

BergHOFF®

CULINARY CENTER SCHEDULE OF CLASSES

August 2017

Our 2-hour hands-on cooking classes teach useful kitchen skills such as safety and sanitation, serving and presentation techniques, knife basics and advanced preparation techniques. To reserve your seat, please speak with a sales associate in the showroom, or call 727-853-3373.



PRIVATE CLASS
08/05/2017 SATURDAY
11:30AM- 2:00PM

SEASONAL FRUIT BELLINI

PANZANELLA (BREAD AND
TOMATO SALAD)

ONION, MUSHROOM,
PROSCIUTTO AND TALEGGIO
TART

CLAMS WITH WITHE BEANS

CHICKEN MARSALA

PLUM CAKES WITH
MASCARPONE CREAM



LATE SUMMER ITALIAN FARE
08/12/2017 SATURDAY
11:30AM- 2:00PM

GARDEN MINISTRONE SOUP
WITH PARSLEY LEMON PESTO

SHAVED ZUCCHINI AND
ARUGULA SALAD WITH OLIVES

CHICKEN WITH HERB-ROASTED
TOMATOES AND PAN SAUCE

BUTTERNUT SQUASH RISOTTO

BUTTERSCOTCH BUDINO

*Kindly note that closed-toe shoes are required in the culinary center at all times.

**CLASSES ARE \$45 P/PERSON UNLESS OTHERWISE NOTED.

About the chef:

Pastry Chef Cathleen Ryan honed her craft in such notable kitchens as Le Bec Fin, and the Inn at Little Washington. She trained at the Restaurant School at Walnut Hill in Philadelphia, Notter School of Confectionery Arts, and the Uni-versité de Reims Champagne-Ardenne with studies in Gastronomy and Arts of the Table in France. Chef Cathleen is a proponent of farm to table experiences. While living in the Brandywine Valley of Pennsylvania, she was inspired to write the Brandywine Book of Food, released November 1, 2009. The book tells the story of the land, farmers, artisans, vineyards, chefs, and history that make up the culinary terroir of the Brandywine Valley. Presently, she is the Pastry Chef/Instructor at the Jacobson Culinary Arts Academy at Tarpon Springs High School, and a founding member of Slow Food Tampa Bay.