



SEPTEMBER
&
OCTOBER
2024

COURSE
SCHEDULE



8613 Mayfield Road, Chesterland, Ohio 44026
(440) 729-1110 www.lpscinc.com

TECHNIQUES CLASSES

These hands-on classes are ideal for both novice cooking students and those experienced students seeking to refresh, enhance, and update their abilities. The recipe packages feature both exciting, up-to-the minute ideas and tried-and-true classic dishes arranged in a sequence of lessons that allows for fast mastery of critical cooking skills. Students seeking increased kitchen confidence will acquire fundamental kitchen skills, execute important cooking techniques, learn about common and uncommon ingredients, and create complex multi-component specialty dishes. All courses are taught in our state-of-the-art ICASI facility by professional chefs with years of experience.

Prerequisites: Because of the continuity of skills, it is strongly recommended that the Basic Techniques series be taken in order. Attendance at the first class of a series is mandatory.

Basic Techniques of Cooking 1 (4 Sessions)

Staff

Thursdays, October 3, 10, 17, 24, 2024-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Tuesdays, January 7, 14, 21, 28, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Knife Skills: French Onion Soup; Ratatouille; Vegetarian Spring Rolls; Vegetable Tempura; Garden Vegetable Frittata

Week 2: Stocks and Soups: Vegetable Stock; Fish Stock; Chicken Stock; Beef Stock; Vegetarian Three Bean Chili; Chicken Noodle Soup; Beef Consommé; Mushroom Bisque; Creamy Potato Soup

Week 3: Grains and Potatoes: Creamy Polenta; Spicy Braised Lentils; Risotto; Israeli Couscous; Pommes Frites; Potato Grain; Roasted Fingerling Potatoes; Baked Sweet Potatoes

Week 4: Salads and Dressings: Bulgur Salad with White Wine Vinaigrette; Caesar Salad; Farfalle Chicken with White Balsamic Vinaigrette; German Potato Salad; Mayonnaise

Basic Techniques of Cooking 2 (4 Sessions)

Staff

Tuesdays, November 5, 12, 19, 26, 2024-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Sauces: Classic Mother Sauces; Macaroni and Cheese with Mornay Sauce; Chicken Pot Pie with Velouté Sauce; Poached Eggs Sardou with Hollandaise Sauce; Roasted Red Pepper Coulis; Pantry Barbeque Sauce; Basil Pesto

Week 2: Sauté: Veal Marsala; Chicken Piccata; Creole Barbeque Shrimp; Wild Mushroom & Goat Cheese Crostini; Steak Medallions with Pink Peppercorn Sauce

Week 3: Roasting: Garlic and Herb Roasted Chicken; Roasted Rack of Lamb; Pan-Roasted Pork Tenderloin Medallion; Twice-Baked Potato; Roasted Root Vegetables; Lemon Crème Brûlée

Week 4: Braising: Red Wine Braised Short Ribs; Sweet and Sour Pork Shoulder; Beef Stew; Bacon Braised Kale; Ginger Braised Carrots; Wine Braised Pears

Basic Techniques of Cooking 3 (4 Sessions)

Staff

Mondays, December 2, 9, 16, 23, 2024-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Pasta: Mushroom and Goat Cheese Ravioli with Sun-Dried Tomato Pesto; Potato Gnocchi with Bolognese Sauce; Chive Spätzle; Fettucine with Pomodoro Sauce

Week 2: Grilling: Marinated Flank Steak with Chimichurri Sauce; Brined Pork Chops; Asparagus with Lemon Vinaigrette; Grilled Vegetable with Balsamic Glaze; Grilled Pineapple Tropicale

Week 3: Chicken: Chicken Cacciatore; Roasted Duck Breast with Sherry Sauce; Stuffed Chicken with Goat Cheese and Spinach; Classic Buffalo Wings with Bleu Cheese Dip

Week 4: Beef: Corned Beef; House Ground Burger; Steak for Two; Veal Schnitzel; Focaccia Bread; Steakhouse Chopped Salad

Basic Techniques of Cooking 4 (4 Sessions)

Hadzigeorge

Mondays, September 9, 16, 23, 30, 2024- 6:00 pm (\$345, 4x3hrs, 1.2CEU)

Mondays, January 6, 13, 20, 27, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Pork: Stuffed Pork Chops with Mashed Potatoes; Pork Tacos al Carbon with all the Sides; Fettuccini Pasta with Pork Ragout Sauce; Classic Handmade Bratwurst; Memphis Style Spareribs; Baked Beans

Week 2: Fish: Cured Salmon on a Plank; Steamed Mussels in Spiced Tomato Sauce; Fish and Chips; Shrimp Pho with Rice Noodles; Seafood Risotto

Week 3: Appetizers: Corn Fritters with Avocado Sour Cream; Crab Cakes with Remoulade Sauce; Roasted Red Pepper and Goat Cheese Tartlets; Hummus with Homemade Pita Chips; Mini Mushroom Strudels; Shrimp Pot Stickers

Week 4: Market Basket: Asian Beef & Vegetables Stir Fry with Fried Rice; Lobster Ravioli with Vodka Sauce; Potato-Crusted Fish; Vegetable Ratatouille; Chicken & Peppers Cacciatore; Molten Chocolate Cake

Basic Techniques of Cooking 5 (4 Sessions)

Hadzigeorge

Wednesdays, October 9, 16, 23, 30, 2024 - 6:00 pm (\$345, 4x3hrs) Hands-on

Immerse yourself in modern advanced cooking techniques in this series that will complete your cooking education. Master complex cooking skills, expand your repertoire and gain confidence in the kitchen. Under the watchful eye of our chef instructor, you will create a complete meal at the end of the series.

Week 1: Appetizers, Hors D'Oeuvre & Small Plates: Crostini; Olive Tapenade; White Bean Spread; Spanakopita; Arancini Balls with Cheese in Pomodoro Sauce; Crab Cakes with Avocado Sour Cream Sauce; Pesto Chicken Skewers; Coconut Shrimp with Sweet & Sour Sauce; Brie & Raspberry Bites

Week 2: Advanced Cooking Techniques & Methods: Roasted Squash, Goat Cheese & Arugula Flatbread with Balsamic Reduction; Roasted Peppers & Chicken Fajitas with Pico de Gallo; Steamed Mussels with Putanesca Sauce; Grilled Flank Steak Chimichurri; Seared Broccolini with Garlic Vinaigrette; Pan-Fry Duck Breast with Orange Pan Sauce; Potato Anna; Bananas Foster; Vanilla Gelato

Week 3: Restaurant Line Cooking & Professional Plate Presentation: Charcuterie Board; Marinated Olives; Roasted Red Pepper Salad; Shrimp Fritters with Lemon Aioli; Chicken & Andouille Jambalaya; Chicken Cordon Bleu with Prosciutto and Gruyere; Sous Vid Pork Tenderloin in Mustard Cream Sauce; Mashed Potatoes

Week 4: Methods for Kitchen Desserts: Short Pastry Dough; Pastry Cream; Fresh Fruit Tart; Apricot Glaze; Pear Frangipane Crostata; Eclairs & Cream Puffs; Chocolate Ganache; Chocolate Crème Brulee; Almond Biscotti; Apple Galettes

Techniques of Baking 1 (4 Sessions)

Barber

Thursdays, Sept. 26, & Oct. 3, 10, 17, 2024 6:00pm (\$295, 4x3hrs, 1.2 CEU)

These hands-on classes are designed for anyone who loves to bake and is interested in learning the basic baking techniques regardless of skill level or previous experience. Through the years we have taught thousands of students how to bake with confidence in their own kitchen. These classes will cover ingredients recognition, equipment and tools, measuring, mixing and proper baking procedures. These newly learned techniques will provide you with the knowledge and confidence to create professional baked goods every time. All classes are taught in our state-of-the-art ICASI facility by professional chefs with extensive baking experience. Prerequisites: Because of the continuity of skills, it is strongly recommended that the Techniques series be taken in order. Attendance at the first class of a series is mandatory.

