

October 2008

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### **Pantry Cooking**

**Tuesday October 7 (7pm-9pm) \$75 per person**

Think of your pantry as a computer – it runs better with all its files correctly labeled and easy to find. Consider the items in your pantry like the files in a computer. Keeping them organized makes them easier to find when composing (cooking) something. Doing a regular virus scan (spring cleaning) gets rid of the old and unwanted files and frees up needed space. Organizing your pantry doesn't take gigabytes of memory to do. Let Cucina Della Rosa help you with "downloading the software" or in simpler terms planning and setting up your pantry. In this class you will receive a list of staples to keep on hand and easy recipes to whip up from the "new files" in your pantry. Yes, there will be plenty of things to cook while we learn!

### **Barrington Farmers' Market - Mommy and Me**

**Thursday October 9 (2pm-3pm) \$30 per child**

Plan to decorate Fall-shaped cookies and making caramel apples. Dress accordingly because all classes are outside under our market tent. Refunds will be provided if class is cancelled due to a thunderstorm! Ages 4 to 6

### **Pass the Peppers Please**

**Tuesday October 14 (7pm-9pm) \$75 per person**

If sweet, spicy and hot turn you on or you think Anaheim, Bell and Serrano are cities... then this class is designed especially for you! We will introduce you to the unique characteristics of peppers while we incorporate them into a five-course dinner. Plan to cook and enjoy roasted peppers antipasti, roasted peppers stuffed with eggplant, dried peppers fried in olive oil, pasta and even dessert! Key techniques include roasting peppers over an open flame, food preparation and presentation.

### **Going Green**

**Thursday October 16 (7pm-9pm) \$75 per person**

It's a fact we don't eat enough veggies, especially green ones like Arugula, Chicory, Dandelion Greens, Endive, Escarole, Rapini. These dark leafy greens are the super powers of the vegetable world. In this class we will explore how to cook incorporate them into soup, pasta, stuffed pizza, a tart and a healthy salad.

### **Couples Night Out I**

**Friday October 17 (7pm-9pm) \$75 per person**

Our five-course menu makes the perfect fall meal and it is designed to help stimulate your love for each other as you work together to prepare it with other couples! Plan on a "hands-on" style class and to savor an appetizer, polenta, pan-roasted chicken, a salad of fresh greens and for dessert – a warm pear tart. We'll also sample various olive oils just for fun! Key techniques include learning how to get your partner to cooperate with polenta and work in harmony with you!

### **Fall Flavors Pasta Class**

**Tuesday October 21 (7pm-9pm) \$75 per person**

Learn how to incorporate some hearty fall pasta flavors into your meals by making eggplant gnocchi, pumpkin lasagna, butternut squash ravioli and a baked pasta timbale. Key techniques include making and working with fresh pasta dough, familiarizing yourself with a pasta machine and using herbs in cooking.

### **Teens Taking Charge- Mom, I am making dinner tonight!**

**Saturday, October 25 (3pm-5pm) \$30 per teen**

Your teen will make a gourmet meatloaf, mashed potatoes, veggies and a special dessert that can easily be recreated from our recipes in your own kitchens without adult supervision! Your teens get to eat everything they make and we'll even teach them how to cook and clean up their mess at the same time if you want. **Ages 13-17.**

### **Hearty Soups**

**Tuesday October 28 (7pm-9pm) \$75 per person**

Short on time? Learn the art of preparing soups that are so hearty that they can stand alone as a one course meal! Here is a list of opportunities: Holiday seafood, sausage & greens, potato leek, pasta & beans, zucchini and rice, minestrone and a ceci (garbanzo) bean soup. Key techniques include working with various types of seafood, food prep and determining when to add the pasta!

**November 2008**

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### **Kids Holidays**

**November 1, 8, 15, 22 (4pm-6pm) \$150 per person**

Each class will be a new adventure as your kids are exposed to "hands-on" style instruction and cuisine over this four-series class. We will make pies, bread and candy and enjoy some Christmas traditions of Italy! We will even participate in a cookie exchange that is as fun as you could imagine. Your kids will enjoy their holiday break at Cucina Della Rosa and will learn valuable techniques and skills such as basic kitchen skills including baking, chopping, measuring and mixing etc. **Ages 10 to 12.**

### **It's Elementary My Dear Watson!**

**Saturdays, Nov 1, 8, 15, 22 (1pm-3pm) \$150 per kid**

Kids will learn basic cooking skills like mixing, chopping, slicing, grating and more. Each session will focus on new skills and make some simple and nutritious foods they can make at home with you. **Ages 7 to 9.**

### **Easy and Elegant Desserts**

**Thursday November 6 (7pm-9pm) \$75 per person**

It's that time of year again... you're already anticipating holiday parties and the inevitable questions that come with them. What can I bring? What is something that I can be proud of? Upon completion of this fun and tasty class, you will have mastered the art of making pumpkin panna cotta, almond biscotti, tiramisu (Cucina Della Rosa style) and two types of torte (almond and ricotta). Key techniques include making pastry shells and tips for food preparation.

