

Cooking with Valérie Winter Session 2019

AFMSP is excited to offer two new class options: cook and eat together at the Alliance, or take it home to impress your family and friends!

Register for a one-day class or for a series of four classes:

\$65/class or \$230 for 4 classes

Mondays, 9:30 am to 12 pm or Tuesdays, 5 to 7:30 pm

OR

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

Thursdays, 1 to 3 pm

Last four classes:

February 11 through March 7 (Mondays, Tuesdays or Thursdays)

First four classes:

January 7 through 31 (Mondays, Tuesdays or Thursdays)

Week 1 Risotto and Epiphany cake

Risotto de crevettes et safran, et galette des Rois. Shrimp and safron risotto, and Epiphany cake. January 7, 8 or 10.

Week 2 Eggplant and mozzarella medaillons

Medaillons d'aubergines et mozzarella, gratin de chou-fleur et mousse au chocolat.

Eggplant and mozzarella medaillons, cauliflower gratin and chocolate mousse.

January 14, 15 or 17.

Week 3 La Louisianne

Jambalaya, plat à base de poulet, saucisse, crevette et riz, et beignets aux fruits.

Jambalaya, one pot recipe with chicken, sausage, shrimp and rice, and fruit beignet.

January 21, 22 or 24

Week 4 Lamb gratin and crêpes suzettes

Agneau et aubergines gratin et crêpes suzettes. Lamb and eggplant gratin and crêpes suzettes, crêpes with caramelized

sugar, orage and butter. January 28, 29 or 31.

Week 5 Zucchini vichyssoise and stuffed bell peppers

Vichyssoise de courgettes et poivrons farcis. . Zucchini vichyssoise, a thick zucchini soup, and stuffed bell peppers. February 11, 12 or 14

Week 6 Salmon Koulibiak and gratin

Koulibiak de saumon et gratin de pomme de terre et poireau. Salmon Kouilibak, a Russian fish pie, and leek and potato gratin. October 22, 23 or 25

Week 7 Pistou soup and sautéed chicken

Soupe au pistou et poêlée de poulet au potiron et à la crème. Pistou soup, a vegetable soup with pistou sauce, and chicken and pumpkin sautéed with cream. February 25, 26 or 28

Week 8 Le Maroc

Tajine au citron et olives, et cornes de gazelle. lemon and olive tajine, and cornes de gazelle, a Morrocan almond patries. March 4, 5 or 7