

Come Cook With Chefs 2b!

Italian Culinary Voyage Adult Programs

Adult Classes

Learn new cooking skills, brush up on your cooking techniques, or start at the very beginning with this series of cooking lessons at Chef 2b cooking school for adults:

- ✦ **Italian Cuisine Culinary Basics:** Allows the student to become firmly grounded in the preparation of Italian classic dishes to enjoy with their family and friends. These are 4 classes' series.

Italian series: From 7:30 pm to 9:00 pm

1. **Knife skills workshop and Risotto:** Demonstrate the proper and safe handling of knives. And basic knife cuts and the right technique to make a wonderful risotto and grill asparagus wrapped with bacon.
2. **Classic Italian Sauces:** Students will learn how to make 4 classic Italian sauces that will go great with any pasta. Alfredo, Carbonara, Genovese, Marinara
3. **Chicken Piccata** The student will learn how to butterfly chicken, deglazing, and the right technique for sautéing and cooking chicken to perfection keeping it moist and flavorful.
4. **Making Raviolis:** What can it be more classic than raviolis, made from scratch, stuffed with ricotta and spinach, smothered with our signature lime-cream sauce.

Other Adults Classes

- ✦ **Cake Decorating Class:** If you are intrigue by the new trend of cake decorating techniques, come and join us and learn how to ice properly each cake, and decorate it with icing, Fondant, and Gum paste. You will also learn how to build a two tier cake and much more.
- ✦ **Gourmet Cooking Classes:** Only held once a month, on the 2nd Saturday of the month. Enjoy a 3 meal course, all made from scratch. Have a parent's night out, bring a date, bring your friends, or do it by yours self and meet new people, all sharing the love for good food and good wine. (BYOB).

Class Schedule:

- **Adult cooking classes:** Italian Cuisine Culinary Voyage:
From 7:30 pm – 9:00 pm
- **Gourmet Cooking Classes: Chef's Table (ask for details)**

Start your cooking adventure today! Find out how to sign up for classes. Go to www.chefs2b.com or call 281-359-CHEF (2433) or Email: info@chefs2b.com