

Paradiso Favourites

Signature Dishes of Paradiso - \$75

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 19 years. Learn the secrets to your favorite Paradiso recipes. The menu includes our provimi veal stuffed mushroom caps, roasted butternut squash soup and Moroccan chicken supreme. Our dark chocolate truffle torte is the perfect way to end your Paradiso Signatures class.

Monday September 17, 2012 at 7pm

Tuesday September 25, 2012 at 7pm

Tuesday November 13, 2012 at 7pm

Italy - \$75

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. Cappuccino tiramisu completes our traditional Italian feast.

Tuesday September 18, 2012

Monday September 24, 2012

Un Soirée en France - \$75

With so much to choose from it is hard to pick just one menu, but our Soirée en France menu is sure to please. We begin our tour with an herbes de Provence goat cheese soufflé, a update for the traditional Salade Nicoise follows. Our main course is gnocchi with braised rabbit au jus. A delectable sour cherry clafoutis will cap off the evening in true French style.

Bon Appetite!

Monday October 1, 2012

Spain - \$75

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, 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.

Tuesday October 2, 2012 at 7pm

Greece - \$75

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 sesame crusted squid. For a uniquely Grecian comfort food we have mousaka, and of course baklava for dessert.

Monday October 15, 2012 at 7pm

Tuesday October 23, 2012 at 7pm

the
Cooking
studio

Paradiso
Oakville

Autumn 2012
Cooking Class
Schedule

Tour of Tuscany - \$75

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 classic cooking techniques with osso buco and wild mushroom risotto. We finish our tour with a caramelized pear crostada with chocolate and hazelnuts.

Tuesday October 16, 2012 at 7pm

Monday October 22, 2012 at 7pm

Gluten Free Cooking - \$75

With the increasing awareness of celiac disease, 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 BBQ roast potatoes and for dessert banana-caramel milk chocolate mousse with dark chocolate brownies.

Monday October 29, 2012 at 7pm

Tuesday November 6, 2012 at 7pm

Tapas and Hors d'oeuvres - \$75

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, chicken caesar in frico baskets, lamb sliders, caramelized onion tartlettes, spicy tuna tartare and bite sized strawberry cheesecake for dessert.

Tuesday October 30, 2012 at 7pm

Monday November 5, 2012 at 7pm

Pasta and Sauces - \$60

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. We'll hand form Paradiso's famous Gnocchi; and roll the crowd pleasing pasta roulade. 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, a béchamel sauce and our award winning red pepper pesto cream.

Monday November 12, 2012 at 7pm