

Class #1 – Egg Cookery

Menu

Le Grand Aioli

Omelette

Macerated Fruits in French Meringue Nests with Crème Anglaise

Techniques and Terms

egg cookery • blanching • cold emulsion sauces • stocks • meringue •
vacherin • macerate vs. marinate • mise en place • mire poix • bouquet de garni

Class #2 – Knife Skills and more

Menu

Poached Chicken and Vegetables

Handmade Noodles

Grapefruit with Candied Zest

Techniques and Terms

basic pasta dough • knife skills • poaching • sweating vegetables • chicken stock
pasta machine basics • simple syrup • candied zest • boning cooked chicken

Class #3 – Methods of Cooking

Grilled Seasonal Vegetables with Caramelized Shallot and Orange Vinaigrette

Florentine Marinated Grilled Cornish Game Hens with Pears and Cheese

Gaufrette Potatoes

Chocolate and Mascarpone Ice Creams with Tulipe Cookies

Techniques and Terms

marinades • vinaigrettes • grilling • ice cream

Class #4 – Menu

Vichyssoise

Roasted Pork Loin with Red Wine Glaze

Rice Pilaf with Orange Zest and Pine Nuts

Sautéed Swiss Chard with Currants

Chocolate Raspberry Tart

Techniques and Terms

classic soup construction • trussing • roasting • rice pilaf • wilting greens • tart dough •
express chocolate mousse