



VISIT OUR SHOP ~ 3729 Lexington Rd | JOIN US FOR A CLASS ~ 3739 Lexington Rd  
Louisville, KY 40207 | 502-893-6700

### 2024 WINTER Cooking Class Schedule

**ABOUT OUR COOKING CLASSES** - Cooking at the Cottage is Louisville's premier cooking class destination. Winner of the Best of Louisville's 2011 Critic's Choice Award for our classes, we strive to make our classes a means of discovering the pleasures of the kitchen. Our instructors will share their knowledge, techniques, and tips with you, giving you the confidence needed to make cooking a simple, fun, and creative experience!

Whether you choose a demonstration or hands-on class, bring your appetite, as you will have the opportunity to sample each dish that has been prepared. Whether you are a gourmet chef, seasoned home cook or don't know the difference between a stockpot and a sauté pan, you'll find classes that give you the confidence and skills to cook great food.

We offer a number of different styles of classes:

**DATE NIGHT** is a HANDS-ON class, designed as a way for two individuals (a couple, two friends, girls' night out, family members, etc.) to enjoy an evening together, creating their own meal to enjoy that evening, socializing with others, and in the process, learning a thing or two! These classes are extremely popular, so sign up early to ensure your spot! Remember when registering ~ 1 table = 2 individuals, so please use the number(s) of tables you desire when making your reservation.

**DEMONSTRATION** is a class where the chef prepares each dish, step-by-step, as the students follow with a recipe packet and are encouraged to ask questions of the chef. Everyone is served a large appetizer portion of each dish.

**HANDS-ON** is a class where students work at tables raised to counter height, use an induction cooktop, knives, cookware, etc., to prepare each recipe under the direction of the chef instructor. Everyone is served a large appetizer portion of the food prepared.

**PARTIAL HANDS-ON** is a class that combines demonstration, lecture, and taking a turn at making the "subject food" under the direction of the chef instructor. Everyone is served a large appetizer portion of each dish.

**BASIC TRAINING & INTERMEDIATE TRAINING** are 6-weeks', hands-on series, where students meet once a week to thoroughly explore various topics & techniques, including basic knife skills, stock & sauce making, working with various proteins – beef, chicken, fish & seafood – and pasta from scratch, to name a few. Everyone is served a large appetizer portion of what is prepared each evening.

**GIVE A GIFT CERTIFICATE FOR A COOKING CLASS OR MERCHANDISE** – Looking for that perfect gift? A gift certificate for a class, Date Night, or for merchandise is the answer, and it can be purchased online!

**HOW TO REGISTER** – We have a fantastic line-up of classes coming your way, so choose your favorites and register early to ensure your spot! We will be continuing to add classes to the schedule, so check back often! We have ONLINE REGISTRATION for our classes or call us at 502-893-6700 to make your reservation! If you have a split payment or a store credit, please call the store to register.

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**CANCELLATION POLICY** – Our cancellation & classroom policy is listed on the last page of this schedule; please take a moment to review before making your reservation. If you have any questions, please call, and let us answer your question before making your reservation.

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## February Classes

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**Friday, February 9<sup>th</sup> • 6:30 – 8:30 pm • “Valentine’s Date Night” • Hands-On Class •** Jesica Jones – Cooking at the Cottage • \$165.00 for TWO individuals. Menu: Mixed Greens Salad with Blue Cheese, Candied Pecans, and Strawberries served with a Balsamic Vinaigrette • Beef Wellington with Demi Glacé served with Whipped Potatoes and Creamed Spinach • Double Chocolate Brownie served with Raspberries and Whipped Cream. *\*Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. \*Two glasses of wine are included in the price of each seat. No BYOB.*



**Saturday, February 10<sup>th</sup> • 6:30 – 8:30 pm • “Valentine’s Date Night” • Hands-On Class •** Mike Cunha – Sullivan University • \$165.00 for TWO individuals. Menu: Goat Cheese Crème Brûlée topped with Savory Crème • Boneless Pork Chop with Sauce Chasseur served with Warm Potato ~ German Style • Apple Strawberry Cobbler with Chantilly Cream. *\*Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. \*Two glasses of wine are included in the price of each seat. No BYOB.*



