suited to winter gatherings as they are considered comfort food in France. Students will work with our chef in preparing the following menu:

- Boeuf Bourguignon (Braised Beef in Red Wine Sauce)
 - Coq au Vin de Bourgogne (Chicken Cooked in Red Wine)
 - Bouillabaisse (Seafood Stew from Provence)
 - No-Knead Bread
-



Sushi Making I

Adult Hands-On Class, Presented by Zojirushi; \$50

(Paramus, NJ Location Only) November 5 at 6:30pm

Have you ever been to a sushi bar and wondered what it would take to prepare your own rolls at home? Our chef will take you through each step of preparing restaurant quality sushi. Learn to prepare sushi rice, the proper use of a sushi press and how to use the rolling mat to prepare small rolls and "inside-out" rolls. Students will work with our chef in preparing the following three items:

- Smoked Salmon Sushi Press
 - Spicy Cucumber roll
 - California Roll
-



Knife Skills Class

Adult Hands-On Class, Presented by Shun® Cutlery; \$50

(Paramus, NJ Location Only) November 6 at 6:30pm

When you look at a recipe in a cookbook, are you intimidated by all the prep work involved? Learning proper knife skills will help to alleviate these concerns, shorten your prep time and broaden your culinary repertoire. Our knife skills class is a comprehensive 2-hour hands-on class that has been featured in The Record Newspaper of Bergen County. The class is divided into two parts. Half the class is devoted to teaching students about the care and maintenance of knives, while the other half takes students into our demo kitchen to practice proper holding and cutting techniques.



NEW SERIES! The Chef's Table

Adult Demo Class, \$75

(Paramus, NJ Location Only) See dates below:

The Chef's Table is a time honored tradition in fine dining restaurants throughout the world. For many years, great chefs have been inviting selected patrons into their kitchens for a ring side seat at the hot line of their kitchen and a dining experience to remember. At Chef Central, we are carrying on this tradition with a new series of demo/classes, simply called "The Chef's Table". Participants will be treated to multi-course sit down dinners prepared by a wide array of talented chefs who will give you an inside view of how to create a four star menu. November's lineup is based on Thanksgiving-themed menus and will be presented by a guest chef instructor. The first in this series of three classes this month is:

November 8 at 6:30pm: Vegetarian Thanksgiving

with Chef David Ashford

David has a comprehensive approach to vegetarian cooking that pays special attention to fulfilling protein and nutritional requirements, rather than simply omitting meat. His goal is to encourage people who are meat-eaters not to switch over, but to consider the exciting and adventurous menu options that vegetarian cuisine offers. On the menu:

- Crudite with Green Bean and Walnut Pate and Papadum
- Sweet Potato Celeriac soup w/ Coconut Milk
- Sliced Tofu "Turkey" with Wild Mushroom Ragu
- Roasted Garlic and Saffron Risotto Cake
- Smoked Corn Salsa
- Grilled Portobello Mushroom
- Glazed Yams
- Warm Berry Cobbler



Let's Cook Together! Thanksgiving Menu

Hands-On Class for Kids ages 3-10, \$50

(Paramus, NJ Location Only) November 9 at 10:30am

Do you enjoy cooking with your child, grandchild, niece or nephew? Come to our kitchen and we'll provide everything you need for a rewarding family culinary experience. This hands-on cooking class is for children ages 3-10 and their adult helpers. This month's theme will be a Thanksgiving Menu. The \$50 registration fee covers the cost of both child and adult. You'll work with our chef to prepare the following menu:

- Deep Fried Turkey with Quick Gravy
- Creamy Mashed Potatoes
- Cornbread Stuffing
- Pureed Roasted Sweet Potatoes w/Pecans*
- Cranberry Relish
- Apple Crisp

