

Join Us for Our May Gourmet Cooking Class Chefs' Table

Come and join us this winter season of gourmet cooking with classes at
Chefs 2b!

Spring is here and we want to have something fresh, and with seasonal
vegetables. So getting ready for summer we got these refreshing recipes,
what can be more fresh than a Italian Menu

**Our May Chefs' Table Gourmet Cooking Class with Chef Robert McKenzie
(BYOB)**

Saturday May 26th at 5:30 pm

\$65.00 per class / person

Menu:

Soup: Alma's Vegetable Soup Acquacotta di Alma

Aquacotta literally means "cooked water," a traditional term for a soup of just a few
ingredients cooked in boiling water. But this pale name in no way reflects the savor
and satisfaction of this vegetable soup. It has great depth of flavor and, when
served Alma's way with a poached egg and country bread in the bowl, it is a
complete meal, so delicious that you will say MAMA MIA!!

Main course: Pork Shoulder with Roast Vegetable Sauce

Hearty flavor and a traditional Italian dish, this will be a "Nona" specialty dish, so
flavorful and so easy to make that it will become a tradition in your own recipe book

Side dish: To complement our entrée, an Italian classic:

Linguine alle Vongole

This is the quintessential Italian pasta dish especially in Naples and Rome. The
sauce is made with fresh clams that will be with their mouth open when they see
the finished dish.

Dessert: Peach Lasagna

A unique, but delicious dessert, its almost as a peach cobbler but with layers of
flavor and crumbling delish.

Cancellation Policy

To make a reservation the class must be paid for in advance. You may cancel your
registration for a class up to 72 hours in advance of the class and receive a full
refund or transfer payment to another class of equal value. No refund or exchanges
will be given on classes that are canceled less than 72 hours prior to the class.

Chefs 2b

18455 W. Lake Houston Pkwy. Ste. 145

Humble, TX 77346

www.chefs2b.com

Tel. 281-359-2433

Email: info@chefs2b.com