



Public Cooking Classes – 2012

Call 901-754-7115 for reservations.

www.lecole.edu

Sauces Demonstration

Friday, January 20, 6:00-8:30 pm

Making a good sauce is close to art—balancing acidity with seasoning, thickness with texture. Learn the five “Mother sauces,” the basis from which even the most complex sauces are derived, and when to use each one. By training to simmer stock from bones, aromatic vegetables, seasoning and water, you capture the essences of the animal in its purest flavor form.

\$50 per person

Date Night in Paris: International Series

Friday, February 10, 6:00 – 8:30 pm

Our 2012 International Series begins in France. Impress the one you love with the classic cuisine of Paris. On your romantic culinary date, you will make fascinating foods of France to share with your loved one including a classic salad with vinaigrette, filet mignon, roasted julienne of vegetables and finishing with a crème brûlée demonstration.

\$75 per person

Chocolate! Chocolate! Chocolate! (Demonstration)

Saturday, February 11, 10:00 am – 1:00 pm

Truffles melt in your mouth! This class will teach you to make sweet treats that will make the love of your life swoon. Enjoy paired wine with dark, milk and white. Watch our resident chef instructor and chocolate expert temper chocolate, make truffles and garnish for plated desserts. Whether you're a chocolate enthusiast or a novice, this confections class promises to be fun and entertaining.

\$50 per attendee

Basic Knife Skills

Friday, March 23, 6:00 – 8:30 pm

Even if you don't work in a commercial kitchen, developing knife skills will help improve the quality of the food you cook through uniformed cooking times and enhanced visual appeal. Skilled knife work indicates a cook who takes pride in detailed work and doesn't take shortcuts. It's a way of paying a compliment to whomever you're serving—saying to them, in effect, "You're worth the trouble." Learn the proper way to hold the handle, how to the weight of the blade to do most of the work and the secret to slicing while keeping all of your fingers intact.

\$45 per attendee

Artisan Breads Made Easy

Saturday, March 24, 10:00 am – 1:00 pm

The baker is an artisan meticulous with measurements, and with practice, you can be that artisan. Designed for the home chef who would like to make basic breads containing fruit, whole grains and fiber, this class will show you how to make hearty and healthful breads in your own kitchen.

\$55 per attendee

India: International Series

Friday, April 20, 6:00 pm – 8:30 pm

Like the United States, different regions of India offer vastly different dishes, but they all have one thing in common. Indian cuisine contains a variety of spices, and each one carries unique properties. Learn to identify an assortment of spices, how they are prepared and blending techniques that craft aroma and flavor. Practice using equipment to make curries and assorted base starches. The secret is in the spice, so create a menu of dishes with your own distinctive blend.

\$75 per attendee

Basic Cake Decorating

Saturday, April 21, 10:00 am – 12:30 pm

Television shows about cake decorating build to elaborate and delicious works of art, but first you must master the basics. Then, move on to making butter cream and royal icings, tips for smooth base coverage and executing pressure piped edge borders with star tips. Practice coloring and writing for that special decorative touch and decorate with seasonal flowers or pre-made toppings.

\$50 per attendee

An Evening with Julia Child

Friday, May 11, 6:00 – 8:30 pm

From the pages of Julia Child's *Mastering the Art of French Cooking Vol. I*, a chef instructor will teach the novice or expert artful techniques to cook the classical favorites like beef bourguignon, and tarte tartin. This is the class where more means more. Make it fancy; we are doing it BIG, so "Bon Appetit."

\$75 per attendee

Thailand: International Series

Saturday, May 12, 10:00 am – 12:30 pm

Thai cuisine places emphasis on balance, variety and detail. On your culinary journey to the Orient, chef instructors trained in international cookery guide you through the techniques and ingredients used to make authentic, aromatic dishes. From curry and noodle dishes to salads, soups and rice, discover the tools and recipes that make up modern Thai cuisine while executing proper sanitation and safety. Learn to blend the distinct flavor profiles of different dishes to enhance one another without overpowering the palette.

\$50 per attendee

Hot Off the Coals

Friday, June 15, 2011, 6:00 – 8:30 pm

There are few things better than putting your favorite foods on the grill. With longer days and warm weather, it's time to take advantage of fresh garden ingredients. And don't forget meat, meat and more meat. From marinade to hash marks, get fired up learning how to grill like the masters.

\$75 per attendee

Advanced Cake Decorating

Saturday, June 16, 10:00 am – 12:30 pm

Impress with your pastries. Become a cake decorating master by practicing the finest techniques of piping, rolled fondant and other delicate applications. Discover the secrets of professional pastry chefs and compete in a cake war!

