



Themed cooking classes on Friday evenings. 6:30 – 9:30 pm, beginning September 11th 2009, thru June 18th 2010

The classes will be hands-on classes with a student maximum of 12 people (4 x 3 person teams). Over the following months we will incorporate some of the following ethnic influences into each class...

Thai, Mexican, Salmon, French, Italian, German, Moroccan, Southern food, Modern British, Indian and Asian barbecue. Each class will also cover substitution possibilities for Gluten free, Low sodium and Diabetic.

Purchase three or more classes at once and receive 15% off of them all!

Which came first, the chicken or the egg?

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| Sept 11th | Chicken: Start with a whole bird and end up with 4 delicious dishes in just three hours. | Class cost: \$75 |
| Oct 2nd | Eggs: Earn tried & tested techniques of this versatile ingredient from quiches & frittatas to soufflés. | Class Cost: \$75 |
| Nov 6th | Here's the Beef! The techniques of success from braised short ribs to the ultimate roast beef including perfect Yorkshire Puddings! | Class cost: \$75 |
| Nov 13th | Porky Pig: New recipes & techniques for the world's most popular meat including; sweet & sour, stuffed loin, sausages and schnitzel. | Class cost: \$75 |
| Jan 8th | Lamb: NO MUTTON HERE!... just the sweet delicate flavour of this beautiful meat. | Class cost: \$75 |
| Feb 5th | Succulent Seafood: A peek into the diverse fruits of the sea from wild Pacific salmon to local shellfish and crustaceans. | Class cost: \$85 |
| Feb 19th | Stocks & Soups: From the basics of good flavourful stocks to delicious nutritious homemade soups. | Class cost: \$75 |
| Mar 5th | Saucy Sauces: With the skills from stocks & soups, this class will allow you to amaze your friends & family with restaurant quality sauces including; Hollandaise, béchamel, tomato, brown sauce & demi glace. | Class cost: \$75 |
| Mar 26th | Easter dishes from around the world: A variety of ethnic dishes from around the world celebrating the Easter holiday. | Class cost: \$75 |

- April 9th** **Pasta:** Create freshly made pasta, ravioli's, lasagne or cannelloni. Once you eat your hand made you'll never buy dried again! **Class cost: \$75**
- April 23rd** **Pizza Day!** Learn a variety of techniques for calzone, thin crust, thick crust, Chicago style pizzas just like Mamma used to make. **Class cost: \$75**
- May 7th** **Smoked salmon:** The west coast's most definitive product deserves more than just cream cheese! Learn to make roulades, pillows, mousses & avocado ice cream! **Class cost: \$75**
- May 21st** **Canapés 101:** Wow your friends at your next soiree with elegant delicate little bite sized creations that will have them convinced you hired professional caterers. **Class cost: \$75**
- June 4th** **Vegetarian:** "Where's the Beef?"... it's not here ... as we look at the myriad of dishes possible with no meat proteins at all! **Class cost: \$65**
- June 18th** **Barbecue:** Summer is just around the corner and the barbecue is ready to come out of storage, treat it to more than just burgers and chicken this year. Come and try salmon in banana leaves or pork loin & plum glaze. **Class cost: \$75**
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Summer Sundays, learn how to bring the best out of local products here on the island!

This summer **Creating Occasions** and **Ambrosia Conference and Event Centre** will also collaborate to bring you a day long seminar incorporating hands-on cooking sessions. Sessions will start with an informative tour which will allow you the opportunity to purchase the city's culinary secrets and fresh local products. You will return to the Creating Occasions teaching kitchen where you will learn to put your new information to work. Since these classes are hands on, you will need to bring containers with you to take your culinary specialities home with you.

- Asian themed class with a Chinatown tour from local celebrity and author Les Chan
- A tour of Saanich produce farms featuring organics, herbs and fruits, along with a winery to compliment our dishes.

Cost per student is \$175.00. Tours run from June through to August and dates are waiting list dependent. Please call Creating Occasions to reserve your spot as space is limited to 12 persons only!

Creating Occasions



Baking School,
Cake, Chocolate &
Wedding Supplies

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Ambrosia
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