

Thyme to Cook

FINE KITCHENWARE AND ACCESSORIES

Spring 2017 Cooking Classes

“Twisty Turvey” hands on Spiralizing Workshop with Rachael Palmer

Monday, April 3rd, 6:30 pm

With one simple kitchen gadget, you can enjoy great flavors, taste, and textures at a fraction of the carbs and calories. The spiralizer can be your new best friend in the kitchen. It creates pasta-like strands out of vegetables like zucchini, sweet potato, and carrots. If you haven't jumped on the spiralized-veggie band wagon yet, come and join Rachael Palmer for this hands- on spiralizing class with her menu;

- Crispy baked curly fries with chive mayo
- Apple, celery root and red grape salad with toasted walnuts and honey-yogurt dressing
- Spiralized cucumber salad with oven dried tomatoes, olives, feta and lemon-oregano chicken skewers
- Sesame-ginger steak, zucchini and carrot noodle salad with orange-cilantro dressing
- Roasted butternut squash noodles with bacon, onion, Brussel sprouts and goat's cheese

Included in the price of this class is a Zyliss Spiralizer, retail value of \$21.99

Price \$95.00 plus tax

“Girls Night Out – Deliciously Healthy Vegetarian “with Vegetarian Chef and cookbook author Nettie Cronish

Wednesday, April 12th, 6:30 pm

Invite your girlfriends for an evening of fun, laughs and quilt free vegetarian cuisine. Learn to combine fresh ingredients and unique flavours. Join cookbook author Nettie Cronish as she creates a variety of great tasting and good for you dishes from her latest book “Nourish”;

- Colourful Quinoa Salad
- Stacked tortilla & Bean Pie
- Sushi One Bowl
- On-the-go Granola Bars

Included in the price of this class is Nettie's cook book “Nourish”.

Price \$95.00, plus tax including book

“Bourbon and Beef” with Chef Moe Vidotto

Monday, April 17th, 6:30 pm

Bourbon with its’ smoky caramel and vanilla flavours adds a special nuance to savory and sweet dishes alike. It pairs perfectly with beef and is the star ingredient in Moe’s menu;

- Oxtail, bourbon broth, cipolline onions with pearl barley and cornbread crisp
- Beef carpaccio, carrot ginger puree, shaved carrots , watercress with a bourbon vinaigrette
- Bourbon braised beef cheeks, sweet potato gnocchi, with bourbon cream and wilted spinach
- Espresso panna cotta, bourbon caramel and hazelnut cocoa meringue

Price \$90.00, plus tax

“C is for Chicken”, with Julia Mitchell

Wednesday, April 26th, 6:30 pm

Julia is back in the Thyme to Cook kitchen to continue her “ABC’s” of cooking with the letter “C” for chicken. Join Julia as she teaches us about “southern fried chicken”, a classic southern American comfort food. Come and learn how to make her crispy, crunchy and juicy chicken with all the sides;

- Atlanta pimento cheese and crackers
- Buttermilk fried chicken with hot honey
- Aunt Tee’s corn pudding
- Tomato and basil pie
- Southern cornbread

Price \$90.00, plus tax

“Creative Salads” with Chef Kate Dowhan

Thursday, May 4th, 6:30 pm

Salads aren’t just a healthy side but can also be an inventive, bold and satisfying meal. Come and join Kate as she demonstrates salad options full of texture, flavours and color. Kate’s menu includes;

- Spicy noodle salad with ground pork and shredded vegetables
- Grilled asparagus steak with hoisin vinaigrette
- Artichoke and butter lettuce salad with chives vinaigrette
- Wild mushroom toasts

Price \$90.00 plus tax

“Backyard Bistro”, with Chef Rachael Palmer

Monday, May 8th, 6:30 pm

Join Rachael as she creates a simple French meal with these time honoured favorite recipes that can be enjoyed with a bottle of wine and good friends right in your own back yard;

- Endive and new potato salad with warm bacon and shallot dressing
- Mussels with caramelized fennel, garlic, tomatoes, olives and sourdough toasts
- Grilled steak and asparagus with béarnaise sauce
- Almond tart with chocolate ganache

Price \$90.00 plus tax

“Pizza and Flatbreads” with Chef Emily Richards

Monday, May 15th, 6:30 pm

From simple dough you can create such delicious recipes! Come and learn how to make easy pizza dough that is created into fun and gourmet flavoured pizzas. Emily will share her secret meaty pizza sauce recipe as well as learn how to make fougasse and flatbread you will want to make each week.

Price \$90.00, plus tax

“Table for Two” with Chef Connie Raso

Tuesday, May 23rd, 6:30 pm

Invite your special someone to a delightful dinner just for two with Connie’s menu of unforgettable dishes;

- Traditional Italian antipasto with an assortment of cheese, salumi & olives

- Risotto with blue cheese, pears and arugula
- Prosciutto wrapped pork tenderloin with apple butter and balsamic glaze served with sautéed greens
- Millefoglie with zabaglione & fresh strawberries

Price \$95.00, plus tax

“Iron Chef” with Chef Daryl Neamtu

Tuesday, May 30th, 6:30 pm

Join Executive Chef Daryl Neamtu as he takes you on a culinary journey that he doesn’t even know about yet. The ladies at Thyme to Cook will pick a secret ingredient for this class and Daryl will have to plan and prepare it all before your eyes without knowing what he has to work with. You will learn different skills and menu planning. How many courses will he make? Join him for a night of excitement and learning.

Price \$95.00 per person, plus tax

To book a reservation, call Thyme to Cook at (519)837-2665 and make payment with Visa or Master Card, or in person with Debit, Cash, visa or master Card. Your reservation is non-refundable and cannot be exchanged for another class.