Week 1: Cookies, Biscotti and More: Checkerboard Cookies; Chocolate Macadamia Nuts; Almond Biscotti; Spritz Cookies; Raspberry Linzer

Week 2: Quick Breads, Muffins and Scones: Banana Walnut Bread; Blueberry Muffins; Lemon Thyme Bread; Cranberry-White Chocolate Scones

Week 3: Pies, Tarts and Crostata: Traditional Apple Pie; Pear Frangipane Tart; Tart Tatin and Sour Cherry Crostata

Week 4: Basic Cakes Fillings and Finishing Decoration Techniques: Buttermilk Peach Upside-Down Cake; Chocolate Layer Truffle Cake; Angel Food Cake; Cassata Cake

Eastern European Baking Techniques (2 Sessions)

Barber

Wednesdays., Oct. 9 & 16, 2024 6:00 pm (\$145, 2x3hrs) Hands-on

Discover the perfect techniques for European Baking. In this comprehensive two-day hands-on series, you will acquire the skills & methods for creating a variety of dough & cakes.

Week 1: Strudel; Nut Roll; Poppy-Seed Roll; Kolacki; Angel Wings

Week 2: Linzer Cookie; Dobosh Torte; Sacher Torte; Vanilla Crescents



ICASI Guest Chef Café

**Every month we will be showcasing
a guest chef fixed-menu café**



September Guest Chef Café Featuring

Chef Francesca Aiello

Saturday, September 14, 2024 at 1:00 pm, \$45 per person

Menu: Garlic Herb Rolls; Salmon Mousseline on a Bed of Zucchini Carpaccio with Pistachio Pesto; Leeks, Carrots & Potato Velouté Soup with Chopped Walnuts & Parmigiano Flakes; Tuscan Cannellini Salad with Cucumber, Red Onions, Mint, Garlic & Gorgonzola Cheese in Lemon Vinaigrette; Summer Vegetable Risotto with Spicy Shrimp Puttanesca; Limoncello Gelato with Almond Wine Biscotti

Fall Guest Chef Café Featuring

Chef John Hadzigeorge

Saturday, October 19, 2024 at 1:00 pm, \$45 per person

Menu: Mezze: Homemade Pita Bread with Greek Hummus; Stuffed Grape Leaves Dolmades; Horiatiki Salad; Greek Lentil Soup; Pappou's Pastitsio Lasagna with Horta Greens;
Dessert: Loukoumades – Greek Donut Puffs with Honey and Cinnamon

ADULT CLASSES

SEPTEMBER

Homemade Pasta 101

Paganini

Tuesday, Sep. 03, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Grab your apron and roll up your sleeves: it's pasta making time. Learn to prepare homemade pasta in a variety of flavors, shapes, and delicious sauces with Chef Loretta.

Menu: Lasagne Verdi alla Bolognese; Ricotta Cavatelli with Pomodoro Sauce; Tagliatelle with Mushroom Alfredo Sauce; Bowtie with Pesto Sauce, Chocolate Fettuccini with Raspberry Sauce

Quick & Easy Cooking

Hadzigeorge

Tuesday, Sep. 03, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Spend an evening cooking with Chef John and learn how to create delicious recipes that are quick and easy to prepare. A perfect menu for the whole family to enjoy.

Menu: Caramelized Brussels Sprouts with Bacon & Honey; Roasted Butternut Squash Soup; Tomato & Bread Salad in Balsamic Vinaigrette; Chicken Scaloppini Francaise; Roasted Potato Parmesan; Apple Crumble served with Ice-Cream

Preserving & Cooking with Fresh Herbs

Paganini

Wed., Sep. 04, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Give your dishes some excitement! A burst of flavor and a healthy twist to everyday cooking, herbs have been used in cooking all over the world for centuries. Join Loretta for an exciting class as we explore the many possibilities of using a variety of fresh herbs in the kitchen and how to preserve them all through the year.

Menu: Peach Mint Tea; Roasted Shrimp Crostini with Garlic & Herbs; Cherry Tomato & Arugula Salad in Basil Oil; Homemade Maccheroni with Trapanese Herb Pesto; Herb-Crusted Grilled Chicken Breasts with White Balsamic Glaze; Grilled Zucchini Coins in Salsa Verde; Lemon Thyme Crème Brûlée

Donuts of the World

McCoy

Wed., Sep. 04, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Wear stretchy pants to this food feast celebrating donuts from around the world and sample everything prepared with a delicious cup of hot chocolate.

Menu: French Crullers; Jelly Filled Paczki; Italian Chocolate Cream Filled Bomboloni; New Orleans Beignet; Mexican Churros; Hot Chocolate

Perfect Pierogi

McCoy

Thursday, Sep. 05, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Combine your choice of dough, fillings, cooking method, and garnishes to create the perfect pierogi. Roll up your sleeves, grab your apron and join in the fun!

Menu: Simple, Egg & Sour Cream Pierogi Doughs; Potato, Onion, Cheddar, Sauerkraut, Bacon, Mushroom & Braised Pork Savory Fillings; Farmers Cheese, Berry & Dried Fruit Sweet Fillings; Caramelized Onions, Sour Cream & Fresh-Made Applesauce Garnishes

Lasagna Love

Paganini

Thursday, Sep. 05, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Lasagna is one of the world's most popular pasta. Join Chef Loretta for a fun class and you will fall in love as you discover how to prepare the very best lasagna. Bring your appetite as you learn to create and taste these delicious variations of the classic lasagna.

Menu: Lasagna Soup with Basil; Lasagna Rolls with Fresh Ricotta Cheese; White Chicken & Artichoke Lasagna; Lasagna alla Genovese with Pesto; Sweet Apple Rum Lasagna with Crème Anglaise

The Crepe Show

Paganini

Thursday, Sep. 05, 2024 11:00 am (\$85, 2.5hrs) Hands-on

Crepes are so versatile. We'll learn batter basics to properly flipping the super-thin pancakes to all the delicious ways to fill them both savory and sweet. Make perfect crepes every time with Chef Loretta.

Menu: Crepe Bundles stuffed with Mushroom & Fontina; Crespelle with Ricotta & Pomodoro Sauce; Chicken Spinach Florentine Crepes; Apple Caramel Crepes with Calvados Butter; Orange Crepe Suzette with Jam Filling

Veganize It!

McCoy

Friday, Sep. 06, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Committing to a vegan lifestyle doesn't have to mean abandoning all of your old favorites. Chef Tim will teach you to use fool-proof delicious substitutions for meat, dairy, eggs, sugar, and more to "veganize" favorite non-vegan classics.

Menu: Vegetable Chowder with Winter Pesto; Wild Mushroom & Herb Crepes; Tex-Mex Tacos with Pico de Gallo; Hearty Stew with Garlic Toast; Decadent Almond Brownies with Coconut "Ice Cream"

Dinner on the Island of Capri **Paganini**
Friday, Sep. 06, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Spend an evening savoring the unforgettable food of the island of dreams: Capri. Bring a friend or two and join Chef Loretta as we explore the best that Capri has to offer.