### **Teens Making Snacks**

**Sunday, November 9 (3pm-5pm) \$30 per teen**

Doesn't it drive you nuts when they stand in front of the fridge insisting there is nothing to eat? This class will provide them with some easy recipes to remedy the situation while meeting kids their own age with similar interests. **Ages 13-17.**

### **Hello My Little Pumpkin**

**Tuesday November 11 (7pm-9pm) \$75 per person**

Squash is teeming with good things, low in calories, lots of vitamins, fiber, flavor and versatility. We will explore varieties such as carnival, butternut, acorn, buttercup, pumpkin and more. We will use squash in pastas, risottos, desserts and sides. From appetizer to dessert, squash can do it all.

### **Easy and Elegant Appetizers**

**Tuesday November 18 (7pm-9pm) \$75 per person**

It's that time of year again... you're already anticipating holiday parties and the inevitable questions that come with them. What can I bring? What is something that I can be proud of? The answers to these questions are simple when you attend this class and learn how to make several items that can even be prepared the day prior to the event! We'll create cherry tomatoes stuffed with herbed goat cheese and olives, bresaola rolls with ricotta cheese and pesto, roasted bell peppers stuffed with eggplant, a gorgonzola & walnut spread... and a beautiful three-bean bruschetta that everyone will love!

### **Ladies Night-Out Cookie Exchange**

**Thursday November 20 (7pm-9pm) \$75 per person**

Surprise your family and friends with a variety of spectacular cookies for the holidays without messing up your kitchen. Join us for a fun night of chopping, mixing, rolling and baking a wide range of cookies from traditional Italian cookies to good old American ones. It's BYOB (bring your own beverage). Beware, it will be a nutty night, some recipes contain almonds, walnuts and pine nuts. CDR will supply all recipes and ingredients plus take home containers for your labor of love.

**December 2008**

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### **These Tapas Are Made for Walkin'**

**Thursday Dec 4 (7pm-9pm) \$75 per adult**

The beauty of eating Tapas is it's fast and fun! Tapas has been eaten in Spain for centuries and have evolved from the original form of the word *tapar* which means to cover. In this class we will learn how to make several tapas such as marinated carrots, banderillas, stuffed peppers and Pisto (a savory spread) and the ultimate Tapas, Paella.

### **Mommy and Me - Celebrate the Holidays**

**Saturday December 6 (4pm-5:30pm) \$30 per child**

The kids will roll out red and green bread dough and weave it to make a basket for the cookies they will decorate. **Ages 4 to 6**

**Kids Cookie Exchange**

**Sunday, December 14, (10am–12pm) \$30 per kid**

Your kids will have fun decorating a cookie bucket and filling it with an assortment of cookies that they will make in class. **Ages 7 to 9.**

**Italian Christmas Pastries**

**Tuesday December 9 (7pm-9pm) \$75 per adult**

This class will bring back memories of growing up in an Italian family during the holidays or help you make new ones with your new family and friends! We will make cookies and pastries from my mom's home town in Italy. Buon Natale.

**Teens Exchanging Cookies-The Edible Kind!**

**Sunday, December 14, (10am–12pm) \$30 per teen**

Your teens will make assorted cookies, exchange them, eat some of them and if you are lucky, bring some of them home to share! **Ages 13 to 17.**

**Teens Cooking with Trader Joe's**

**Sunday, December 14, (2pm-4pm) \$30 per teen**

Once your teen completes this class, Trader Joe's will be your new shopping destination. Teens will create a family pleasing four-course meal from healthy Trader Joe's products. **Ages 13 to 17.**

**Ladies Night Out - Cookie Exchange**

**Saturday December 18 (7pm-9:00pm) \$75 per person**

Surprise your family and friends with a variety of spectacular cookies for the holidays without messing up your kitchen. Join us for a fun night of chopping, mixing, rolling and baking a wide range of cookies from traditional Italian cookies to good old American ones. It's BYOB (bring your own beverage). Beware, it will be a nutty night, some recipes contain almonds, walnuts and pine nuts. CDR will supply all recipes and ingredients plus take home containers for your labor of love.