



*Paradiso*

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## You're The Chef!

An alternative to the sit down lunch or dinner

Paradiso offers innovative concepts for corporate team-building, entertaining clients, or simply enjoying time with family and friends. We have designed these interactive cooking classes so that you can relax, have fun and actually be a guest at your own party!

We invite you to gather together your clients, co-workers, friends or family for the most fun you'll ever have in the kitchen. With the assistance of the talented chefs at Paradiso, each team prepares a portion of the menu –with a little healthy competition thrown in.

When cooking is complete, it's your turn to relax. Have a seat with your guests and let the Paradiso team take over to serve up the gourmet meal you've created.

Contact our function coordinator for more details.

*Paradiso*

2041 Pine Street  
Burlington 905.639.1176  
[www.paradisorestaurant.com](http://www.paradisorestaurant.com)

# The Cooking STUDIO

*@Paradiso*

Class Schedule

**BURLINGTON** June to August 2019



# The Cooking Studio @ Paradiso ~ Burlington Class Schedule

## Summer 2019

### Paradiso Favourites

#### Signature Dishes of Paradiso

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 25 years. Learn the secrets to your favourite Paradiso recipes. The menu includes our roasted tomato and onion focaccia, crab cakes, roasted butternut squash soup, Moroccan chicken supreme and finally our flourless dark chocolate torte for dessert.

Tuesday, June 04, 2019 • 7:00 pm • \$75.

Tuesday, July 16, 2019 • 7:00 pm • \$75.

Tuesday, August 20, 2019 • 7:00 pm • \$75.

#### Gluten Free

With the increasing awareness of celiac disease and removing gluten from our diets, the chefs at Paradiso have developed a hands-on class dedicated to gluten-free cooking. The evening's menu includes Sicilian calamari, white truffle scented wild mushroom risotto, chicken supreme with spiced rubbed potatoes and to finish the evening a dark chocolate fallen angel cake for dessert.

Tuesday, July 09, 2019 • 7:00 pm \$75.



### Around the World

#### Italy

Italians have always appreciated both food and wine as a way of life, rather than as necessities. In this hands-on class, you will prepare parmesan arancini and zucchini fritters followed by potato gnocchi in a pecorino roasted garlic cream sauce with veal parmesan. We then finish the meal with a cappuccino tiramisu for dessert.

Tuesday, June 11, 2019 • 7:00 pm • \$75.

Tuesday, July 23, 2019 • 7:00 pm • \$75.

Tuesday, August 27, 2019 • 7:00 pm • \$75.

#### Spain

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 Pollo al Ajillo, Patatas bravas and salsa verde. We can thank the Mediterranean province for dessert, as crema catalana rounds out the night in true Spanish style.

Tuesday, June 18, 2019 • 7:00 pm • \$75.

Tuesday, July 30, 2019 • 7:00 pm • \$75.

#### Greece

Let the rhythmic bouzouki music transport you to the Aegean Sea. The fragrant aromas of garlic, lemon, 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 moussaka with chicken souvlaki, and of course baklava for dessert.

Tuesday, June 25, 2019 • 7:00 pm • \$75.

Tuesday, August 13, 2019 • 7:00 pm • \$75.