Menu: Virgin Blue Grotto Cosmopolitan; Grilled Pizza with Tomato, Arugula & Olives; Fresh Mozzarella Caprese Salad; Homemade Ravioli Pasta Alla Vesuviana; Sea Bass in "Acqua Pazza" Sauce; Grilled Herb Rubbed Flank Steak served with Grilled Pepper Salad; Limoncello Cake with Fresh Strawberries

On the Light Side **Paganini**
Saturday, Sep. 07, 2024 10:00 am (\$85, 2hrs) Demonstration

Discover a fabulous and irresistible guilt-free menu. Loretta will show you how to use fresh ingredients to cut the calories and maximize the taste. Join her and discover the most delicious, good-for-you food you've ever tasted.

Menu: Peach & Lemon Balm Tea, Roasted Red Pepper & Carrot Soup with Parmesan Crostini; Grilled Vegetable Salad with Orange Vinaigrette; White Balsamic Marinated Salmon with Ginger Sauce; Farro Risotto with Mushroom & Grill Herb Chicken Tenders; Chocolate Cherry Cake with Sour Cherry Sauce

A Day in the Kitchen: Trattoria Cooking **Paganini**
Saturday, Sep. 07, 2024 1:00 pm (\$165, 4hrs) Hands-on

Discover the traditional techniques for creating the delicious foods of Italy's casual trattoria restaurants with Cleveland's favorite Italian cooking instructor.

Menu: Olive-Rosemary Focaccia; Stuffed Baby Portobello Mushroom; Vegetable Minestrone with Pesto; Gnocchi Potato Dumplings with Pomodoro Sauce; Chicken Scaloppine Piccata with Roasted Red Peppers, Capers & Artichokes; Panzanella Tomato Salad; Chocolate Espresso Tiramisu & Lemon Ricotta Biscotti

Fabulous Food without Guilt **Davis**
Monday, Sep. 09, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

The cliché, "You are what you eat," is never more true in today's busy life style. Join Chef William Davis as he shares with you recipes that will make you change your food focus. Nutritionally healthy dishes that taste delicious and will make you feel great!

Menu: Ultimate Vegetable & Sausage Soup; Vegetable Sausages; Faro Vegetable Salad with Lemon Basil Pesto Vinaigrette; Citrus Ginger Chicken Pho with Rainbow Vegetables; Sweet Potato Spice Cake

International Street Food **Hadzigeorge**
Tuesday, Sep. 10, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Join us for a culinary adventure as we sample spectacular street foods from around the world and discuss global flavor profiles.

Menu: Elotes Grilled Mexican Corn; Vietnamese Bahn Mi with Roasted Pork, Pickled Cucumbers & Spicy Aioli; Tandoori Chicken Kebabs; Falafel with Tahini Sauce; Vegetable Pad Thai; Funnel Cakes with Powdered Sugar

Desserts "Made in the Americas" **Barber**
Tuesday, Sep. 10, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Discover the best desserts from America, Canada and Mexico and enjoy tasting a variety of freshly baked favorites. Under the watchful eye of pastry chef Nicola, you will learn the very best recipes. Grab your apron and get the most out of this baking class. Bring a friend and together have fun while you learn at this informative class.

Menu: Apple Pie with Cheddar Pie Crust; Orange Vanilla Flan; Coconut Tres Leches Cake; Nanaimo Bars; Peach Cobbler with Vanilla Ice Cream

Gluten-Free Breads **McCoy**
Wednesday, Sep. 11, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Learn to make delicious, high-quality, gluten-free bread by gaining a comprehensive understanding of the principles, ingredients, and hands-on techniques of non-wheat baking.

Menu: French Baguette; Buttermilk Sandwich Bread; Whole Grain Sandwich Bread; Egg Hamburger Buns; Cinnamon-Raisin Breakfast Bread

Apple-Looza Desserts **Barber**
Thursday, Sep. 12, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

In this special class, we're celebrating everyone's favorite autumn fruit with an incredible sweet feast. Learn how to bake a variety of apple desserts from the fall harvest with Chef Nicola.

Menu: Apple Fritter Cake; Caramel Apple Ice Cream; Brown Butter and Custard Apple Tart; Spiced Apple Bread Pudding; Apple Pie Dutch Baby with Brown Sugar Cinnamon and Bourbon Whipped Cream; Apple Turnovers with Cinnamon Creme Anglaise

Menu: Chocolate Cake with Cherry Chocolate Ganache
Filling: White Almond Cake with Raspberry White Chocolate Buttercream; Coconut Cake with Pineapple Buttercream

September Guest Chef Café Featuring Chef Francesca Aiello
Saturday, Sep. 14, 2024 1:00 pm (\$45, 2hrs) Luncheon

This month we will be featuring one of our talented chefs, Francesca Aiello. Francesca started cooking at a young age in her family kitchen on the beautiful island of Sicily, Italy. It was here that she developed her love for cooking. When she moved to the United States she continued working as a chef in the kitchens of several local restaurants and her successful career brought her to be hired as a private chef for several families. Today at ICASI she brings the flavors and dishes of her native country as she prepares a delicious lunch.

Menu: Garlic Herb Rolls; Salmon Mousseline on a Bed of Zucchini Carpaccio with Pistachio Pesto; Leeks, Carrots & Potato Velouté Soup with chopped Walnuts & Parmigiano Flakes; Tuscan Cannellini Salad with Cucumber, Red Onions, Mint, Garlic & Gorgonzola Cheese in Lemon Vinaigrette; Summer Vegetable Risotto with Spicy Shrimp Puttanesca; Limoncello Gelato with Almond Wine Biscotti

Cooking for Two: Fall Flare **Hadzigeorge**
Tues., Sep. 17, 2024 6:00 pm (\$85/person, 3hrs) Hands-on

Chase away the chill of autumn with some quality time in the kitchen. In this fun, hands-on class, you'll work alongside your partner learning to transform seasonal ingredients into a delicious dinner for two.

Menu: Sea Salt Shrimp with Rosemary Garlic Butter; Apple, Walnut & Cranberry Salad with Poppy Seed Dressing; Squash & Bacon Risotto; Turkey Scaloppini with Sun-Dried Tomato & Artichoke Demi-Glace; Pumpkin Creme Brûlée with Cinnamon Gelato

The Versatility of Tahini **Samad**
Tuesday, Sep. 17, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Tahini, A Middle Eastern staple, is used in many culinary and pastry preparations. Join Chef Rawia as she shares the versatility of tahini with you.

Menu: Lentil Salad with Tahini Dressing; Baked Fish in Tahini Sauce; Kafta Meatballs with Tahini; Chocolate Tahini Brownies

Inspired Fall Harvest Baking **Barber**
Thursday, Sep. 19, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

If you love the aromas of cinnamon and spices wafting through your kitchen and the taste of freshly baked goods, then this class is for you. Join Chef Nicola as she shows you step by step how to prepare these mouthwatering fall desserts. These fall harvest inspired recipes will have you

Sensational Seafood **McCoy**
Thursday, Sep. 12, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Do you love seafood but are intimidated to cook it? Join Chef Tim at this delicious class. This is a great way to overcome your fear and discover how to prepare a variety of the freshest fish and seafood in town.

Menu: Spicy Seafood Jambalaya; Crab Cakes with Arugula Salad & Garlic Aioli; Fish Tacos with Vegetable Coleslaw; Grilled Fish Fillet with Red Pepper Marmalade; Seafood "Acqua Pazza"; Apple Galette

Date Night: Greek Taverna **Hadzigeorge**
Friday, Sep. 13, 2024 6:00 pm (\$85/person, 2.5hrs) Hands-on

Greek cuisine is at its best in the small family run restaurants called tavernas. Discover with us the fresh flavors of Greece. Join us for a delicious date night with your partner and have fun at this interactive cooking class.