**Wednesday, February 14<sup>th</sup> • 6:30 – 8:30 pm • “Valentine’s Date Night” • Hands-On Class •** Mike Cunha – Sullivan University • \$165.00 for TWO individuals. Menu: Seafood Chowder with Garlic Croutons • Seared Beef Medallion with Sauce Diane served with Dauphinoise Potatoes and Eggplant Caponata • Chocolate Mousse topped with Toasted Meringue and Macerated Strawberries. *\*Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. \*Two glasses of wine are included in the price of each seat. No BYOB.*



**Wednesday, February 15<sup>th</sup> • 6:30 – 9:00 pm • “Let’s Get Saucy ~ Mother Sauces ~ Technique Class” • Hands-On Class •** Angelina Bruner – Angelina’s Culinary Consulting • \$70.00. In this class, you will learn the basics of how to prepare the five mother sauces ~ Béchamel, Espagnole, Tomato, Hollandaise, and Velouté. You will become familiar with terms like Mise en place, Mirepoix, and the different types of Roux, such as white, blonde, and brown. After you make each of these five sauces hands-on. Menu: Béchamel Sauce • Espagnole Sauce • Tomato Sauce • Velouté Sauce • Hollandaise Sauce. *\*Two glasses of wine are included in the price of each seat. No BYOB*



**Friday, February 16<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands-On Class •** David Moeller – Sullivan University • \$130.00 for TWO individuals. Menu: Empanadas with Chicken, Chorizo, and Cheese with a Maple Chipotle Chili Dipping Sauce • Pork Loin Chops au Poivre with Cognac Green Peppercorn Sauce, Potato Gratin Dauphinoise, and Sautéed Vegetables • Crepes Suzette with Chantilly Cream. *\*Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. \*Two glasses of wine are included in the price of each seat. No BYOB.*



**KIDS CLASS! Saturday, February 17<sup>th</sup> • 11:30 – 1:30 pm • “Hot Soup & A Goopy Sandwich ~ Kids Class” •** Ages 7 – 12 years old • Hands-On Class • Jesica Jones – Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! Menu: Creamy Potato Soup • Classic Vegetable Soup • Grilled Cheddar Cheese and Sliced Apple Sandwich. *\*\* (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) \*\*\* when registering, please list the child’s name and age in the comment section along with any allergies.*



**Saturday, February 17<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Heidi Michel – Cooking at the Cottage • \$130.00 for TWO individuals. Menu: Asparagus and Goat Cheese Savory Cheesecake • Creamy Mushroom Gnocchi served with an Arugula Salad • Raspberry Ricotta Parfaits. \*Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. \*Two glasses of wine are included in the price of each seat. No BYOB.**



**Monday, February 19<sup>th</sup> • 6:30 – 9:00 pm • “Fabulous French Macarons ~ Winter Edition” • Hands-On Class • Jessica Jones – Cooking at the Cottage • \$70.00. Learn to perfect the skills needed to create stunning French almond macarons, perfectly domed, and footed, as well as make two types of buttercream for the filling. You will practice the preparation of ingredients, a foolproof way of mixing the batter, and piping and baking these popular cookies. Each student will take home a small package of macarons to enjoy! Please bring an apron with you to class. Menu: Orange Flavored Macaron with Orange Cranberry Compote Filling • Hot Cocoa Flavored Macaron with Marshmallow Cream Filling • Peppermint Twist Macaron ~ Peppermint Flavored with White Ganache Filling. \*One glass of wine is included in the price of each seat. No BYOB.**

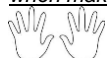


**Wednesday, February 21<sup>st</sup> • 6:30 – 9:00 pm • “A Tour of Italy ~ Lombardia” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers & Delizie Italiane • \$70.00. The largest and most well-known city of the region is Milano, the fashion capital of the world. As for foods in the region, there is nothing that is specifically considered. What might be very typical in Milano (their yellow rice) is not considered in Mantova for example or the polenta with sparrows that is very typical in Bergamo will turn off someone from Cremona. So, there is a varied cuisine throughout the region which is more typical of different cities throughout. If one wanted to pull something together, rice would be used more than pasta in the region and used with heavy cream. The people of the region have garnished the nickname of “Frettolosi” or people in a rush with no time to sit & eat and as a reflection, much of the food served in the region is an all in one type preparation or very simple. Menu: Fitascetta ~ a typical onion flatbread of Como ~ thinly rolled bread, oven baked, with caramelized red onions and dusted lightly with a pinch of sugar; served warm • Gnocchetti di Farina Bianca ~ simple flour gnocchi tossed with a brown butter sage sauce and coated with grated parmigiano cheese • Lenticchie in Umido ~ a thick side of cooked lentils with a variety of fresh herbs, onion, and pancetta is traditionally served on New Year’s Eve, but it’s also popular during the colder months of the year • Busecca Matta ~ thin sliced cooked eggs, pan sauteed with a fresh tomato, butter, prosciutto, fresh scallion, and pancetta sauce ~ served as a flavorful simple dinner with bread • Crema di Lario ~ specialty of Lago di Como ~ a simple lemon and liquor chilled whipped cream. \*Two glasses of wine are included in the price of each seat. No BYOB.**

