

The Cooking Studio @ Paradiso

Class Schedule Autumn 2011

Paradiso Favourites

Signature Dishes of Paradiso - \$70

In this hands-on class, the chefs at Paradiso will lead you through preparing some of the dishes that have made us famous over the past 17 years. Learn the secrets to your favorite Paradiso recipes. The menu includes our provimi veal stuffed mushroom caps, roasted butternut squash soup and Moroccan chicken supreme. Our dark chocolate truffle torte is the perfect way to conclude your Paradiso Signatures class.

Thursday September 29, 2011 @ 6:30pm

Thursday November 10, 2011 @ 6:30pm

Pasta and Sauces - \$50

In this hands-on workshop we begin with the basics of making fresh pasta dough. Using this dough we'll create a variety of noodles. We'll hand form Paradiso's famous Gnocchi and roll the crowd pleasing pasta roulade.

The secret to a great pasta dish is in the sauce! Our chefs will introduce you to a variety of sauces including a traditional Bolognese meat sauce, a béchamel sauce and our award winning red pepper pesto cream.

Wednesday October 5, 2011 @ 6:30pm

Fish and Shellfish - \$80

If you love shellfish, this is the class for you! Whether you want to learn how to select and cook shellfish or you are looking for great new recipes for friends and family. Our team will guide you through a seafood menu that includes; ceviche, Paradiso signature crab cakes, followed by shrimp bisque and finally coconut salmon with seafood rice cake.

Tuesday October 25, 2011 @ 6:30pm

BBQ and Salsas - \$70

Fire up the grill, any time is a good time for a BBQ. The team at Paradiso will fire-you-up with their BBQ and Salsas menu while you discover some new techniques. Our Chef's will guide you through an inspired BBQ including; charred corn bread, marinated shrimp with tomato jalapeno salsa, chipotle crusted pork tenderloin with warm potato salad and sweet pepper dill chutney.

We finish the evening on the grill with grilled pineapple for dessert.

Thursday November 3, 2011 @ 6:30pm

Tapas Style Cocktail Party - \$70

Whatever your plans, a Tapas party is sure to please. Imagine an entire menu of small bites just bursting with flavour and creativity. Our Fiesta menu includes some old time Spanish traditional recipes like; tortilla Espanola (Spanish potato omelet), chorizo a la Rioja (traditional sausage in red wine), croquetas de gambas (shrimp croquettes) along with some new traditions from the world over including crab cake bites, beef and asparagus roulade, caramelized onion and goats cheese vol-a-vents and figs with almonds and prosciutto.

Tuesday November 15, 2011 @ 6:30pm

Around the World

Tour of Tuscany - \$70

Tuscans are well known for their innovative dishes, which arise from using the freshest ingredients available. Tuscany is a large region made up of coastline, mountains, plains; villages and large cities, which all heavily influence its cuisine. In our Tour of Tuscany cooking class you will learn traditional favorites like caramelized onion and pecorino flat bread, cacciucco (Tuscan fish soup) and some classic cooking techniques with osso buco and wild mushroom risotto. We finish our tour with a caramelized pear crostada with chocolate and hazelnuts.

Tuesday October 11, 2011 @ 6:30pm

Evening in Greece - \$70

Let the rhythmic bouzouki music transport you to the Aegean Sea. The fragrant aromas of garlic, lemon juice, oregano and olive oil will keep you there, if for only the evening. The menu is unmistakably Greek; the flavors of this robust cuisine are sure to please. Our menu kicks off with an assortment of mezzes including garlic and oregano roasted lamb, spanikopita and sesame crusted squid. For a uniquely Grecian comfort food we have mousaka, and of course baklava for dessert.

Wednesday October 19, 2011 @ 6:30pm

Evening in Spain - \$70

Spaniards often refer to their country as "Las Españas" or "The Spains" reflecting a diversity of languages, regions and peoples. Spain's cuisine reflects its geographic position, dividing Europe and Africa. We kick off our evening with a tapas selection of chili seared prawns, sweet potato croquetas and chorizo stuffed mushroom caps. Our meal continues with a pinenut crusted white fish fillet over olive oil roasted fingerling potatoes and salsa verde. We can thank the Mediterranean province as Crema Catalana rounds out the night in true Spanish style.

Tuesday November 8, 2011 @ 6:30pm



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