

The Cooking Studio @ Paradiso ~ Oakville Class Schedule

May ~ June 2018

Art of Grilling

Backyard BBQ

Spring is here and Summer is around the corner so it is time to fire up the BBQ! In this hands-on class we will prepare grilled breads with assorted BBQ dips, orange-horseradish glazed bacon wrapped scallops, BBQ chicken supreme with ancho-honey glaze, orzo salad and grilled vegetables finish the meal with a grilled fruit martini and vanilla anglaise for dessert.

Monday 11 June • 7pm - \$75.

Ultimate Grill

Ultimate Grill - Fire up the BBQ! This class will guide you through simple grilling recipes that are quick and easy. The menu will consist of grilled crostini with tomato salsa, grilled chicken brochettes with cucumber salsa, grilled Atlantic salmon with mango and rum salsa, warm potato salad and finally puff pastry mille-feuille.

Tuesday 19 June • 7pm - \$75

A Paradiso Favourite

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 for dessert.

Wednesday 23 May • 7:00 pm • \$75.



Around the World

Greece

Let the rhythmic bouzouki music transport you to the Aegean Sea. The fragrant aromas of garlic, lemon juice, oregano and olive oil will keep you there, if only for the evening. The menu is unmistakably Greek; olive bread, traditional Greek salad, lamb souvlaki with tzatziki, orzo shrimp salad, herb crusted potatoes and of course baklava. OPA!

Wednesday 30 May • 7pm - \$75

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 including roasted vegetable caponata and zucchini fritters followed by potato gnocchi in a pecorino roasted garlic cream sauce with veal saltimbocca finish the meal with a cappuccino tiramisu for dessert.

Tuesday 05 June • 7pm - \$75

Tuscany

Our Chefs usually save this class for our Culinary Team Building workshops, but we thought you might enjoy it too! In this hands-on culinary adventure you will prepare roasted tomato and onion focaccia (a Paradiso signature!), Ribollita or as we Canadian's call it Tuscan vegetable soup, we will share the secrets to Paradiso's potato gnocchi with you along with preparing breaded chicken and roasted vegetable napoleons finish the evening off with a dark chocolate fallen angel cake.

Tuesday 26 June • 7pm - \$75



Paradiso