



VISIT OUR SHOP ~ 3729 Lexington Rd | JOIN US FOR A CLASS ~ 3739 Lexington Rd
Louisville, KY 40207 | 502-893-6700

2024 SPRING Cooking Class Schedule

ABOUT OUR COOKING CLASSES - Cooking at the Cottage is Louisville's premier cooking class destination. Winner of the Best of Louisville's 2011 Critic's Choice Award for our classes, we strive to make our classes a means of discovering the pleasures of the kitchen. Our instructors will share their knowledge, techniques, and tips with you, giving you the confidence needed to make cooking a simple, fun, and creative experience!

Whether you choose a demonstration or hands-on class, bring your appetite, as you will have the opportunity to sample each dish that has been prepared. Whether you are a gourmet chef, seasoned home cook or don't know the difference between a stockpot and a sauté pan, you'll find classes that give you the confidence and skills to cook great food.

We offer a number of different styles of classes:

DATE NIGHT is a HANDS-ON class, designed as a way for two individuals (a couple, two friends, girls' night out, family members, etc.) to enjoy an evening together, creating their own meal to enjoy that evening, socializing with others, and in the process, learning a thing or two! These classes are extremely popular, so sign up early to ensure your spot! Remember when registering ~ 1 table = 2 individuals, so please use the number(s) of tables you desire when making your reservation.

DEMONSTRATION is a class where the chef prepares each dish, step-by-step, as the students follow with a recipe packet and are encouraged to ask questions of the chef. Everyone is served a large appetizer portion of each dish.

HANDS-ON is a class where students work at tables raised to counter height, use an induction cooktop, knives, cookware, etc., to prepare each recipe under the direction of the chef instructor. Everyone is served a large appetizer portion of the food prepared.

PARTIAL HANDS-ON is a class that combines demonstration, lecture, and taking a turn at making the "subject food" under the direction of the chef instructor. Everyone is served a large appetizer portion of each dish.

BASIC TRAINING & INTERMEDIATE TRAINING are 6-weeks', hands-on series, where students meet once a week to thoroughly explore various topics & techniques, including basic knife skills, stock & sauce making, working with various proteins – beef, chicken, fish & seafood – and pasta from scratch, to name a few. Everyone is served a large appetizer portion of what is prepared each evening.

GIVE A GIFT CERTIFICATE FOR A COOKING CLASS OR MERCHANDISE – Looking for that perfect gift? A gift certificate for a class, Date Night, or for merchandise is the answer, and it can be purchased online!

HOW TO REGISTER – We have a fantastic line-up of classes coming your way, so choose your favorites and register early to ensure your spot! We will be continuing to add classes to the schedule, so check back often! We have ONLINE REGISTRATION for our classes or call us at 502-893-6700 to make your reservation! If you have a split payment or a store credit, please call the store to register.

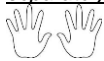
ONLINE REGISTRATION for our classes, or you may call us at 502-893-6700 to make your reservation! If you have a split payment or a store credit, please call the store to register.

CANCELLATION POLICY – Our cancellation & classroom policy is listed on the last page of this schedule; please take a moment to review before making your reservation. If you have any questions, please call, and let us answer your question before making your reservation.

April Classes

Wednesday, April 3rd • 6:30 – 9:00 pm • “A Tour of Italy ~ Friuli, Venezia & Giulia” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers & Delizie Italiane • \$70.00. The combined regions of Friuli, Venezia & Giulia borders what is now Croatia and Slovenia. This is apparent in the three small provinces cuisine. The capital city and largest of this region is Trieste. The coastal towns of Grado and Lignano are very famous for beach & sand. The prosciutto San Daniele comes from the town of San Daniele and is prized more than the Parma prosciutto in Italy itself for the richness in flavor. This region is heavily influenced from what used to be Yugoslavia in its cuisine. Seafood also plays a big part of the food eaten in this region as it rests on the Adriatic Sea. Menu: Pasta e Fagioli ~ a hearty cannellini bean soup with pancetta and potatoes and short pasta topped with pecorino cheese • Filetti di Merluzzo all' Istriana ~ fresh cod stewed with crushed red pepper, capers, lemon, garlic, and onion served with roasted potatoes • Budini di Avena ~ a baked oatmeal pudding. **Two glasses of wine are included in the price of each seat. No BYOB.*