**This will be prepared in individual pans so that it may be prepared without nuts*



Winter Soups

Adult Hands-On Workshop, \$95

Sponsored by Victorinox®

(Paramus, NJ Location Only) November 11 at 10:30am

In classic French cooking, there are three major categories of soup. The first type of soup is clear soup, or Soupe as read on a French menu, the second is thick soup or Potage; and the third is cream soup, or Crème. In this 4-hour hands-on workshop, our Chef will work with you in preparing an example of each of the three categories, as well as making chowder. Students will sample all soups and go home with a sample of each for their family. We will provide all materials needed for the workshop including detailed recipes for each soup. The menu will consist of the following:

- Classic Minestrone
- Hearty Cream of Mushroom Soup
- Sausage and Lentil Soup
- New England Clam Chowder



Special Guest! Meet, Greet & Eat with Carrie Morey

Free Cooking Demonstration, Tasting & Book Signing

(Paramus, NJ Location Only) November 12 at 6:30pm

Carrie Morey, daughter of Callie White, founded *Callie's Charleston Biscuits* with the goal of making her mother's delicious biscuits accessible across the country. Touted by the Today show, Saveur, Food & Wine, Southern Living, The New York Times and Oprah, her biscuits are now sold at high-end retail stores all over the country. Chosen as one of Martha Stewart's "Dreamers into Doers" in 2008, Carrie has been a guest lecturer on entrepreneurship at the College of Charleston School of Business for more than five years.

Her book, *Callie's Biscuits and Southern Traditions*, guides you through all the techniques to reveal how she developed new takes on classic dishes. Carrie also tells her story of learning to cook from great Southern matriarchs, and how she grew a business from her mother's coveted biscuit recipe.



Chicken, Three Ways

Adult Hands-On Class, \$65

(Paramus, NJ Location Only) November 13 at 10:30am

Our chef will show you how to break down a whole chicken into 12 pieces and then prepare the following three menus. Participants eat, and take home leftovers and recipes.

- Italian Style Baked Chicken w/ Peas, Potatoes and Carrots
- Chicken Paprikash with Spaetzel and Green Salad
- Chicken and Dumplings



Cooking for Teens: Thanksgiving Menu

Hands-On Class for Teens ages 11-17, \$30

(Paramus, NJ Location Only) November 14 at 4:00pm or 7:00pm

Does your teen aspire to be a chef? Does he or she enjoy cooking but would like to broaden their skills? This is the class for them. Each class is a hands-on cooking adventure where students work together to create a buffet meal with a rotating monthly theme. At the end of each session, written recipes of the entire menu are given to each teen so that they can go home and recreate their masterpieces. Students will work together to prepare the following menu:

- Fried Turkey with Mashed Potatoes and Quick Gravy
- Cornbread Stuffing
- Broccoli Salad
- Glazed Carrots
- Mini Pumpkin Pies



Cooking for Couples: Thanksgiving Menu

Adult Hands-On Class, \$115 per couple

(Paramus, NJ Location Only) November 15 at 6:30pm

Looking for a fun date with an educational twist? How about a date night in our kitchen? Couples will team up to produce a complete meal centered around seasonal and topical themes. On the menu:

- Fried Turkey with Mashed Potatoes and Gravy
- Serious Italian Stuffing
- Killer Cranberry Relish
- Pureed Sweet Potatoes w/ Pecans
- Glazed Carrots
- Cold Broccoli Salad
- Mini-Pumpkin Pies



The Chef's Table

Adult Demo Class, \$75

(Paramus, NJ Location Only) See dates below:

Participants will be treated to a multi-course sit down dinner prepared by this talented chef who will give you an inside view of how to create a four star menu. Continuing on with our Thanksgiving theme is the second class in this series of three (no prerequisites - take one class, or try them all!):

November 19 at 6:30pm: Italian Thanksgiving

with Chef and Author Giovanna Bellia LaMarca

Giovanna came to the United States from Sicily at the age of 10, and has since then has kept alive her love of Italy with frequent trips there. Now retired after 20 years of teaching, she devotes herself to demonstrating cooking, writing, entertaining, and traveling. Her passion for cooking and her knowledge of Authentic Italian Regional Cooking is reflected in her cookbooks, where she shares the history, customs, and varied regional cuisine in traditional recipes together with travel notes, stories and anecdotes. On the menu:

