



***Saturday August 8<sup>th</sup>, 2009***

### **Basic Culinary Skills III**

**With Chef Peter Maguire - 10:00-2:30 - \$150 per person**

The culmination of a three part series where we work on more advanced cooking techniques such as: En paillote, en croute, plate presentations, garnishing, side dishes as well as food and wine pairing. Menu and Recipes for French Onion Soup, Seared Scallop, Cauliflower Puree, Roasted Beet Salad, Beef Wellington, Mushroom Duxelles, Sautéed Broccoli, Marchand de Vin Sauce, Béarnaise Sauce, Apple and Nectarine Tartlet with Streusel Topping, Crème Anglaise and Caramel Sauce. Chef Peter, a full time instructor at PCI, has worked in the culinary industry for over 25 years and has won many awards and accolades in hot food competitions as well as ice carving. You can receive a 10% discount on the Skills Classes if you sign up for all three at the same time.

### **Summer Italian Pastas**

**With Chef Jeremy MacVeigh - 10:00-2:30 - \$150 per person**

This class will explore some of Italy's lighter offerings with pasta. We will learn how to make fresh pasta in different shapes and colors as well as stuffed pastas. In addition to making pasta the class will also focus on making sauces and other accompaniments to yield pastas that reap the benefits of summer's bounty. Learn to make quick sauces, how best to include fresh vegetables and what proteins pair up best with lighter pastas. Chef Jeremy is a fulltime instructor at PCI and has recently published a cooking text called "International Cuisine".

### **Basic French Pastries - Pate a Choux**

**With Chef Anne Baldzikowski - 10:00-2:30 - \$100 per person**

Everybody loves a good cream puff, but did you know that this French pastry is incredibly easy to create. In this Hands-on class, let Chef Anne demystify the process of making pate choux in this hands-on course that features both sweet and savory delights! You will learn the secrets to making the classic Puff Pastry Dough, as well as the Pastry Cream to make your own Cream Puffs, Éclairs, & Profiteroles. You will make a bunch of goodies to take home and enjoy with your family and friends. Chef Anne has been in the culinary and pastry field for over 20 years and specializes in teaching the art of baking delectable pastries and designing beautiful cakes and chocolates. Bring a snack or bag lunch to balance out all of the good sweets you will be enjoying in class.

### **Wine Basics - Pairing with Food**

**Certified Sommelier Dave Eriksen - 12:30-2:30 - \$50 per person**

Learn how the pros do it as well as some basic techniques that you can use everyday at home. We will start with introduction into the characteristics of wine that we look to pair with, as well as the anatomy of the palate and olfactory (sense of smell). You will learn the Old Rules of pairing vs. New Rules and why certain flavors go well with each other, and why other don't. We will touch on some classic pairing as well as discuss what you might pair with your favorite dishes at home. You will taste six common food flavors (samples) against six wines with specifically different attributes. There will be plenty of time for Q&A as well. Make sure to have a bite to eat before class. Dave Eriksen has worked in the wine industry locally and in Monterey for the last 8 years and after managing restaurants in the bay area as well as Pebble Beach he is now teaching a wine foundations course at PCI. He is a humorous and dynamic instructor sure to make everyone comfortable and more confident in wine decisions after the class.

**For class availability and to enroll call (408) 370-9190**