Thursday, April 4th • 6:30 – 8:30 pm • “Girls Night Out ~ April” • Hands-On Class • Angelina Bruner – Angelina's Culinary Consulting • \$70.00. Grab a girlfriend, sister, mom, or daughter and spend a relaxing evening together cooking, laughing, and learning! Menu: Greek Salad ~ feta, red onion, kalamata olive, cucumber, pepperoncini served with homemade Greek dressing and warm pita bread • Seared Lamb Filet Rubbed with Mint, Lemon Zest, and Garlic served with Creamy Risotto and Roasted Asparagus • Honey Cake with Pecan Caramel and Fresh Vanilla Whipped Cream. **Remember when registering to let us know if you would like to be seated with someone (and their name) who is registering separately. You will be cooking in pairs. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Friday, April 5th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • David Moeller – Sullivan University • \$130.00 for TWO individuals. Menu: Empanadas with Chicken, Cheese, and Roasted Corn Chipotle Aioli • Spanish Seafood and Chorizo Stew with Chickpeas, Saffron, Smoked Paprika, and Stone Ground Grits • Drunken Peaches with Spiced Rum, Streusel Topping, and Vanilla Cream. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Saturday, April 6th • 11:00 – 1:30 pm • “Private Event” • Hands-On Class • Jessica Jones – Cooking at the Cottage

Saturday, April 6th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Macaroni and Cheese with Pesto and Sundried Tomato Garlic Crust • Seared Beef Tenderloin with Mushroom and Artichoke served with Roasted New Potato and Zucchini Provencal • Banana Foster Bread Pudding. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Monday, April 8th • 6:30 - 9:00 pm • “April Showers Bring May Flowers - Cookie Decorating Workshop” • Hands-On Class • Amanda Wilson - Amanda Made • \$70.00. This class is open to both adults and kids ages 12 and up. Learn to decorate a variety of cookies, perfect for this time of the year, to give your family and friends or enjoy yourself. Learn the techniques and tricks to work with royal icing, how to achieve the proper consistency as well as coloring the icing; you will learn the correct way to fill and use a piping bag for decorating, as well as how to store leftover icing. Several different cookie decorating techniques will be covered in class such as working with royal icing, outlining, and flooding cookies in addition to learning the wet-on-wet technique, and tips for baking the perfect cookie. Amanda will share her recipes for Traditional Sugar Cookies, and Royal Icing. **please note that colors may vary compared to the cookie photos. Students will take home six cookies they complete in this class - Tulip Cookie • Daisy Cookie • Umbrella Cookie • Rain Boots Cookie • Bird Cookie • Bird House Cookie. *One glass of wine is included in the price of each seat. No BYOB.*



Tuesdays, April 9th through May 14th • 6:30 – 9:00 pm • “Basic Training 101 ~ Technique Classes” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$595.00. A six-week series of HANDS-ON training is guaranteed to have you cooking like a pro in no time! This class is designed for all students, from the beginning cook to the cook who wants to fine-tune his or her skills, and understand the “whys” of cooking! During this course, you will learn proper knife skills, stocks, soups, basic sauce making, and techniques such as sautéing, roasting, braising, slow roasting, pan-frying, and deep-frying. You will learn how to break down a whole chicken into individual pieces, and how to truss meat correctly. You will learn about cooking beef, chicken, seafood, vegetables, and starches. After this course, you will feel much more confident in the kitchen, and motivated to try out new dishes and create your own recipes! *Feel free to bring your cook’s knife if you wish. Class is limited in size, so sign up early to ensure your seat! Aprons are not provided. *No alcohol will be served. No BYOB.*