- Crostini with Marinated Zucchini
- Bean and Cauliflower Soup
- Turkey Tonnato
- Sweet Potato and Scallions Fritters
- Corn Pudding
- Pumpkin Tiramisú





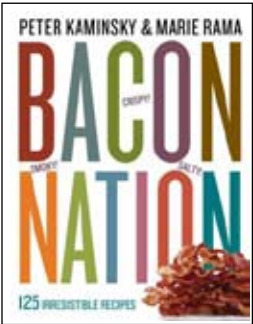
Cook Like a Chef: Braising

Adult Hands-On Class, \$65

(Paramus, NJ Location Only) November 20 at 6:30pm

Are you tired of depending on cookbooks and magazines for new ideas in the kitchen? Would you like to connect all those dots and begin to create your own culinary masterpieces? Our *Cook Like a Chef* series will teach students the basic techniques of professional cooking in layman's terminology. The class is suitable for beginners as well as experienced home cooks. Students will receive a full plate of food at the conclusion of each session. There are no pre-requisites. This month's class will cover the following topics:

- Choosing a suitable candidate for braising
- Making Roux
- Hungarian Beef Goulash
- Spaetzle
- Zucchini Parmigiana and more!



Special Guest! Meet, Greet & Eat with Marie Rama of Bacon Nation

Free Cooking Demonstration, Tasting & Book Signing

Sponsored by Lodge® Cookware

(Paramus, NJ Location Only) November 21 at 6:30pm

In their newest book, *Bacon Nation*, Peter and Marie reinvent and reengineer familiar and not so familiar recipes by adding America's favorite ingredient: bacon. The addition of this delectable, smoky, crispy, salty, meaty component to recipes of every stripe - from appetizers to main courses and desserts - creates a new and delightful experience for the adventurous diner. Meet Marie Rama, a Westchester native who grew up in a large Italian-American family, and is the co-author of the best selling cookbooks *Cooking Basics for Dummies* and *Grilling for Dummies*.



The Chef's Table

Adult Demo Classes, \$75ea

(Paramus, NJ Location Only) See dates below:

Participants will be treated to a multi-course sit down dinner prepared by this talented chef who will give you an inside view of how to create a four star menu. Continuing on with our Thanksgiving theme is the last in this series of three (no prerequisites - take one class, or try them all!):

November 22 at 6:30pm: Southern Thanksgiving

with Chef Jesse Jones

Jesse's trademark Southern cooking with a country French twist has earned him celebrity clients, a loyal following who love his style as much as his dishes, and victories at cooking competitions, including Ultimate Chef of Bergen County, NJ in 2010. On the menu:

- Chef Jesse's Creole Crab bisque
- Brined rack of pork with apple butter sweet potato puree, braised spinach with shallot butter
- Grandma's molasses cake with vanilla ice cream and maple glaze



Special Guest! Meet, Greet & Eat with Teen Chef Hunter Zampa

Free Cooking Demonstration & Tasting

(Paramus, NJ Location Only) November 23 at 12:00pm

Hunter learned to cook from his dad starting at age 6. He most recently competed on *Rachael vs Guy: Kids Cook Off*, a Food Network show, during which he impressed the judges with his restaurant-quality food and professional level focus and intensity. Hunter is not at all intimidated by competition—even against those who are older or have more experience. He cooks with vegetables and herbs that he grows in his own backyard and has a lot of experience cooking game and fish - his signature dish on the first episode of *Rachael vs Guy* was venison. Hunter has been a Summer camper at our Westchester County store for the past three years in both our cooking and baking camps. Join us to see (and taste) what he can do!