Menu: Stuffed Eggplants with Tomato Sauce; Pastitsio Lasagna Layers of Pasta with Sauce & Cheese; Vegetable Moussaka; Pork Souvlaki with Tzatziki Sauce & Fresh Homemade Soft Pita; Honey Pistachio Baklava

A Day in the Kitchen: How to Think Like a Chef **McCoy**
Saturday, Sep. 14, 2024 1:00 pm (\$125, 4hrs) Hands-on

Have you ever been in awe of the imagination and creativity of your favorite chefs? Wondered how they weave together common and not-so-common ingredients into works of stunning culinary artistry? Learn to find inspiration in classic dishes and culinary pairings, discover the techniques needed to bring your visions to reality, and learn the flavor pairing dynamics that will unleash your ability to create.

Menu: Southern-Fried Shrimp on Cornmeal Waffle Wedges with Andouille Gravy & Sorghum Syrup; Roasted Tomato Bisque with White Cheddar & Wild Rice Fritters; Bibb Lettuce & Watercress Salad with Roasted Butternut Squash, Dehydrated Apples, Toasted Sunflower Seeds & Buttermilk Dressing; Pear & Walnut Spice Cake with Bourbon-Scented Cream Cheese Frosting

Pretty Petit-Fours **Fink**
Saturday, Sep. 14, 2024 1:00 pm (\$85, 3hrs) Hands-on

Pastry Chef Alexandra will show you how easy it is to make these wonderful petite decorated cakes. In this beginner's class, we will create three different miniature cakes. You will learn how to layer the cakes with fillings and icings and how to cut them into the desired shapes and sizes. You will also learn how to ice them with buttercream, fondant & poured fondant. You will learn how to decorate them using appropriate icing types, flowers, dots, swirls and other decorative trims.

making some of your favorites throughout the upcoming holiday season.

Menu: Apple Cider Donuts; Glazed Espresso Coffee Cake; Flaky Jalapeno Cheddar Biscuits; Pumpkin Spiced Toffee; Chocolate Bourbon Pecan Pie; White Chocolate Chai Truffles

Farmhouse Dinner Table **McCoy**
Friday, Sep. 20, 2024 6:00 pm (\$85, 3hrs) Demonstration

As summer winds to a close, the farms and fields of Northeast Ohio gift us with the ingredients needed to say farewell to the season over a bountiful meal.

Menu: Pork Sausage & Cheddar Tartlet; White Bean & Squash Soup with Herb Pesto; Farmhouse Multi-Grain Loaf with Scallions & Sunflower Seeds; Heirloom Cherry Tomato Salad with Garlic & Basil Vinaigrette; Grass-Fed Sirloin Pot Roast with Mushroom Sauce & Wild Rice Pilaf; Spiced Pear & Pecan Cake with Maple Bourbon Glaze

Beautiful Baguettes **McCoy**
Tuesday, Sep. 24, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Good baking begins with a full understanding of ingredients and techniques. The number of choices that face the baker when selecting recipes can make achieving consistent results an elusive goal. A clear understanding of the science of baking, however, is a good substitute for years of frustrating experience. Using the humble baguette as our test loaf, we will explore variations on yeast, flour, and techniques that will illustrate the baking science and leave you with the confidence of a professional baker.

Menu: Everyday Baguette; Artisan Baguette with Extended Fermentation; Sourdough Baguette; Whole Wheat Baguette; Multigrain Baguette all served with Charcuterie Tray

Sizzling Cuban Favorites **Hadzigeorge**
Tuesday, Sep. 24, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Cuba is now open to tourists, and the Cuban food scene is impressive. Join Chef John for a fun night and a sample of their cuisine.

Menu: Cuban Roll Sliders; Sweet Potato Empanadas; Cuban Chopped Salad with Plantain Tostones in Avocado Vinaigrette; Ropa Vieja Steak with Arroz Rice with Black Beans, Peppers and Peas; Caramel Flan

Curry Up **McCoy**
Friday, Sep. 27, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Curry may be one of the oldest dishes known, having been cooked over 4000 years ago. But what exactly defines curry? That can be hard to pinpoint, because it changes each time it is adopted by a new culture. As curry has spread and changed over time, it has blossomed into a worldwide favorite eaten in a seemingly endless variety every day all around the globe.

Explore some of the most popular curry styles and expand your enjoyment of this timeless favorite meal.

Menu: Curry Noodle Soup; Yogurt-Braised Chicken Korma; Green Curry with Beef & Mushrooms; Shrimp, Green Beans, Carrots over Rice with Coconut Red Curry; Lemon-Curry Spice Cake with Cream Cheese Frosting

Breakfast Bakery **Barber**
Saturday, Sep. 28, 2024 10:00 am (\$85, 2.5hrs) Hands-on

Chef Nicola will show you how to create this wonderful selection of breakfast treats.

Menu: Cheddar Chive Scones; Blueberry Muffins; Ham & Swiss Dutch Baby; English Muffins with Berry Jam; Cinnamon Rolls served with a Cup of Coffee

Oh La La Parisian Macarons **Fink**
Saturday, Sep. 28, 2024 1:00 pm (\$85, 2.5hrs) Hands-on

These delicate, airy, petite treats are all the rage in boutique pastry shops. Master the technique to create these tiny, tasty treats.

Menu: Raspberry with Chocolate Filling; Tiramisu Chocolate Mocha with Marsala Mascarpone Filling; Lemon with White Chocolate Buttercream Filling; Strawberry with Lemon Buttercream; Coconut Macarons

Pickling and Preserving 101 **Martin**
Monday, Sep. 30, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Dive into the rich flavors of the season as we explore the art of preserving fall produce through pickling and fermentation. This hands-on class focuses on the basics of pickling and preserving the best of the summer's bounty to enjoy all year long. Cookbook Author and Chef Sarah will share with you a variety of techniques to make your job easier. Do not miss this great opportunity to learn while having fun and saving money too.

Menu: Quick Pickled Shallots; Quick Pickled Apples; Fermented Sauerkraut; Spiced Apple Chutney; Roasted Vegetable Galette with Pickled Apples; Maple Glazed Tempeh with Pickled Brussels Sprouts

The Gourmet Store

8613 Mayfield Road
Chesterland, OH 44026

Hours

Monday-Friday 9am-4pm
Saturday 8:30am-3:30pm

Hours extended when class is in session

(440) 729-1110

ADULT CLASSES

OCTOBER

Mouthwatering Mushrooms Hadzigeorge
Tuesday, Oct. 01, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Spring is the perfect season for mushrooms. If you are a mushroom lover, you do not want to miss this class where you can help prepare and sample dishes using a variety of mushrooms. Join Chef John as he shares with you his favorite dishes.

Menu: Sausage Stuffed Mushroom; Creamy Mushroom Chowder with Brie Cheese; Grilled Portobello Salad in White Balsamic Vinaigrette; Beef Stir Fry with Shiitake Mushroom over Noodles; Triple Chocolate Chunk Cookies

Croissant Crazy McCoy
Tuesday, Oct. 01, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Chef Tim has gone croissant crazy! Learn to make croissant dough and these classic favorites. Prepare handmade croissant dough from scratch and turn it into a variety of sweet and savory treats. Bring extra dough home to practice.

