



# PRIVATE COOKING LESSONS

BY INDULGE GOURMET

5 HOURS FOR \$349 (BROKEN UP INTO 2 CLASSES)  
Includes the cost of food. Each additional person is \$50.

## WE WILL COVER:

Two appetizers, two homemade salad dressings, two main entrees of your choice, two side dishes, two sauces & one dessert

## SAMPLE COOKING CLASS MENU

**Appetizers:** Spring lasagna roll ups filled with artichoke puree, parmesan cheese and lemon cream sauce; Baked brie pastry cups with raspberry Chambord sauce and shaved almonds

**Salad dressings:** Bacon balsamic vinaigrette; Homemade Caesar dressing

**Entrees:** Pecan crusted salmon with honey Dijon glaze; chicken scaloppini with capers, basil and Kalamata olives in a white wine sauce

**Side dishes:** Wild mushroom risotto with truffle Italian cheese; Brussels sprouts with bacon, balsamic sauce and parmesan cheese

**Sauces:** Chimichurri sauce – great on grilled steaks and salmon; smoked paprika and honey sauce – perfect on grilled shrimp and chicken

**Dessert:** Decadent chocolate and pecan torte