



Custom Cooking Class Information

Custom cooking classes are available for private parties of 6-12 people. Classes last 3 hours and include generous tastes—paired with wine, and a packet of recipes for each person. Recipe instruction includes a mix of hands-on practice and instructor demonstration. Classes are held in a small commercial kitchen in south Seattle. Please note that there is no seating and no capability for accommodating those with physical disabilities. Attendees should dress comfortably and wear sturdy shoes (loose clothing is discouraged). We are also happy to bring a class to your home as a sit-down lunch or dinner.

Choose any class from the list below, mix-and-match recipes from different classes, or request a menu designed around seasonal Pacific Northwest ingredients. A Spring-Summer class could include seasonal vegetables, seasonal fruits and berries, and wild salmon. A Fall-Winter class could include roasted vegetables, fruit compote with homemade ice cream, and braised or roasted organic meat or poultry. You may also request any of the following techniques to be incorporated into your menu: smoking salmon, making goat cheese, making pasta, filling and shaping ravioli. If you have other special requests or dietary limitations, please let us know when booking your class.

Cost for the class is \$75 per person (\$60 without wine) with a minimum charge of six persons. For parties less than six, the minimum is \$450 (\$360 without wine). For classes in a private home, there is an additional flat charge of \$100 for one server. If you require transportation to and from the class, we can arrange a town car at an additional charge, beginning at around \$260.

A 50% deposit is required to reserve your class date and is non-refundable 72-hours prior to class. The balance is due the day of the class. We accept Visa, Mastercard, American Express and cash. No out of state checks or traveler's checks.

Chef Cancler has a lifelong love affair with cooking. A Seattle native, she holds a degree in Food Science and Nutrition from the University of Washington. In 1990, she began traveling internationally, most often to attend cooking schools, explore food markets, and taste the cuisines of the places she visits. She has studied at several schools in France, including Le Cordon Bleu in Paris. She has traveled by jet, train and ship to 20 countries, including Belgium, Bulgaria, Croatia, Czech Republic, England, Germany, Hong Kong, Hungary, Italy, Japan, Monaco, Morocco, Poland, Portugal, Romania, Singapore, Spain, Thailand, Turkey, and Vietnam. Carole inherits her mother's Slovenian farm legacy, but confesses that Hawaii is the homeland of her heart—she has a second home there and has visited often since 1972. Still on her list of places to see (but not limited to!) are India, Greece, Peru, Argentina, and Tahiti. She loves studying about the anthropology of food—particularly how indigenous foods have traveled and been integrated throughout the world.



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A Hawaiian Luau--Northwest Style! The best dishes found at a traditional luau, with some contemporary touches. No poi here! **Recipes:** Taro fritters with pineapple sauce, Lomilomi salmon appetizer with tomatoes and sweet onions, Oven-roasted Kalua pork (Hawaiian style smoked pork), Chicken luau (with taro leaves in coconut milk sauce), Seafood lulaus (steamed in ti leaves with Hawaiian salt), and coconut pudding with Filipino coconut cake.

Clay Pot Cooking. Clay pots are one of the oldest cooking vessels. Many cultures have their own version for wonderful dishes your family will love! This fun class explores cuisines and cooking methods from China, Morocco, Chile, and the Pacific Northwest. **Recipes:** Yosé-nabé prepared in a Japanese donabé, Herbed Salmon and Potatoes roasted in an unglazed clay baker, Chicken tagine with lemon and olives, Chilean style beans, and a fruit flan baked in a glazed clay dish.

Regions of France: the North. Explore dishes from Normandy to Brittany to Alsace. The warm and welcoming northern regions of France feature a maritime influence, bountiful crops, and hearty appetites. **Recipes:** Leek Tart, Cauliflower salad with piquant sauce, Baked salmon with honey mustard, Chicken in Tarragon Cream, and Apple sorbet.

Regions of France: Paris and the center. From Paris to Lyon, central France boasts a distinguished past. French gastronomy originated in Lyon. The countryside surrounding Lyon, like most of France, supplies a wealth of ingredients. In this class, we make goat cheese and sausage. **Recipes:** Potage Crecy (carrot soup), Cabbage & walnut salad, goat cheese, Lyonnaise sausage with warm potato salad, and Chocolate pear tart.

Regions of France: the south. From Perigord to Provence one finds some of the most desolate and most affluent regions in all of France. Like all of France, the region has a rich history and bountiful ingredients. **Recipes:** Tomato & garlic soup, traditional (no potatoes) Nicoise salad, Monkfish with herb butter, White bean salad, and Basque cake.

Regions of France: Provence. In Provence, sunny coastal towns bustle with excitement, punctuated by stunning Mediterranean views, while the nearby countryside provides a quiet respite. **Recipes:** Tapenade (olive spread), Garlic soup, Beef rolls Provence style, Provence style vegetables, Clafouti (fruit flan).

Showstopper Cakes. More about assembly and presentation than traditional cake baking or decorating, this class includes preparations of five interesting and stunning cakes.

Recipes : Hazelnut Torte, Ricotta Nutmeg cake, Strawberry Bavarois, Zucchini Spice Cake roll, and Chocolate Demise.

Thai/Chinese Vegetarian. This class provides an assortment of interesting recipes to use as a menu, or add to your repertoire as interesting accents. **Recipes:** Crispy Cashew Rolls with Sweet Chili Sauce, Vegetable Salad with sesame dressing, Vegetarian Mussamun Curry, Stuffed Tofu, Spicy Long Beans, and Cucumber Relish.

Wild About Lemons! Explore Italy's love affair with lemons! We've arranged a menu of courses to be enjoyed together, or added to your daily repertoire as exciting accents. **Recipes for Wild About Lemons:** Lemon-Herb Ricotta Ravioli with cherry tomatoes, Cold Seafood Salad with herbs and lemon garlic vinaigrette, Grilled Endives with tangy lemon sauce, Prosciutto-wrapped Chicken marinated with lemon and rosemary, Limoncello (Italian Lemon Liqueur from Sorrento), Limoncello-Pinenut Biscotti with homemade limoncello.