Menu: Nutty Bear Claws; Ham & Cheese Croissant; Sausage in a Blanket; Herbed-Mushroom Turnover; Chocolate Croissant

Apple Mania Hadzigeorge
Wednesday, Oct. 02, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

“One apple a day keeps the doctor away.” Discover the exciting varieties of apples available to us at this time of the year in Northeast Ohio markets. Enjoy their wonderful taste and discover which variety will give you the best results in a variety of dishes. Class will enjoy tasting of a variety of apples.

Menu: Apple Sausage Turnover; Roasted Butternut Squash Apple Soup; Apple & Thyme Stuffed Pork Chops Wrapped in Pancetta; Cider Glaze Chicken Breasts with Apple Vegetable Slaw; Apple-Cranberry Phyllo Strudel

CLE Fall Beer Fest McCoy
Thursday Oct, 03, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Celebrate American Beer Day as we create recipes with local brews.

Menu: IPA Shrimp in Cajun Cream Sauce; Bourbon Barrel Ale Onion & White Cheddar Soup; Pumpkin Beer Sage, Bacon & Parmesan Risotto; Wheat Beer-Braised Pork Osso Buco with Drunken Rosemary Potatoes; Chocolate Porter Cake Trifle

Date Night: Vegetarian Delights Martin
Friday, Oct. 04, 2024 6:00 pm (\$85/person, 2.5hrs) Hands-on

Indulge in a romantic evening of culinary delights with our plant focused date night cooking class.

Menu: Spinach and Artichoke Farinata; Mushroom Risotto; Ricotta Gnocchi with Sage Butter Sauce; Chocolate Agave Mousse Cake with Raspberry Coulis

Sushi Primer McCoy
Friday, Oct. 04, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

After watching Chef Tim’s technique demonstrations, make and eat your own delicious rolls, hand rolls, and individual pieces of sushi.

Menu: Maki-Zushi (Classic Rolled Sushi); Nigiri-Zushi (Finger-Sized Portions); Temaki-Zushi (Hand-Rolled Sushi)

Cooking Together: Excellent Oktoberfest McCoy
Saturday, Oct. 05, 2024 6:00 pm (\$85/person, 3hrs) Hands-on

Celebrate America’s favorite German holiday in classic style with this flavorful beer-friendly feast.

Menu: Pretzel-Wrapped Bratwurst Bites with Cheese Fondue; Chicken Soup with Bacon-Stuffed Dumplings; Hot Potato & Knockwurst Salad; Pork Jaeger Schnitzel with Mushroom Gravy, Herbed Spaetzle & Pickled Red Cabbage; Individual Black Forest Cakes

Cocktail Inspired Desserts Halkovics-Pesta
Monday, Oct. 07, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Have you noticed the rise in cocktails that serve as drinkable desserts on restaurant menus? Why not add your favorite cocktail flavor to a traditional dessert for your next friends get together? In this class we will discuss the best flavor pairings and create beautiful desserts made with a variety of cocktails favorites.

Menu: Baileys Irish Cream Macarons; Kahlua Tiramisu Parfaits; Chocolate Red Wine Cake; Cinnamon Whiskey Cupcakes; Bourbon Infused Creme Brulée

Harvest at the Winery**Davis**

Tuesday, Oct. 08, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

There's a chill in the air and a sweet smell of fresh grapes being pressed. Raise a glass with Chef William Davis as he shares a delicious harvest menu with you.

Menu: Wild Mushroom Bisque with Truffle Oil Salad; Root Vegetable Hash & Eggs; Baked Goat Cheese with Roasted Fig Jam; Hunter Chicken Gnocchi; Pecan Pie Bread Pudding with Browned Butter Sauce

Cooking Together: Effortless Indian**McCoy**

Friday, Oct. 11, 2024 6:00 pm (\$85/person, 2.5hrs) Hands-on

Bring your best friend or significant other or a group of friends to a fun night out. Together you will prepare a delicious meal under the watchful eye of our Chef McCoy. Explore new food experiences while you are having fun.

Menu: Roasted Tomato Soup; Naan Bread with Red Lentil Dal; Tandoori Chicken with Cucumber Raita; Saffron Basmati Pilaf; Spiced Spinach & Potatoes; Indian Donuts with Homemade Mango Sorbet

Strudel from Scratch**McCoy**

Tuesday, Oct. 15, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Learn to make strudel from scratch in one of our most popular classes. You will create strudels from mixing to stretching the dough to creating delicious fillings for both savory and sweet types.

Menu: Classic Apple Strudel; Sweet Cheese Strudel; Cranberry-Pear Strudel; Pancetta Provolone Strudel

Vegetarian Soups, Stews & Bread**Martin**

Tuesday, Oct. 15, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Join us for a cozy evening of vegetable-based soups, stews, and homemade bread. We'll explore the comforting flavors of fall and winter through hearty plant-based dishes!

Menu: Creamy Roasted Butternut Squash Soup; Rustic Rosemary & Olive Oil Bread; French Onion Soup; Baguette; Spicy Peanut & Sweet Potato Stew with Soft Flatbread

Cozy Fall Dinner**McCoy**

Friday, Oct. 18, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Take your favorite fall flavors up a notch. Chef Tim will show you everything you need to pull off the perfect dinner featuring seasonal ingredients. Fall in love with fall all over again.

Menu: Pomegranate-Glazed Shrimp & Grits with Parsley Pesto; Warm Vegetable Salad with Candied Pecans & Cranberry Vinaigrette; Roasted Tomato Bisque with Rosemary Balsamic Reduction & Fresh Baguette Roll; Ginger-Braised Pork Medallions with Smoked Gouda Savoy Potatoes; Apple Cake with Caramel Sauce

Fall Guest Cafe Featuring Chef John Hadzigeorge

Saturday, Oct. 19, 2024 1:00 pm (\$45, 2hrs) Luncheon

This month we will be featuring one of our talented chef instructors, John Hadzigeorge. Together with our professional students he will prepare a delectable seasonal luncheon. Join us for a culinary delight. Seating is limited, register today!

Menu: Mezze : Homemade Pita Bread with Greek Hummus; Stuffed Grape Leaves Dolmades; Horiatiki Salad; Greek Lentil Soup; Pappou's Pastitsio Lasagna with Horta Greens; **Dessert:** Loukoumades -Greek Donut Puffs with Honey and Cinnamon

Sweetest Day Dinner**McCoy**

Sat., Oct. 19, 2024 6:00 pm (\$155/couple, 3hrs) Dinner

As autumn settles in, the wind grows sharp and the cold air becomes bitter, but your love is as warm and sweet as ever. Defy the change of season and celebrate the special person who makes your heart beat strongest on this and every day.

Menu: Mixed Seafood Strudel with Cream Sauce; Consommé with Herbed Raviolini; Wild Mushroom & Truffle Pappardelle; Mixed Green Salad with Goat Cheese Croutons & Sherry Vinaigrette; Prosciutto Wrapped Beef Tenderloin with Lobster Bearnaise Sauce; Roasted Root Vegetable Medley; Raspberry Chocolate Linzer Torte

Fall Favorites**Hadzigeorge**

Monday, Oct. 21, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

As the leaves change their color and the weather turns cold, we find ourselves in the warmth of the kitchen. Enjoy the cozy comfort of Autumn cooking using the freshest ingredients of the season.

Menu: Fall Veggie Soup; Cranberry & Apple Salad with Cider Vinaigrette; Spinach-Artichoke Dip with Crostini; Mustard & Herb Crusted Chicken Scaloppini with Cider Sauce; Roasted Butternut Squash; Chocolate Cake with Caramel Sauce

Showstopping Cheesecake**Halkovics-Pesta**

Monday, Oct. 21, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

You rolled up your sleeves and made that cheesecake recipe that looked fabulous on Instagram. You open your oven door and Ugh!- a large crack right down the middle! In this class you will learn to make a photo-worthy, delicious, cheesecake to Wow your guests for the holidays.

