

# BergHOFF<sup>®</sup>

## CULINARY CENTER SCHEDULE OF CLASSES SEPTEMBER, 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.



**FUN WITH CREPES**  
**09/09/2017**  
**SATURDAY**  
11:00AM - 2:00PM

CREPE SUZETTE  
  
CREPES WITH SEAFOOD FILLING  
  
CREPES WITH CITRUS CHICKEN FILLING  
  
CREPES WITH SPINACH, HAM FETA FILLING  
  
CREPES WITH FRESH STRAWBERRY FILLING



**CAJUN COOKING**  
**09/16/2017**  
**SATURDAY**  
11:30AM - 2:00PM

CHICKEN AND SAUSAGE GUMBO  
  
JAMBALAYA, MY WAY  
  
CRAB CAKES  
  
MAQUE CHOUX (DELICIOUS CORN DISH)  
  
SHRIMP AND GRITS  
  
BLACKBERRY COBBLER



**ODE TO YBOR CITY, (SPANISH AND CUBAN)**  
**09/23/2017**  
**SATURDAY**  
11:30 - 2:00PM

COLLARD GREEN SOUP  
  
PICADILLO  
  
TROUT RUSSIAN  
  
BEF STUFFED WITH CHORIZO  
  
COLUMBIA RESTAURANT 1905 SALAD  
  
FLAN



**MY FATHERS CHICKEN CURRY**  
**07/22/2017**  
**SATURDAY**  
11:30 - 2:00PM

CHICKEN CURRY W/  
MANGO CHUTNEY  
  
RICE  
  
SHREDDED COCONUT  
  
CRYSTALIZED GINGER  
  
FRESH MINT  
  
TOASTED ALMONDS.

\*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:

Chef Toni Haynes is from South Tampa - a graduate of Louisiana State University with a degree in Speech and Drama. With over 35 years in the culinary field, she has been the owner and operator of multiple catering companies, servicing high-end functions in Connecticut, Wisconsin, Colorado, and Florida.

Teaching cooking classes since 1978, Chef Toni has made regular appearances as an instructor at the renowned 'Food & Wine' Magazine Annual Culinary Festival in Wisconsin and has taught at USF in their Lifelong Learning Division.