Thursday, April 11th • 5:00 – 9:00 pm • “Beginner’s Sourdough Workshop – 4 hours” • Hands-On Class • Bethany Evans – Chillspice • \$85.00. Sourdough is the rage right now both for its taste but also for its health benefits. Join me in a four hour workshop where you’ll learn all about making sourdough bread! I’ll teach you how to make a loaf of sourdough, feed and maintain a sourdough starter, explain fermentation basics, and show you how to shape the dough. We’ll cover the entire process, from start to finish. You’ll learn: My super simple sourdough method which requires only 20 minutes of hands on time from start to finish, including the baking! • Sourdough starter basics • Understand what a sourdough starter is and how to maintain it • Fermentation and Proofing: Discover how these processes improve your bread’s texture and flavor • Shaping and Scoring: See how to shape boule(round loaf) and score it for your desired look • Dough Strengthening: Learn tips to build dough tension during bulk fermentation. You will take home: dough in a tea towel and colander to bake the next day • an Aliquot jar (dough clock) • a printed workbook with the recipe and instructions • a container of sourdough starter (that is 230+ years old from San Francisco) • an online digital course with lessons and video tutorials via email • an option to join Chillspice’s Beginner’s Sourdough Workshop private Facebook group • And finally the knowledge to bake sourdough all on your own over and over again which is priceless! I can’t wait to see you there. It’s going to be a blast! Required for class: bring a digital food scale; if you don’t have one they are available for purchase in the Cottage’s retail store at 10% off. Needed for baking the next day: high quality parchment paper and a round 6 quart Dutch oven, roaster pan, or stainless steel pot (not needed in class) are also available in the retail store if you don’t have one at 10% off. *Aprons are not provided. Please eat before you come. *One glass of wine is included in the price of each seat. No BYOB.*



Friday, April 12th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$130.00 for TWO individuals. Menu: Arugula Baby Kale Salad with Red Onion, Toasted Pistachios, Dried Cherries, with a Lemon Pepper Mustard Vinaigrette served with Toasted French Baguette • Seared Chicken Breast with a Tarragon Béchamel Sauce served with Whipped Herbed Potatoes, Caramelized Carrots • Crème Brûlée with Whipped Cream and Fresh Berries. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



KIDS’ CLASS! Saturday, April 13th • 11:30 – 1:30 pm • “Creative Candy Fun ~ Cupcake Decorating ~ Kids’ Class” • Ages 7 – 12 years old • Hands-On Class • Jesica Jones – Cooking at the Cottage • \$60.00. Cupcakes are so much fun to eat, but even more fun to make and decorate! Learn to make the batter and “bakery” buttercream from scratch, bake the cupcakes, and decorate them to take home and enjoy. You will also learn how to fill the cupcakes, as well as fun decorating and piping techniques. Menu: Confetti Vanilla Cupcakes • Bakery Buttercream Icing • Decorate with Loads of Favorite Candies for a chance for each child to engage their mind and show their creative side! *There is no supply list for this class. ** (Parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision.) *** When registering, please list the child’s name and age in the comment section and allergies.*



Saturday, April 13th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Classic Caesar Salad with Garlic Croutons • Poached Filet of Salmon with Lemon Caper Velouté served with Saffron Rice and Brussels Sprouts and Carrots • Chocolate Pecan Cheesecake with Chocolate Sauce. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Monday, April 15th • 6:30 – 9:00 pm • “Classic French Souffles” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$70.00. Learn the techniques needed to make the perfect souffle. Souffles can be sweet or savory, can be served as a light meal, used as a side, or served for dessert. They are impressive to look at and even better to eat. Menu: Savory ~ Gruyere Cheese Souffle • Sweet ~ Chocolate Souffle. **One glass of wine is included in the price of each seat. No BYOB.*



Wednesday, April 17th • 6:30 – 9:00 pm • “Sweet Breads ~ Coffee Cake, Scones, & Cinnamon Rolls” • Demonstration Class • Brad Dillon – Black Sheep Bakery • \$60.00. Springtime brings out the sweet side of the Black Sheep Bake Shop. So, just in time for your Derby, and Mother’s Day guests, not to mention gift giving from your heart and kitchen, break out the mixing bowl and the rolling pin, and prepare to WOW your friends with your baking skills. We will begin with an amazing Cinnamon Chip Coffee Cake that will become an instant favorite. We will also work on traditional scone skills with Almond Dried Cherry Scones and then learn the “Way to Easy” No Butter Scone that produces a very light, delicious sweet with little fuss or mess. And for your table, Brad will show you how to make the Simplest Biscuit Recipe Ever ~ only two ingredients. Last, but not least, to save you that long trip to the mall, we will make a new and improved version of his “To Die For” Cinnamon Rolls from scratch, that will save you both gas money and calories. **Two glasses of wine are included in the price of each seat. No BYOB.*

