



Cooking with Valérie

Fall Session 2018

AFMSP is very excited to continue cooking classes with chef Valérie Faure. We will discover new recipes to share with everyone!

Register for a three-hour class or for a series of four classes:

\$55/class or \$210 for 4 classes

Mondays, 10 am to 12 pm OR

Tuesdays, 5 to 7 pm OR

Thursdays, 1:30 to 3:30 pm

First four classes:

September 10 through October 4

(Mondays, Tuesdays or Thursdays)

•**Week 1 Stuffed vegetables and cream puffs**

Petits légumes farcis à la viande de porc, tarte à la tomate et moutarde et choux à la crème vanille.

Stuffed vegetables with pork, savory tomato and mustard tart and vanilla cream puffs.

September 10, 11 or 13

•**Week 2 Chicken Stroganoff and ratatouille**

Poulet Stroganoff, ratatouille et clafoutis aux fruits de saison.

Chicken Stroganoff, ratatouille and fruit clafoutis

September 17, 18 or 20.

•**Week 3 Poulet basquaise and crème brûlée**

Poulet basquaise, gratin dauphinois et crème brûlée.

Chicken with tomatoes and peppers, gratin dauphinois (potato bake) and crème brûlée.

September 24, 25 or 27

•**Week 4 Roasted salmon and lemon mousse**

Saumon rôti aux olives et citron, clafoutis aux courgettes et fromage de chèvre et mousse au citron.

Roasted salmon with lemon and olives, zucchini and goat cheese clafoutis and lemon mousse.

October 1, 2 or 4

Last four classes:

October 15 through November 8

(Mondays, Tuesdays or Thursdays)

•**Week 5 Piperade and far breton**

Risotto de brocoli et citron, piperade et Far Breton.

Broccoli and lemon risotto, Basque sautéed tomato and pepper dish with Espelette peppers, flan with prune.

October 15, 16 or 18

•**Week 6 Pork chops campagnardes and fruits verrines**

Côtes de porc campagnarde, gratin de choux fleur à la béchamel et verrine de fruit et macarphone.

Country-style pork chops with potatoes, cauliflower bake with bechamel and fruit and mascarpone verrines.

October 22, 23 and 25

•**Week 7 Lamb casserole and chantilly cream puffs**

Daube d'agneau et Saint Honoré

Lamb casserole and cream puff cake with Chantilly cream.

October 29, 30 and November 1

•**Week 8 Chicken tagine and cornes de Gazelle**

Tajine de poulet, olive et légumes, et Corne de Gazelle.

Chicken tagine with olives and vegetables, and Cornes de Gazelle (almond pastries)