

# The Cooking Studio @ Paradiso

## Class Schedule Winter 2012

### Paradiso Favourites

#### Signature Dishes of Paradiso - \$75

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 19 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.

Wednesday January 18, 2012 @ 6:30pm

#### Soups and Breads - \$60

What better way to chase away the mid-winter blues than a bowl of homemade soup alongside your favourite bread recipe. Soup and bread recipes include French Baguette, Jalapeno Corn Bread, and Caramelized Onion Focaccia, Five Onion Soup, Smoked Tomato and Goats Cheese Soup and Seafood Chowder.

Thursday January 26, 2012 @ 6:30

#### Pasta and Sauces - \$60

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.

Tuesday March 27, 2012 @ 6:3

#### Fish and Shellfish - \$85

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 February 7, 2012 @ 6:30pm

#### BBQ and Salsas - \$75

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.

Wednesday April 11, 2012 @ 6:30pm

#### Gluten Free Cooking - \$75

With the increasing awareness of celiac disease, the chefs at Paradiso have developed a

hands-on class dedicated to gluten-free cooking. The evenings menu includes gazpacho, Sicilian calamari, white truffle scented wild mushroom risotto, Chicken Supreme with spice rubbed BBQ roast potatoes and for dessert banana-caramel milk chocolate mousse with dark chocolate brownies.

Tuesday April 24, 2012 @ 6:30pm

### Tour of the Mediterranean

#### Italy - \$75

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 simple yet elegant antipasto followed by potato gnocchi in a pecorino roasted garlic cream. The main course is veal roulade saltimbocca. Cappuccino tiramisu completes our traditional Italian feast.

Tuesday April 3, 2012 @ 6:30pm

#### 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 March 7, 2012 @ 6:30pm

#### 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 look to the south to kick off our evening with a tapas selection of chili seared prawns, sweet potato croquetas and stuffed mushrooms with chorizo. Moving to the rugged north Atlantic coastline our meal continues with a pinenut crusted white fish fillet over olive oil roasted fingerling potatoes garnished with salsa verde. We can thank the Mediterranean province as Crema Catalana rounds out the night in true Spanish style.

Tuesday February 21, 2012 @ 6:30pm

#### Un Soirée en France - \$75

With so much to choose from it is hard to pick just one menu, but our Soiree en France menu is sure to please. We begin our tour with an herbes de Provence goat cheese soufflé, a warm chestnut and apple salad follows. Our main course is duck breast and duck confit with a potato gratin. A delectable cherry clafoutis will cap off the evening in true French style.

Bon Appetite!

Wednesday April 18, 2012 @ 6:30pm



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