Thursday, April 18th • 6:30 – 9:00 pm • “An Elegant Spring Evening” • Demonstration Class • Michael Bowe – Red Yeti • \$70.00. Join us in welcoming Chef Michael Bowe to the Cottage for his first class. Enjoy an amazing elegant menu this evening and learn a thing or two. Menu: Crab Fritters with Jalapeño Jelly • Oven Roasted Stuffed Quail with Rainbow Chard, Jake’s Country Sausage, Sweet Potato, Dried Cherry, Spanish Onion, and Bourbon & Rosemary Syrup • Shaffer Farm Seared Skirt Steak served with Chimichurri Aioli, and White Truffle Potatoes • White Chocolate Mousse with Shortbread Cookie Crumble, Chocolate Coated Blueberry, and JQ Dickinson Salt. **Two glasses of wine are included in the price of each seat. No BYOB.*

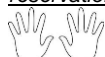
Friday, April 19th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • David Moeller – Sullivan University • \$130.00 for TWO individuals. Menu: Classic Caesar Salad • Pasta with Chicken, Pinenuts, Parma Ham, Spinach, Tomato, Basil Pesto, Vodka Cream Sauce, and Parmesan Cheese • Peach and Spiced Rum Crisp with Streusel Topping and Vanilla Cream. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



KIDS CLASS! Saturday, April 20th • 11:30 - 1:30 pm • “Fun Family Dinner ~ Kids Class” • Ages 7 - 12 years old • Hands-On Class • Heidy Michel - Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! Menu Spinach Dip with Veggies • Chicken Alfredo with Broccoli • Cheesy Bread • Confetti Cake with Chocolate Frosting. *** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child’s name and age in the comment section along with any allergies.*



Saturday, April 20th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Manhattan Seafood Chowder with Toasted Croutons • Seared Breast of Chicken with Sauce Dijon served with Cheese Grits and Green Beans Almondine • Peach Crème Brûlée with Cinnamon Creme. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Sunday, April 21st • 1:00 – 2:30 pm • “Cookbook Club ~ April ~ Just Stuff It” • Free to all those who love to cook. This unique take on the traditional book club will be hosted by Cooking at the Cottage in our classroom. Each participant will choose a cookbook from his/her collection or a favorite recipe, cook one recipe to bring and share with the club, and a printed copy of the recipe to share. **APRIL MEETING WILL BE A THEMED EVENT – JUST STUFF IT.** Choose an offering/dish that is filled/stuffed – this could be appetizer, vegetable, entrée, dessert, or snack. The Cottage will provide plates, napkins, serving utensils, and beverages. The club will offer a place to discover new food, new books, and new friends. Please register through our website. The meetings will be held on the 3rd Sunday of each month from 1 – 2:30 pm.

Monday, April 22nd • 6:30 - 9:00 pm • “Fabulous French Macarons ~ Spring Edition” • Hands-On Class • Jessica Jones - Cooking at the Cottage • \$70.00. Learn to perfect the skills needed to create stunning French almond macarons, perfectly domed, and footed, as well as make two types of buttercream for the filling. You will practice the preparation of ingredients, a foolproof way of mixing the batter, and piping and baking these popular cookies. Each student will take home a small package of macarons to enjoy! Please bring an apron with you to class. Menu: Amaretto Flavored Macaron with Peach Amaretto Filling • Vanilla Macaron with Lavender Infused White Chocolate Ganache Filling • Swirled Red Strawberry Macaron with Strawberry Cabernet Compote and Crème Filling. **One glass of wine is included in the price of each seat. No BYOB.*



Wednesday, April 24th • 6:30 – 9:00 pm • “First Saturday in May ~ Derby Day” • Demonstration Class • Janine Washle “The Flavor Queen” – Flavor Queens Kitchen in Clarkson, KY • \$65.00. ‘Getting Saucy’ this Derby by learning how to make the basics of Derby Day favorites. It’s only a few weeks away – the first Saturday in May! Menu: Homemade Henry Bain’s Sauce • Mango Chutney • Homemade Jezebel Sauce • Benedictine Spread • Hot Brown Cheese (Mornay) Sauce • Henry Bain’s Beef and Rice Meatballs • Jezebel Glazed Baby Back Ribs • Benedictine Creamed Potatoes • Hot Brown Stuffed Roma Tomatoes.

