

Class Schedule

Cucina Della Rosa Cooking School

211 Park Avenue Barrington, Il 60010

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General information:

1. All classes meet at Cucina Della Rosa Cooking School located at 211 Park Avenue Barrington, Il 60010 unless otherwise noted. (Example: Barrington Farmers' Market classes meet at the Cucina Della Rosa tent market at the market)
2. All classes include hands-on style instruction while students prepare the featured recipes and enjoy a casual group dining experience. Recipes are provided.
3. To register for a class, contact Mary Rose at 847-650-9463 or visit www.maryrosecooks.com or enroll with a credit card.

April

Mommy and Me - Celebrate Spring

Saturday April 19 4-5:30 \$30 per child

Plan to color eggs naturally and decorate flower cookies. Ages 4 to 6

Going Green

Tuesday April 22 7-9pm \$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.

May

Couples Night Out I

Friday May 9 7-9pm \$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!

Pass the Peppers Please

Thursday May 15, 7-9pm \$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.

One Pan Wonders

Thursday May 1 7-9pm \$75 per person

As a mom short on time I have come up with a few “must have” quick dishes that you cook in one pan. That’s right, only one pan to clean plus the dishes include carbs, proteins and fiber all in one pan! Come join me in a class featuring polenta lasagna and an old-time favorite - chicken and rice

Risotto & Polenta, the “OTHER” First Courses

Tuesday May 20 7-9pm \$75 per person

Just like pork is considered the “other” white meat, risotto and polenta are the “other” first courses. Both are world famous for their versatility, especially when prepared correctly and balanced with other meal ingredients. In this class we will cook three different versions of each while learning the art of gently them with just the right amount of liquid to make them perfect.

Pantry Cooking

Tuesday May 27, 7-9pm \$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!

June

Kids Cooking Around the World II Camp

June 16, 17, 18 and 20 \$150 per person

Come explore new countries with us! Keep those idle hands busy in our kitchen with this creative four-session cooking class designed especially for kids. We will explore cuisine

from Australia, India, Spain and Ireland. If your kids are watching cooking shows and the History, Discovery and HGTV channels are some of their favorite pastimes... then this action-packed experience will bring their imagination and creativity to life even more! Techniques include basic knife skills and safety, using various cooking mediums and exposure to different cultures – No passports required! Ages 9 to 12.

Barrington Farmers' Market – Herbs

Thursday June 26 3-5pm \$45 per person

Look at me... I'm learning to grill (and eat) with fresh herbs! Dress accordingly because all classes are outside under our market tent. Refunds will be provided if class is cancelled due to a thunderstorm!

Couples Night Out II

Friday June 27 7-9pm \$75 per person

If you are tired of the same old restaurant-style date... then plan an evening with us and some tilapia, cod, swordfish or any other white fish that is fresh at the time of class! We work in teams to make an appetizer, fish wrapped in parchment paper, orzo (a pasta shape similar to a kernel of rice) and a salad of fresh greens. Our dessert is a surprise! Key techniques include learning how to wrap the fish in parchment paper to help it absorb all the wonderful aromas of fresh herbs used to dress it. We'll also sample various olive oils just for fun!

July

Barrington Farmers' Market - Mommy and Me

Thursday July 3 2pm-3pm \$30 per child

We will take a mini tour of the market, return to our tent and decorate 4th of July cookies. 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

Kids Cooking Italian I

July 7, 8, 9 5pm-8pm \$150 per person

This four-class series guides our young chefs through an Italian dinner menu which includes appetizers, pasta, meatballs and gelato made from scratch. You get to eat what you cook in this class! Key techniques include baking, chopping, measuring and mixing etc. **Ages 9 to 12.**

Cool Desserts

Tuesday July 8 7-9pm \$75 per person

Join Cucina Della Rosa for an evening of delectable desserts that can be made ahead and served cold. They are easy to make and only require a few ingredients, so let's keep this secret between us! Plan to make panna cotta, granita, palmiers, marinated strawberries and more.

