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We are pleased to offer 3 experiential cooking classes for early 2018. Two nights. Small classes of 8 to 10 participants. Guided by our chef instructor and working in teams of two, participants will prepare dishes which will be shared and enjoyed with the entire class. Come hungry these classes produce a lot of food!

### **Meat and Birds**

(Mon & Tues January 29 & 30 - 6pm to 9pm)

This class will explore the proper butchery and cooking methods of specific cuts of beef, lamb, pork as well as duck, chicken and quail. The class will see how to make accompanying sauces and garnishes. The hands on element will allow the participants to prep, cook and serve the dishes themselves.

\$200.00 + hst per person

### **Fish and Shellfish**

(Mon & Tues February 26 & 27 – 6pm to 9pm)

This class will be similar in format to the Meat and Birds class. The participants will learn to clean and fillet both round and flat fish then prepare dishes with Salmon, halibut, scallops, lobster, clams and oysters. We will explore various sauces, butters and broths to accompany the dishes.

\$200.00 + hst per person

### **Advanced Pasta**

(Mon & Tues March 26 & 27 – 6pm to 9pm)

This class will delve into more intricate pasta types that will take you beyond fettuccine and linguini. You will be making lorighittas, culurgiones, gnocchi, capunti, extruded pastas along with various seasonal sauces to highlight the dishes.

\$150.00 + hst per person

To Register Contact Jill Morrison

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