**Thursday, February 22<sup>nd</sup> • 6:30 – 8:30 pm • “Girls Night Out ~ February” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$70.00. Grab a girlfriend, sister, mom, or daughter and spend a relaxing evening together cooking, laughing, and learning! Menu: Warm Farro, Pancetta, and Goat Cheese Salad with Italian Parsley, Lemon Zest tossed in an Olive Oil and Lemon Vinaigrette • Chicken Picatta served with Whipped Potatoes and Sauteed Haricot Vert • Chocolate Dipped Strawberries and Pretzels. \*Remember when registering to let us know if you would like to be seated with someone (and their name) who is registering separately. You will be cooking in pairs. Aprons are not provided. \*Two glasses of wine are included in the price of each seat. No BYOB.**



**Friday, February 23<sup>rd</sup> • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • David Moeller – Sullivan University • \$130.00 for TWO individuals. Menu: Wild Mushroom Bruschetta with Herbed Cream Sauce, Roasted Garlic, Pine Nuts, and Pancetta • Beef Tenderloin Bourguignon with Yukon Gold Potatoes and Ratatouille • Bananas Foster with Hazelnut Crumble and Vanilla Cream. \*Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. \*Two glasses of wine are included in the price of each seat. No BYOB.**



**Saturday, February 24<sup>th</sup> • 11:30 – 2:00 pm • “Shhh ... They Won’t Know It’s Gluten Free ~ Pub Snacks” • Demonstration Class • Christina Faust – Cooking at the Cottage • \$60.00. One of the hardest things about a gluten-free lifestyle is finding breads and pastas that have the taste and texture you had previously enjoyed. Loved ones also are not always as eager as you are about the idea of wheat-free bread or pasta. Until now! In this class Christina will teach you**

some of her favorite gluten-free recipes and tricks of cooking without wheat. After 9 years of wheat-free baking, she has finally found, as well as developed, recipes that people have no idea are made without any wheat. Menu: Soft Pretzels and Beer Cheese • Killer Traditional Hand Tossed Pizza • Swiss Cake Rolls (a knock off of a childhood favorite snack – Little Debbie'). \*Two glasses of wine are included in the price of each seat. No BYOB.

**Saturday, February 24<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$130.00 for TWO individuals. Menu: Winter Beet Salad with Baby Kale, Goat Cheese, Walnuts, and Honey Tarragon Dressing • Seared Pork Tenderloin with Peppercorn Mustard Cream Sauce served with Parsnip Puree and Brussels Sprouts with Pancetta, Garlic, and Thyme • Marbel Brownie with Vanilla Ice Cream. \*Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. \*Two glasses of wine are included in the price of each seat. No BYOB.**



**Monday, February 26<sup>th</sup> • 6:30 – 9:00 pm • “Fresh Pasta from Scratch ~ Technique Class” • Hands-On Class • Sandra Gugliotta – Dining Elegance Caterers & Delizie Italiane • \$70.00. Unlock the secrets of making fresh egg pasta dough the way it is made in the kitchens of Italy. Under the watchful eye of Sandra, you will learn this art the same way she learned from the ladies in her Italian family. Making pasta from scratch is one of the most fulfilling experiences you can have, turning flour and egg into a tender, luscious sheet of dough ready to be used in endless ways. It’s a fun experience for the whole family and so rewarding! Menu: Spinach Infused Ravioli with Vegetables ~ you will make infused pasta, turn it into ravioli, and make pomodoro sauce. \*Two glasses of wine are included in the price of each seat. No BYOB.**



