



# Cooking with Valérie Fall Session 2018

AFMSP is excited to continue cooking classes with chef Valérie Faure.  
Try out our new menus!

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 macarponne.*

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

October 22, 23 or 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 or 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)

November 5, 6 or 8