

The Cooking Studio @ Paradiso ~ Oakville Class Schedule

September ~ November 2016



Italy

Italians have always appreciated both food and wine as a way of life rather than as necessities. In this hands-on class, you will prepare simple yet elegant antipasto followed by potato gnocchi in a pecorino roasted garlic cream. The main course is veal saltimbocca with zucchini fritters and Cappuccino tiramisu completes our traditional Italian feast.

Wednesday 21 September • 7:00 pm • \$75.

Thursday 10 November • 7:00 pm • \$75.

Signature Dishes of Paradiso

In this hands-on class, the chefs at Paradiso will lead you through preparing some of the dishes that have made us famous over the past 20+ years. Learn the secrets to your favourite Paradiso recipes. The menu includes our roasted tomato and onion focaccia, crab cakes, roasted butternut squash soup, Moroccan chicken supreme and finally our flourless dark chocolate torte.

Tuesday 27 September • 7:00 pm • \$75.

Thursday 20 October • 7:00 pm • \$75.

Spain

Spaniards often refer to their country as “Las Espanas” or “The Spains reflecting a diversity of languages, regions and peoples. Spain’s cuisine reflects its geographic position, dividing Europe and Africa. We look to the south to kick off our evening with a tapas selection of chili seared pawns, sweet potato croquetas and stuffed mushrooms with chorizo. Moving to the rugged north Atlantic coastline our meal continues with a pinenut crusted white fish fillet over olive oil roasted fingerling potatoes garnished with salsa verde. We can thank the Mediterranean province as Crema Catalana rounds out the night in true Spanish style.

Monday 03 October • 7:00 pm • \$75.

Gluten Free Cooking

With the increasing awareness of celiac disease and removing gluten from our diets, the chefs at Paradiso have developed a hands-on class dedicated to gluten-free cooking. The evenings menu includes gazpacho, Sicilian calamari, white truffle scented wild mushroom risotto, chicken supreme with spice rubbed potatoes and to finish the evening a banana-caramel milk chocolate mousse with dark chocolate brownies.

Tuesday 11 October • 7:00 pm • \$75.

Wednesday 16 November • 7:00 pm • \$75.

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Canada Coast to Coast

Food is one of the few things which speaks to all 5 human senses – sight, sound, smell, taste and touch. In this class, we will explore the multicultural and regional diversity that makes our food history here in Canada as appealing as it is unique. In this hands-on class, you will prepare buttermilk biscuits with seafood chowder, traditional poutine, peameal bacon wrapped Alberta beef filet mignon with maple and smoked bacon baked beans. To finish the evening meal we will prepare Nanaimo bars for dessert.

Wednesday 26 October • 7:00 pm • \$75.

Tapas

Whatever your party plans, a Tapas party is sure to please. Imagine an entire menu of small bites just bursting with flavour and creativity. Our Fiesta menu includes some old time Spanish traditional recipes like; tortilla Espanola (Spanish potato omelet), chorizo empanada (traditional sausage filled pastry), croquetas de gambas (shrimp croquettes) along with some new traditions from the world over including crab cake bites, beef and asparagus negimaki and bite sized strawberry cheesecake for dessert.

Tuesday 01 November • 7:00 pm • \$75.

Paradiso

Gift Certificates
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