**Tuesdays, February 27<sup>th</sup> through March 19<sup>th</sup> • 6:30 – 9:00 pm • “Intermediate Training ~ Technique Series” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$400.00. A four-week series of HANDS-ON training, designed for those who have completed the Basic Training series and are looking for more. No worries: If you haven’t taken the Basic Training series, but are comfortable with elementary cooking skills and want to fine tune your techniques or challenge yourself, this series is perfect for you! During this course, you will concentrate on working with a variety of starches including rice, quinoa, risotto, and grits. Explore the diversity of the egg by making both savory and sweet applications. Learn different preparations for veggies, such as blanching, searing, stir-frying, grilling, and pureeing and souffléing. We will demystify how to use herbs and spices in all aspects of your cooking, discuss how to mix spices, teach you how to bloom spices, and explore the difference of using fresh versus dried herbs and spices in different applications. Feel free to bring your cook’s knife and an apron to class each week.**



**Wednesday, February 28<sup>th</sup> • 6:30 – 9:00 pm • “Perfect Homemade Pizza ~ Technique Class” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$70.00 Pizza is the ultimate simple comfort food that everybody can love, when done right. Turn up the Heat! Angie will give you the knowledge of how to properly mix, shape, and bake your own pizza. After this class, and with a little planning on a work night, you should be able to get a pizza in the oven in 30 minutes so you will have time to pour yourself a glass of wine and change your clothes before you eat. This is a hands-on class, so wear something that looks good with flour on it, and a little sauce. You will mix dough to take home and bake later and assemble a pie to take home and bake that day, or sometime soon. You will taste some samples in class, but it won’t be a full meal. Aprons are not provided. \*Two glasses of wine are included in the price of each seat. No BYOB.**



## CLASS REGISTRATION & CANCELLATION POLICY

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Cooking at the Cottage classes are a ticketed event, filled on a first-come basis and payment must be made at the time of registration. **ONLINE** registration is **NOW AVAILABLE**, or can be done in person or by phoning the Cottage at (502) 893-6700. (No email requests honored.) Payment is due at time of registration. We accept all major credit cards. If paying by Gift Card, please have your card available, since we will need the numbers printed on the back of the card. Please bring your card with you to class for redemption. If paying with a split payment (gift card & credit card) or using a store credit, you must call the store to register.

**REQUESTS FOR REFUNDS OR TRANSFERS MUST BE MADE SEVEN (7) FULL DAYS PRIOR TO THE SCHEDULED CLASS. CANCELLATIONS MUST BE MADE BY 11:59 PM THE NIGHT BEFORE THE 7 DAY PERIOD. WE ARE SORRY, BUT WE CANNOT MAKE EXCEPTIONS.**

Cooking classes are like tickets to a performance, concert, or sporting event: the show must go on, so we encourage you to send a substitute if you are unable to attend.

**If you cannot attend class and can't find a substitute, please let us know anytime during the 7-day period before class. If we are able to sell your seat(s) from a waiting list, we will issue you a store credit to be used for another class (not merchandise) during the next 12 months.**

Due to the availability of ingredients, sometimes the chef must substitute recipes in class. And because of time constraints, not every recipe scheduled is necessarily prepared. We will provide the class with a packet of written recipes, but you are encouraged to make your own notes.

All classes are held in our classroom at Cooking at the Cottage, unless otherwise noted. Participation in a Cooking at the Cottage hands-on class places you in a typical cooking environment with inherent risk. By registering for a Cooking at the Cottage event, you agree to release Cooking at the Cottage and its staff, employees, and contractors from all liability arising from direct or indirect damages or injury. We reserve the right to substitute instructors in a given class, if necessary.

We want all of our students to have a great classroom experience, so please arrive on time, keep talking to a minimum during class, and silence your cell phone. You may wish to bring a sweater to class because the temperature in the classroom does vary.

If we cancel a class due to inclement weather or other unforeseen circumstances, you will be notified by phone or email as soon as the decision is made, and a credit for another class will be issued. However, if we hold a class, there will be **NO CREDITS or REFUNDS** due to the weather, whether you attend or not.

Don't forget ... all classes are held at Cooking at the Cottage, 3739 Lexington Rd., Louisville, KY 40207. Visit our website at [www.cookingatthecottage.com](http://www.cookingatthecottage.com) and sign up for our newsletter, sent by e-mail twice monthly!

Thank you for your patronage, loyalty and friendship! We look forward to seeing you in our kitchen!