Menu: Fall Apple Cinnamon Shortbread Cheesecake; Browned Butter Pecan Cheesecake; Double Dark Chocolate Cheesecake; and Vegan Chocolate Peanut Butter Cheesecake

Easy One Pot Meals**Hadzigeorge**

Tuesday, Oct. 22, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

What's for dinner? The perfect answer might be one of these quick and easy make-ahead meals that are a time saver and a perfect solution for a busy night supper. Chef John walks you through some simple and delicious one pot meals and teaches the techniques to accomplish these dishes the easy way.

Menu: Pork Chile Relleno; Beef Stew Brasato with Pappardelle Pasta; Chicken Paprikash & Dumplings; Fall Vegetable Pot Pie; Lemon Pepper Salmon with Vegetable & Risotto; Pear & Apple Crisp with Gelato

A Lebanese Fall Dinner**Samad**

Tuesday, Oct. 22, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Chef Rawia will show you how to prepare a delicious and cozy fall dinner with Lebanese flair for your next Middle Eastern dinner party.

Menu: Pumpkin Kibbe; Riz A'Djej (Lebanese Chicken & Rice); Yogurt, Cucumber & Mint Salad; Sfouf (A Semolina & Turmeric Cake)

Vietnamese Bistro**McCoy**

Thursday, Oct. 24, 2024 6:00 pm (\$85, 3hrs) Hands-on

Sultry tropical weather, Asian cooking techniques, and a dash of French colonial culinary influence combine to form the exquisitely delicious simple and healthy Vietnamese cuisine.

Menu: Rice Paper Summer Roll with Barbequed Pork & Julienne Vegetables; Cabbage Salad; Banh Mi Sandwich with Roasted Pork & Vegetables; Beef Pho with Rice Noodles, Herbs & Savory Sauces; Coconut Crème Caramel

Knife Skills**Hadzigeorge**

Thursday, Oct. 24, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Chef John explains basic knife skills and shows you how to use the tools of the kitchen. This class will cover knife cuts, proper handling and caring for knives. (Please bring a chef knife to class).

Menu: Garden Vegetable Chowder; Antipasto Salad; Angel Hair Primavera; Chicken Cacciatore; Apple Filo Strudel

Date Night: Dinner in Florence**Paganini**

Friday, Oct. 25, 2024 6:00 pm (\$95, 2.5hrs) Hands-on

Travel to Italy with us exploring the beautiful renaissance city of Florence fabulous cuisine. Chef Loretta will share with the class stories of her travel there and delicious recipes. Join her and discover for yourself why this beautiful city is the most loved travel destination in all of Europe. Enjoy a complete meal inspired by this delicious cuisine and enjoy a fun night of learning.

Menu: Goat Cheese Tomato Tart; Homemade Fettuccini Pasta with Artichoke Cream Sauce; Chicken Florentine with Roasted Red Peppers & Spinach; Pecorino Mashed Potatoes, Green Beans in Lemon Sauce; Almond Torte with Gelato; Pistachio Cherry Biscotti

Cooking with Spirit**McCoy**

Friday, Oct. 25, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Forget about getting tipsy – cooking with a little liquor can be a healthy and tasty way to add a splash of depth, flavor, and excitement to your recipes.

Menu: Crispy Rum & Coke Chicken; Basil Pasta with Spicy Vodka Sauce; Dirty Martini Salad; Maple-Bourbon Grilled Pork Tenderloin Medallions with Roasted Potato & Apple Hash; Margarita Tequila Cake with Lime Glaze

A Day in the Kitchen: Pizza, Focaccia & Calzone**Paganini**

Saturday, Oct. 26, 2024 10:00 am (\$165, 4hrs) Hands-on

Discover the traditional techniques for creating the perfect dough from scratch and transforming it into a variety of delicious Italian specialties with Chef Loretta.

Menu: Grilled Pizza with Vegetables; The Baker's Pizza; Rosemary Focaccia; Breadsticks; Focaccia di Recco; Streghe; Nodini; Capponata; Ricotta and Spinach Calzone; Ham and Cheese Rolls; Sticky Buns

Ravioli Raves**Paganini**

Monday, Oct. 28, 2024 11:00 am (\$85, 2.5hrs) Hands-on

Roll up your sleeves, grab an apron, and join Chef Loretta at this great ravioli-making class. You will learn how to make ravioli from scratch in a variety of shapes and fillings, and then pair them with the perfect sauce.

Menu: Goat Cheese Herb Agnolotti with Lemon Saffron Sauce; Pumpkin Ravioli with Sage Butter Sauce; Triangoli di Erbetta with Pomodoro Sauce; Panzotti alla Genovese with Walnut Sauce; Ravioli Jam Cookies

Harvest Soups **Paganini**
Monday, Oct. 28, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

It's never too soon to start brushing up for soup season! Come learn some seasonal favorites and a few delicious additions!

Menu: Corn, Turkey & Potato Chowder; Tomato & Basil Soup with Parmesan Crisp; Roasted Butternut Squash Bisque with Apple Chips; Hearty Fall Minestrone Soup with Sausage; Mushroom Barley Soup with Vegetable Confetti; Chocolate Soup with Biscotti

Cobblers and Buckles and Pie, Oh My! **Halkovics-Pesta**
Monday, Oct. 28, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

In this course we celebrate fresh seasonal fruit and create some of America's earliest dessert classics. Learn how simple it is to make versatile fruit desserts with a variety of crusts, crumbles, biscuits, and doughs.

Menu: Peach-Basil Cobbler, Cranberry-Apple Buckle, Pecan-Pumpkin Pie, Apple-Blackberry Grunt

Cake Decorating: Halloween Cake **Taylor**
Tuesday, Oct. 29, 2024 6:00 pm (\$85, 3hrs) Hands-on

Learn to make a festive Frankenstein chocolate cake for Halloween! Practice cake construction and icing; making chocolate ganache drip; and using a variety of piping methods to complete your decoration. You will decorate your own cake to take home.

Menu: Triple Chocolate Cake with Chocolate Fudge Icing

Encore! A Taste of Italy **Paganini**
Tuesday, Oct. 29, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Back by popular demand! Loretta will show you how easy it is to prepare your favorite Italian restaurant specialties at home.

Menu: Eggplant Parmesan; Pasta e Fagioli Soup with Crostini; Potato Gnocchi with Bolognese Sauce; Beef Braciola with Prosciutto & Caciocavallo Cheese; Creamy Polenta; Chocolate Espresso Tiramisu

Braising Basics **Hadzigeorge**
Tuesday, Oct. 29, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

There's no food more satisfying than a well-braised dish. Learn the art of braising and the techniques.

Menu: Red Wine Braised Short Ribs on Polenta; Bacon Braised Kale; Sweet & Sour Pork Shoulder Sliders; Ginger Carrots; Caramel Braised Pears with Pecan Vanilla Gelato

Gli Gnocchi **Paganini**
Wednesday, Oct. 30, 2024 11:00 am (\$85, 2.5hrs) Hands-on

Let Chef Loretta show you incredible variations on the theme of Italy's favorite little dumplings, gnocchi.

Menu: Gnocchi Della Nonna; Potato Gnocchi in Tomato Sauce; Polenta Gnocchi with Wild Mushroom Ragout Sauce; Semolina Gnocchi with Gorgonzola Sauce; Spinach & Ricotta Gnocchi with Mornay Sauce; Zeppole

Halloween Psychic Party **McCoy**
Wednesday, Oct. 30, 2024 6:00 pm (\$85, 3hrs) Demonstration

Tune in to this high energy class and celebrate the season with Chef Tim. His playful menu, magical dishes and psychic wishes will be entertaining and delicious. A guest psychic will amaze each student with a five minute "mini reading."