Pasta Making III: Gnocchi

Adult Hands-On Class, \$65

(Paramus, NJ Location Only) November 25 at 6:30pm

If you'd like to learn how to create a wide array of pastas in many styles to suit any occasion, we have a great hands-on cooking class for you! Students will learn the fundamentals of preparing hand-made pasta at home in an interactive format. From making the perfect dough to preparing a complementing sauce, this class will show you how, including lots of tips and techniques along the way. A full plate of pasta with sauces will be served at the conclusion of the class. This class will take you through the production of three different types of gnocchi:

- Hearty Potato Gnocchi with puttanesca sauce
- Baked Semolina Gnocchi (a delicious Roman specialty)
- Gnocchi di Zucca (Butternut Squash Gnocchi with sage brown butter)



Tour of Italy: Lombardy

Adult Demo Class, \$50

(Paramus, NJ Location Only) November 26 at 6:30pm

Travel to Milan, the commercial capital of Italy and you will find a modern city that offers every level of dining experience from fast food to exquisite ristoranti. But in this city, the focal point of Italy's most populous region, you will also find some of the country's defining dishes. Come with us as our culinary Tour of Italy continues with this month's demo/class on the region of Lombardy. Our chef will produce a full plate of food for each student in preparing the following authentic regional menu:

- Frittata al Taleggio con Porri e Patate (Potato and Leek Frittata with Taleggio Cheese)
- Cotolette di Vitello Affogate ("Drowned" Veal Chops)
- Zucca al Forno e Cipolle alla Brace (Baked Pumpkin and Roasted Red Onion)
- Sbrisolona (Crumbly Cake)



Thanksgiving Pies

Adult Hands-On Class, \$75

(Paramus, NJ Location Only) November 27 at 10:30am

Wouldn't it be great if you could serve three distinctive Thanksgiving Day pies at this year's gathering and not have to worry about baking on turkey day? In this class, our pastry chef will show you how to use classic techniques and ingredients to produce three Thanksgiving pies that you can take home that day and serve with pride on Thanksgiving. All materials and equipment will be supplied and students will leave with one of each of the following pies:

- Sweet Potato Pecan Pie
- Chocolate Banana Cream Pie
- Pear and Frangipane Tart



Holiday Cookies

Adult Hands-On Workshop, \$95

(Paramus, NJ Location Only) November 29 at 10:30am

Every year at this time, people are gearing up for their annual production of Holiday cookies. From family favorites to new creations from Food TV, this time-honored tradition has come to mark the start of the season and also to serve as a means of bringing family and friends together to share recipes and the baking workload. In this 4-hour workshop, our Pastry Chef will show you how to make your holiday baking chores that much easier and also give you ideas for new creations. You will go home with a large tray of all varieties of cookies prepared during the workshop, along with recipes for each so that you can recreate these cookies at home:



- Biscotti
- Gingersnap Palmiers
- Pignoli Cookies
- Rugelach
- Cuccidati aka Buccellati (Sicilian Fig Cookies)
- "Stained Glass" Sugar Cookie Christmas Tree Decorations



Bread Baking

Adult Hands-On Workshop, \$95

Sponsored by Cuisinart®

(Paramus, NJ Location Only) November 30 at 10:30am

If you're looking for an intensive hands-on training exercise that will teach you how to become an accomplished bread baker, this 4 hour workshop is for you. Our Chef will teach you the fundamentals of professional bread baking by taking you through each step of the process while working with you in a hands-on format. Learn all about flour, leavening, gluten development, rolling, shaping, proofing, finishing and baking and go home with your creations as well as a special gift. All materials, including reference material and recipes will be provided. Aside from the topics listed above, students will cover and prepare the following items:



- Parker House Rolls
- Focaccia Bread
- Multi-grain Bread
- Hard Rolls
- Challah Bread
- French Baguette Starter



Visit our calendar page online to view and print a calendar format of our free demos, classes and tasting events.

Class times & dates subject to cancellation or change without notice.

Online registration is required for all cooking classes at www.chefcentral.com.