

The Cooking Studio @ Paradiso Autumn 2010 Class Schedule

Paradiso Favourites

Signature Dishes of Paradiso - \$70

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 17 years. Learn the secrets to your favorite Paradiso recipes. The menu includes our mushroom crostini, pesto bruschetta, roasted butternut squash soup and Moroccan chicken. Dark chocolate truffle torte is the perfect way to conclude your Paradiso Signatures class.

Tuesday 14 September 2010 @ 7pm

Tuesday 09 November 2010 @ 7pm

BBQ and Salsas - \$70

Fire up the grill, any time is a good time for a BBQ. The team at Paradiso will fire-you-up with their BBQ and Salsas menu while you discover some new techniques. Our Chef's will guide you through an inspired BBQ including; charred corn bread, basil and mint marinated shrimp with balsamic strawberry salsa, chipotle crusted pork tenderloin with warm potato salad and red pepper chutney. We finish the evening on the grill with grilled pineapple for dessert.

Wednesday 22 September 2010 @ 7pm

Pasta and Sauces - \$50

In this hands-on workshop we begin with the basics of making fresh pasta dough. Using this dough we'll create a variety of noodles and stuffed pastas. Finally we'll hand roll Paradiso's famous Gnocchi. The secret to a great pasta dish is in the sauce! Our chefs will introduce you to a variety of sauces including a traditional Bolognese meat sauce, red pepper pesto cream and a modern curry cream sauce.

Tuesday 12 October 2010 @ 7pm

Fish and Shellfish - \$80

If you love shellfish, this is the class for you! Whether you want to learn how to select and cook shellfish or you are looking for great new recipes for friends and family. Our team will guide you through a seafood menu that includes; ceviche, Paradiso signature crab cakes, vodka clamato baked calamari, shrimp bisque and coconut salmon.

Lemoncello sorbet is a refreshing finale to your seafood feast.

Thursday 28 October 2010 @ 7pm

Tapas Style Cocktail Party - \$70

Just in time for Christmas Party season. Whatever your 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 a la Rioja (traditional sausage in red wine), croquetas de gambas (shrimp croquettes) along with some new traditions from the world over including crab cake bites, beef and asparagus roulade, caramelized onion and goats cheese vol-a-vents and cedar plank figs with almonds and prosciutto.

Tuesday 23 November 2010 @ 7pm

Around the World

Visit the far corners of the world without leaving our cooking studio. Let our Paradiso instructors take you on a culinary tour from Italy to Greece to Spain to Canada

Tour of Tuscany - \$70

Tuscans are well known for their innovative dishes, which arise from using the freshest ingredients available. Tuscany is a large region made up of coastline, mountains, plains; villages and large cities, which all heavily influence its cuisine. In our Tour of Tuscany cooking class you will learn traditional favorites like caramelized onion and pecorino flat bread, Cacciucco (Tuscan fish soup) and some new favorites like roasted lamb loin with wild mushroom risotto and oven roasted tomatoes with basil oil. We finish our tour with a caramelized pear crostada with chocolate and hazelnuts.

Tuesday 28 September 2010 @ 7pm

Canada Coast to Coast - \$70

Food is one of the few things which speak to all 5 human senses - sight, sound, smell, taste and touch. In this class, we 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, poutine, maple baked beans, smoked bacon wrapped Alberta filet mignon and Nanaimo bars.

Wednesday 06 October 2010 @ 7pm

Spain - \$70

Spaniards often refer to their country as "Las Españas" 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 prawns, croquetas with saffron aioli and stuffed mushrooms with chorizo. Moving to the rugged north Atlantic coastline our meal continues with a pinenut crusted white fish fillet garnished with salsa verde. We can thank the Mediterranean province as Crema Catalana rounds out the night in true Spanish style.

Wednesday 20 October 2010 @ 7pm

Greece - \$70

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 for only the evening. The menu is unmistakably Greek; the flavors of this robust cuisine are sure to please. Our menu kicks off with an assortment of mezzes including garlic and oregano roasted lamb, spanikopita and lemon herb grilled squid. For a uniquely Grecian comfort food we have mousaka, and of course baklava for dessert.

Thursday 04 November 2010 @ 7pm

Un Soirée en France - \$70

With so much to choose from it is hard to pick just one menu, but our Soiree en France menu is sure to please. We begin our tour with an herbes de Provence goat cheese soufflé, a warm chestnut and apple salad follows. Our main course is a salmon and scallop terrine with a Nicoise olive clafoutis. A delectable citrus squash tart will cap off the evening in true French style. Bon Appetite!

Wednesday 17 November 2010 @ 7pm