

Italian Center Cooking Lessons

Tuesday, January 10, 2012

5:30 – 8:30

Bell Peppers with olives and capers (peperoni con olive e capperi) with crostini
Chicken Cacciatore
Homemade Noodles
Apple Strudel

Tuesday, February 7, 2012

5:30 – 8:30

Cheese Olive Balls
Winter Pesto with homemade noodles
Stuffed Pork Chops
Asparagus with butter & Reggiano Parmigiano Cheese
Cream Puffs

Thursday, March 8, 2012

5:30 – 8:30

Homemade Mozzarella with Tomato, Basil and Italian Bread
Butternut Squash & Leek Soup
Sausage Beans and Tomato
Polenta
Nutella Swirl Pound Cake with ice cream

Notes:

Students should bring an apron, notebook, pencil and a sharp kitchen knife.

Classes will be held in the Italian Center Kitchen.

Students will eat what they cook.

All classes will start promptly at their scheduled times.