\$40 per attendee

The French Laundry Tribute

Friday, July 13, 6:00 – 8:30 pm

Our most ambitious class to date, America the beautiful at it's very best—our humble tribute to Chef Thomas Keller. Have fun and learn to recreate some of Keller's most famous recipes! Learn about his style and philosophy while you practice his techniques, drink Californian wine, and enjoy menu comprised of premium recipes from the master.

\$100 per attendee

Steakhouse Favorites for Kids

Saturday, July 14, 10:00 am – 12:30 pm

This class is designed for children ages 10 and up. Summer vacation is supposed to be fun, so why not allow your kids to have fun in the kitchen? L'Ecole Culinaire Memphis is offering cooking classes for your little chefs to show them how to grill steaks and vegetables, roast potatoes, and make a summer salad. Don't forget the yummy dessert!

\$60 per parent/child pair

Farm to Table

Friday, August 17, 6:00 – 8:30 pm

Taking advantage of beautiful and bountiful local ingredients, your chef will guide you on a classroom journey on how to get the best from open-air farmers' markets. It's a tour de force of farm-to-table pointers, sustainable lifestyle tips, and recipe suggestions, and "how-to's" on shopping locally and seasonally. Identify what's in season and when, which items are easiest on the wallet but go the distance in the kitchen and how to get involved with green community efforts. Foodie or not, it won't be long until you're hobnobbing with the greenmarket regulars.

\$75 per attendee

Home Canning and Preserves

Saturday, August 18, 10:00 am – 12:30 pm

People have been preserving vegetables and fruits for centuries. After reviewing safe food handling techniques, learn to create relishes and preserves that add a creative element to your main dishes.

Practice proper pickling to keep cucumbers crisp and vinegars vivacious. Infuse oils with seasoning to enhance flavor. Take your creations with you and know how long they will stay good on the pantry shelf.

\$75 per attendee

Advanced Knife Skills

Friday, September 14, 6:00 – 8:30 pm

Already know basic knife skill techniques and mise en place? This class takes you one step beyond. Learn to sharpen knives on a whetstone, fillet a fish and break down a whole chicken. You will be able to maximize your time in the kitchen by spending just a few hours prepping all of the ingredients that you will need for many phenomenal meals at once.

\$60 per attendee

Fruit and Vegetable Carving

Saturday, September 15, 10:00 am – 12:30 pm

Turn an ordinary fruit and vegetable tray into an elaborate centerpiece. Our garnish gurus teach safe and easy techniques that transform apples into swans, melons into overflowing baskets and radishes into delicate flowers. Learn cuts and layering practices to create height and give the look of colorful abundance while stretching your produce budget across the platter and beyond. As you go, chef instructors include tips to keep your creations crisp and looking fresh.

\$50 per attendee

Greece: International Series

Friday, October 12, 6:00 – 8:30 pm

This class in classic and modern Greek cuisine is sure to spark your appetite and inspire your Mediterranean cooking. Make a wide use of olive oil, vegetables and filo pastry. Create authentic, sensational dishes and sit down to a casual Greek feast paired with wine.

\$75 per attendee

Baking for Pets

Saturday, October 13, 10:00 am – 12:30 pm

Make something special for your canine friends. Learn how to bake healthful dog treats by incorporating everyday ingredients found in your own kitchen, like whole wheat flour, chicken stock and various proteins. Shape them into fun designs and share with your furry friends. You may not want to, but you can even sample them yourself!

\$45 per attendee

Chefs Gone Wild

Friday, November 16, 6:00 – 8:30 pm

What do you cook for dinner after the hunt? Learn ways to prepare venison, duck and wild boar to cut through the gamey taste. Utilize the fresh flavors of meat in season to create dishes other than chili or jerky. Build on your knowledge of the basics to keep cuts tender without overcooking, season with complementary ingredients and pair with sides. Making great entrees means more room in your freezer.

\$75 per attendee

Holiday Treats for Kids

Saturday, November 17, 10:00 am – 12:30 pm

Perfect for learning to bake unique treats for your holiday cookie swap! Bring your little chef (age 8 and up) to taste the difference in white, milk and dark chocolate, learn to pipe icing designs on sugar cookies and decorate with a rainbow assortment of sprinkles. Make dozens of yummy memories and leave the mess behind.

\$35 per parent/child pair, \$10 each additional child (up to 2 children)

Gingerbread Houses

Saturday, December 1 or December 15, 10:00 am – 12:30 pm

Hot chocolate and story time are just a part of the wonder of a gingerbread house class that has become a welcome Memphis L'École tradition. Adults, children and grandchildren will have an exciting time decorating with yummy icing and candies from peppermint wreaths to gumdrop trees, create the perfect centerpiece for your holiday table.

\$40 per parent/child pair (age 8 and up) \$10 each additional child