Menu: Cheese Flautas with Jalapeno Guacamole; Spicy Tortilla Soup; Chicken Empanada; Beef Barbacoa with Mexican Rice; Mexican Chocolate Creme Brulée

In the Kitchen with Loretta **Paganini**
Wed., Oct. 30, 2024 6:00 pm (\$125/person, 3hrs) Hands-on
(Due to the special class format space is limited)

"In the Kitchen with Loretta," each student will learn how to make an incredible four-course meal from start to finish. Along the way, you'll learn everything from knife techniques, to how to make the ultimate homemade stuffed pasta, sauces and turkey scaloppine that will melt in your mouth. Each dish will be savored as it's completed, creating a new culinary dining experience. An experience you will then be able to recreate in your own kitchen to impress your guests.

Menu: Spinach Timbales with Parmesan Fonduta; Butternut Squash Ravioli with Butter Sage Sauce; Turkey Scaloppine Saltimbocca alla Romana with Prosciutto; Mashed Potatoes; Maple Glazed Carrots; Apple Tarte Tatin with Creme Anglaise

Pumpkin, Spice and Everything Nice **Paganini**
Thursday, Oct. 31, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Pumpkins and the many types of squash are the focus of the autumn harvest. These delicious squashes and their many relatives are now making their appearance in our local markets, rich in beta-carotene, sweet, nutty and very versatile. Explore different and delicious ways to use them in a variety of dishes and learn how to maximize their flavor. Let us show you the ways for you to love them.

Menu: Acorn Crème Brûlée with Parmesan Sauce; Butternut Squash Soup with Apple Chips; Hubbard Squash-filled Ravioli with Brown Butter Sauce; Pork Scaloppine with Fall Squash Ratatouille & Sage; Pumpkin Roll with Mascarpone Mousse

Sweetest Day Dinner at ICASI

Saturday, October 19, 2024, 6:00 pm

\$155 couple

As autumn settles in, the wind grows sharp and the cold air becomes bitter, but your love is as warm and sweet as ever. Defy the change of season and celebrate the special person who makes your heart beat the strongest on this and every day.

Menu: Mixed Seafood Strudel with Cream Sauce; Consommé with Herbed Raviolini; Wild Mushroom & Truffle Pappardelle; Mixed Green Salad with Goat Cheese Croutons & Sherry Vinaigrette; Prosciutto Wrapped Beef Tenderloin with Lobster Bearnaise Sauce; Roasted Root Vegetable Medley; Raspberry Chocolate Linzer Torte

Seating is limited, register at (440) 729-1110 or www.lpscinc.com today!

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COOKING WITH A PARTNER

(Staff, \$145 per couple, 2.5hrs) Hands-on

Partners divide into chef-coached teams that each create and plate one course in a multi-course meal enjoyed by the entire class. While dining, participants share the tips and secrets that lead to successful execution of each recipe. Upon completion of the meal, diners vote by popular acclaim for the favorite dish of the evening. This is our most popular class format - be sure to sign up early to enjoy it with your favorite cooking partner!

Cooking with a Partner: A Sicilian Summer

Saturday, Sep. 07, 2024 6:00 pm

Enjoy the bounty of Italy's southern island as you and your partner dine upon some of its most beloved dishes.

Menu: Arancini Balls with Peas & Mozzarella in Pomodoro Sauce; Insalata Siciliana with Blood Orange Vinaigrette; Pasta alla Norma with Grilled Eggplant, Cherry Tomato Sauce & Ricotta Salata; Grilled Chicken Agrodolce with Caponata; Cannoli with Sweetened Ricotta Filling

Cooking with a Partner: Dinner at the Maharaja's Table

Saturday, Sep. 21, 2024 6:00 pm

Enjoy the scents and flavors of the eastern spice market as you learn to master the mysteries of Indian cooking and prepare a feast fit for a king.

Menu: Skewered Shrimp Tikka Masala with Yogurt Raita; Mixed Lentil Dal with Aromatic Spices & Onion Naan Flatbread; Saag Paneer with Winter Greens & Indian Cheese; Chicken Shahjahani with Creamy Almond-Curry Sauce; Vegetable Basmati Pilaf; Anglo-Indian Mango-Cardamom Trifle

Cooking with a Partner: A Tuscan Harvest Dinner

Saturday, Oct. 12, 2024 6:00 pm

Celebrate the harvest season with this delicious menu from one of Italy's most famous regions. Italian dishes shine as brightly as the evening stars when you and your partner share this elegant meal. Discover true Italian flavors and spice up your date night as you prepare and dine together.

Menu: Mushroom Bruschetta; Pear & Greens Salad with Chianti Vinaigrette; Homemade Cheese Manicotti with Pomodoro Sauce; Pork Tenderloin "Porchetta" Style; Oven-Roasted Potatoes; Zucchini "al Salto"; Poached Pear Frangipane Crostata with Vanilla Crema

Cooking with a Partner: First Frost Dinner

Saturday, Oct. 26, 2024 6:00 pm

Working with your partner and other couples, learn several classic cooking techniques as you prepare and enjoy a superb dinner for all to enjoy.

Menu: Pan-Fried Salmon Cakes with Tomato Herb Aioli; Warm Wild Mushroom Salad with Sherry Vinaigrette; Butternut Squash Risotto; Phyllo Wrapped Chicken Breast with Sundried Cherry and Cognac Sauce; Apple Bread Pudding with Caramel Sauce; Ginger Cookies



Private Events

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PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

(\$75 for one parent & one child, \$45 for each additional person, 1.5hrs)

Tots: Apple Fun

Stepanek

Saturday, Sep. 07, 2024 10:00 am

Fall is the perfect time to create these apple-inspired favorites with you and your little cook and Chef Toni.

Menu: Apple Salad with Homemade Ranch Dressing; Chicken Fingers with Apple Sauce; Apple Cupcake with Cream Cheese Frosting

Tots: Old McDonald's Breakfast

Peters

Saturday, Oct. 12, 2024 10:00 am

A farmer has to have a good breakfast to take care of his animals. Let's make a good one while we sing his song!

Menu: Strawberry Honey Yogurt Parfait; Fresh Fruit Sheet Pan Pancake; Maple Butter; Ham and Cheese Sheet Pan Quiche; Chocolate Chip Scones with Devonshire Cream

Tots: Halloween Fun

Fink

Saturday, Oct. 26, 2024 10:00 am

Wear your favorite costume to class and enjoy some Halloween treats to share and enjoy!

Menu: Witches Brew; Jack-O-Lantern Pizza; Black Cat Cupcakes

Cooking with Kids (Ages 7-11) Hands-on

(\$75 for one parent & one child, \$45 for each additional person, 2hrs)

Cooking with Kids: Delicious Desserts

Stepanek

Saturday, Sep. 21, 2024 10:00 am

Bring your sweet tooth to enjoy this yummy class. Chef Toni will show you how to make these delicious dessert favorites.

Menu: Cassata Cake with Ricotta Filling, Strawberries and Whipped Cream; Chocolate Tiramisu with Mascarpone Cheese; Triple Chocolate Chip Cookies; Easy Apple Crumble

Cooking with Kids: Mad Hatter's Tea Party

Stepanek

Saturday, Oct. 12, 2024 1:00 pm

Don't be late! Don't be late! For this very important date!

