



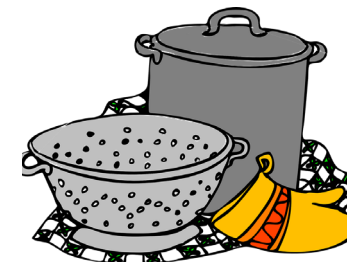
Cooking with Anne Winter Session 2019

AFMSP is excited to begin cooking classes with chef Anne Dargent-Wallace. Try out our new menus!

Register for a two
and a half-hour class:
\$65/class
Wednesdays, 5 to 7:30pm OR
Fridays, 11am to 1:30pm



Prepare a delicious meal to eat
together with recipes to make
the dish again at home!



Week 1 Ratatouille and galette des rois

Vegetable stew with eggplant, zucchini, pepper, and onion and an Epiphany cake.
January 16 or 18.

Week 2 Poisson sauce beurre blanc, gratin dauphinois, et mousse au chocolat

Fish with butter sauce, potato gratin and chocolate mousse
January 23 or 25.

Week 3 Galettes complètes et crêpes suzettes

Buckwheat crepes with ham, egg, and cheese, and sweet crepes with caramelized sugar, orange, and butter.
January 30 or February 1.

Week 4 Courgettes farcies and poires belle-helene

Zucchini stuffed with pork and poached pear with a chocolate sauce.
February 6 only.

Week 5 Tourte salée and bananes flambées

A savory pie with mushroom, onion, and potato and sauteed bananas with rum and raisins.
February 13 or 15.

Week 6 Poulet sauce suprême and tarte aux pommes

Chicken with a cream sauce and an apple tart.
February 20 or 22.

Week 7 Potage Parmentier, tartines salées, and far breton

Leek and potato soup with toasted bread and cheese and flan with prunes.
February 27 or March 1.

Week 8 Tajine au citron et olives and cornes de gazelles

Lemon and olive tajine with cornes de gazelles (Moroccan almond pastries)
To celebrate *le mois de la francophonie!*
March 6 or 8.



Alliance Française
where french culture meets the twin cities
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