Pantry Cooking

Tuesday July 22 7-9pm \$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 - Grilling

Thursday July 24 3-5pm \$45 per person

Can you believe it... I'm grilling pizza under a tent in downtown Barrington! We'll also prepare crostini and grill veggies and fruit from the local farmers. Dress accordingly because all classes are outside under our market tent. Refunds will be provided if class is cancelled due to a thunderstorm!

August

Barrington Farmers' Market – Think Olive Oil!

Thursday August 7, 5-7pm \$45 per person

Sign up for this very special class to learn cooking techniques and recipes with olive oils. A representative from the Olive Tap in Long Grove will guide you through an olive oil tasting and answer any questions as we cook, chat and dine under the tent! Dress accordingly because all classes are outside under our market tent. Refunds will be provided if class is cancelled due to a thunderstorm!

Who Made the Cheese?

Tuesday August 19 7-9pm \$75 per person

In Italy there are as many unique cheeses as there are villages... and in this class we will teach you some of the Calabrian style dishes that I learned from my mom and aunts. Your friends will be amazed when you show them you know how to prepare fresh ricotta cheese in minutes and how to incorporate it into an easy appetizer, a sumptuous pasta sauce, torta di ricotta (ricotta cheesecake), pizza rustica (savory torte) and even a fresh yogurt. This class is always a hit and something you will treasure as you strut past by the cheese counter at Jewel knowing that you can make something better for less!

September

Risotto & Polenta, the “OTHER” First Courses

September 16 7-9pm \$75 per person

Just like pork is considered the “other” white meat, risotto and polenta are the “other” first courses. Both are world famous for their versatility, especially when prepared correctly and balanced with other meal ingredients. In this class we will cook three different versions of each while learning the art of gently them with just the right amount of liquid to make them perfect.

One Pan Wonders

Tuesday September 23 7-9pm \$75 per person

As a mom short on time I have come up with a few “must have” quick dishes that you cook in one pan. That’s right, only one pan to clean plus the dishes include carbs, proteins and fiber all in one pan! Come join me in a class featuring polenta lasagna and an old-time favorite - chicken and rice

Barrington Farmers’ Market – Gourmet Tailgate

Thursday September 25 5-7pm \$45 per person

Learn the art of creating a flavor-packed stuffed flank steak, cheese filled veal rolls, assorted panini and grilled fruit – most of which can be prepared in advance and stored in your cooler for transit to the BBQ on game day! Dress accordingly because all classes are outside under our market tent. Refunds will be provided if class is cancelled due to a thunderstorm!

Couples Night Out III

Friday September 26 7-9pm \$75 per person

Bring your date and appetites to this class and be prepared to cook and dine with other people interested in rolling up their sleeves and having fun in the kitchen with us. This class menu features scaloppine (thin scallops of meat) lightly dredged in flour and sautéed to perfection in a light gremolata sauce. We’ll also prepare an exotic appetizer, a special risotto dish and a salad of fresh greens with extra virgin olive oil and balsamic vinegar... all designed to make a lovely and elegant meal. Dessert is pan di spagna which is a light sponge cake. Key techniques include romance, food preparation and fun!

Fall Flavors Pasta Class

Tuesday September 30 7-9pm \$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.

October

Pantry Cooking

Tuesday October 7 7-9pm \$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

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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 7-9pm \$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 7-9pm \$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 7-9pm \$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 7-9pm \$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.

Hearty Soups

Tuesday October 28 7-9pm \$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

Kids Holidays

November 1, 8, 15, 22 4-6pm \$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 9 to 12.**

Hello My Little Pumpkin

Tuesday November 11 7-9pm \$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 Desserts

Thursday November 13 7-9 \$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.

Easy and Elegant Appetizers

Tuesday November 18 7-9 \$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 7-9pm \$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

Mommy and Me - Celebrate the Holidays

Saturday December 6 4-5:30pm \$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