Wear your craziest hat at this fun tea party. We will end the class with a tea party to enjoy all our tasty creations.

Menu: Chocolate Chip Scones with Cream & Jam; Mini Chicken Salad Sandwiches; Checkerboard Sandwiches; Lemon Sugar Cookies; Mad Hatter Cupcakes & Rose Tea



The Gourmet Store

8613 Mayfield Road
Chesterland, OH 44026

Hours

Monday-Friday 9am-4pm
Saturday 8:30am-3:30pm

Hours extended when class is in session

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KIDS ONLY CLASSES

Kids (Ages 7-11) Hands-on

(\$55 per person, 2 hrs)

Kids: Baking Donuts from Scratch

Peters

Saturday, Sep. 14, 2024 10:00 am

Check out Chef Rae's take on easy donut recipes kids can make from scratch. Kids love donuts but instead of having store-bought ones, it's healthier to make your own baked one. These are simple donut recipes that kids will enjoy making and eating. They're tender and delicious!

Menu: Maple Glazed Donuts; Chocolate Donuts with Chocolate Glaze; Powdered Sugar Donuts; Jelly Donuts; Scrumptious Pizza Donuts

Kids: Quick Breads, Muffins and More

Peters

Saturday, Oct. 05, 2024 10:00 am

Have fun in the kitchen and learn how to make fast and easy breads for breakfast, brunch, or any time of the day!

Menu: Individual Banana Bread; Cinnamon Roll Muffins; Cheddar Cheese Muffins; Apple Sauce Muffins

Kids: Halloween Scary Cupcakes

Fink

Saturday, Oct. 26, 2024 1:00 pm

Learn to make scary cupcakes that will impress your family and friends.

Menu: Vanilla Frankenstein Cupcakes; Vanilla Ghost Cupcakes; Chocolate Black Cat Cupcakes; Chocolate Witch Hat Cupcakes; Mummy Hotdogs

Teens (Ages 12-17) Hands-on

(\$65 per person, 2 hrs)

Teens: European Desserts

Peters

Saturday, Sep. 28, 2024 1:00 pm

Chef Rae will show you how to make these delicious European desserts to share with your friends and family!

Menu: Hungarian Coffee Cake; Mini Dutch Apple Tarts; Bulgarian Banitsa; British Shortbread Cookies

Teens: Basic Cooking Skills

Barber

Saturday, Oct. 05, 2024 1:00 pm

Have fun preparing a complete meal together while you learn basic cooking & knife skills with Chef Nicola.

Menu: Broccoli-Cheddar Soup; Caesar Salad with Homemade Dressing; Homemade Spaghetti Pomodoro; Chicken Scaloppini Parmesan; Vegetable Ratatouille; Banana Nut Cupcakes with Homemade Ice Cream

Teen: Baking with Pumpkin

Barber

Saturday, Oct. 19, 2024 1:00 pm

Delicious, simple, and the epitome of fall, enjoy making these scrumptious delights with Chef Nicola.

Menu: Pumpkin Cinnamon Rolls; Pumpkin Spice Crème Brûlée; Pumpkin Streusel Coffee Cake; Individual Pumpkin Caramel Cheesecake with Graham Cracker Crust; Pumpkin Whoopie Pie

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Seven Nights: Lisbon, Porto, Cascais, Evora, Sintra, Obidos, and Coimbra

May 17-25, 2025 **(NEW TOUR)**

Cost \$5,200 per person, double occupancy, airfare not included

May 25-June 2, 2025 **(SOLD OUT)**

Cost \$5,200 per person, double occupancy, airfare not included

Flavors of Puglia

Seven Nights: Monopoli, Conversano, Matera, Lecce, Otranto

June 5-13, 2025 **(SOLD OUT)**

Cost \$5,200 per person, double occupancy, airfare not included

Harvest Tour of the Wine Regions of Italy

Seven Nights: Tuscany, Piedmont, Liguria, Camogli, Lucca, Siena, Cremonino, Acqui Terme, Pisa

September 10-18, 2025 **(SOLD OUT)**

Cost \$5,200 per person, double occupancy, airfare not included

October, 1-9, 2025 **(NEW TOUR)**

Cost \$5,200 per person, double occupancy, airfare not included

Gastronomic Tour of Sicily

Seven Nights: Palermo, Segesta, Agrigento, Syracuse, Taormina

September 29-October 7, 2024 **(2 Seats Left)**

Cost \$4995 per person, double occupancy, airfare not included

September 22-30, 2025 **(SOLD OUT)**

Cost \$5,200 per person, double occupancy, airfare not included



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Saturday, September 14, 10:00 am

Tuesday, October 8, 11:30 am & 6:00 pm

For information

Call (440) 729-7340 or

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8613 Mayfield Road, Chesterland, Ohio 44026

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City:.....State: Zip:
Phone:
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Mission Statement

The Loretta Paganini School of Cooking is devoted to the education of its customers. Our mission is to help people create better meals and to make better informed culinary decisions at home by providing entertaining educational opportunities, learned in a cozy, yet well-equipped environment and to stimulate their culinary creativity through enhanced kitchen confidence.

Cancellation & Refund Policy

At LPSC, Inc. we know life happens. If you are unable to attend a class for any reason just let us know and we will refund your class tuition minus the non-refundable registration fee. **Each class has a percentage of its class fee dedicated to set costs associated with the class which we call the non-refundable registration fee. All class tuition fees include a 25% non-refundable registration fee.** Non-refundable registration fees will never exceed \$200.00.

The full amount of the registration fee is non-refundable except for the following situations:

In the event of insufficient enrollment a class may be rescheduled or cancelled. We typically make this decision five (5) days in advance of the scheduled class. We will make every effort to notify you in advance through the contact information you provided and provide you a full refund including the registration fee. In case of inclement weather, or other circumstances beyond our control, a class may be rescheduled or cancelled without prior notice. Again, we will make every effort to notify you in advance through the contact information you provided and provide you a full refund including the registration fee. Gastronomic Tours & Events at Sapore are Non-Refundable

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The LPSC will not be held liable for any loss, injury or damage to students or their property, due to any act, neglect or omission by the school, its agents or employees. The LPSC reserves the right under unavoidable circumstances or adverse weather conditions to alter the timing or content of any course and to substitute any teacher.

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- Pastry Arts students study fundamental baking science and classical techniques for creating a wide range of baked goods, pastries, and cakes.
- Students in both programs receive National Restaurant Association Serv-Safe sanitation training and nutrition training.
- Advanced Techniques Diploma Programs expand upon your Basic Techniques Certificate training to propel your career towards a managerial leadership role.
- Culinary Arts students receive training in the ingredients and techniques of the great global cuisines.
- Pastry Arts students receive training in specialized skills including sugar work, sculpted cakes, and wedding cakes.
- Students in both programs receive training in food service management, Student Café, and offsite externships.

Scheduling Options

- Students can register for courses in Day, Evening, or Saturday Only scheduling options.
- Certificate program students can complete their coursework in as little as two quarters (four quarters using the Saturday Only option).
- Diploma program students can complete their coursework in as little as six quarters.
- The ICASI Scholarship Fund, an independent 501(c)(3) non-profit corporation, accepts applications for scholarships during each academic quarter.
- Both current and incoming students are eligible to apply for scholarship awards.
- If interested, please inquire about eligibility and application requirements with an ICASI representative.

Join Us for an Open House

Saturday, September 14, 10:00 am

Tuesday, October 8, 11:30 am or 6:00 pm

Contact Alyson King to RSVP or for a private tour.

at 440-729-7340 or admissions@icasi.edu