Thursday, April 25th • 6:30 - 9:00 pm • “Basics of Cake Decorating ~ Technique Class” • Hands-On Class • Jessica Jones - Cooking at the Cottage • \$70.00. Learn all of the basics of cake decorating. Some of the topics covered in this class are assembly, filling, crumb coating, and flat icing the cake, borders, and piping techniques, coloring the frosting, making Swiss Meringue buttercream frosting, and more. Each student will be provided with an 8 inch cake to decorate and take home, show off, and enjoy! This is not a Wilton cake class--it’s SO much more! Please arrive early, with your supplies, as we will begin promptly at 6:30 pm. ****Ask for your supply list at signup. We offer these items for sale at the Cottage, along with a 10% class discount on your purchase. We would be happy to put a kit together for you ahead of time. Just let us know. *One glass of wine is included in the price of each seat. No BYOB.*



Friday, April 26th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Jessica Jones – Cooking at the Cottage • \$130.00 for TWO individuals. Menu: Roasted Beets, Feta Cheese, Asparagus, Edamame and Citrus Segments served with Citrus Vinaigrette • Herb Roasted Chicken Breast served with Wild Rice Pilaf and Ginger Glazed Carrots • Red Berry Trifle with Lemon Sponge Cake served with Vanilla Bean Chantilly Cream. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Saturday, April 27th • 11:30 - 2:00 pm • “Talk Derby To Me - Cookie Decorating Workshop” • Hands-On Class • Amanda Wilson - Amanda Made • \$70.00. This class is open to both adults and kids ages 12 and up. Learn to decorate a variety of cookies, perfect for this time of the year, to give your family and friends or enjoy yourself. Learn the techniques and tricks to work with royal icing, how to achieve the proper consistency as well as coloring the icing; you will learn the correct way to fill and use a piping bag for decorating, as well as how to store leftover icing. Several different cookie decorating techniques will be covered in class such as working with royal icing, outlining, and flooding cookies in addition to learning the wet-on-wet technique, and tips for baking the perfect cookie. Amanda will share her recipes for Traditional Sugar Cookies, and Royal Icing. **please note that colors may vary compared to the cookie photos. Students will take home five cookies they complete in this class - Horse Head Cookie • Mint Julep Cookie •*

Jockey Silk Cookie • Rose Cookie • State of Kentucky.*One glass of wine is included in the price of each seat. No BYOB.



Saturday, April 27th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Heidi Michel – Cooking at the Cottage • \$130.00 for TWO individuals. Menu: Crab Stuffed Mushrooms • Beef Sirloin with Blue Cheese Sauce served with Rice Pilaf and Grilled Asparagus • Red Velvet Cake with Whipped Cream Cheese Frosting. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Monday, April 29th • 11:30 – 2:00 pm • “Run for the Roses” • Demonstration Class • Jesica Jones – Cooking at the Cottage • \$65.00. Derby Day is just around the corner and the festivities are in full swing. This will be a fun and delicious way to start off Derby week. Menu: Hot Brown Quiche • Bacon and Bleu Deviled Eggs • Smoked Gouda Pimento Cheese and Classic Dilled Benedictine served with Assorted Crackers and Sliced Bread • Bourbon Chocolate Cake with Browned Butter Frosting. **Two glasses of wine are included in the price of each seat. No BYOB.*

Monday, April 29th • 6:30 – 9:00 pm • “The French Way with Le Relais” • Demonstration Class • Ronnie Dunning – Le Relais • \$70.00. Please join us in welcoming Chef Ronnie Dunning to the Cottage for his first class with us! Enjoy an evening of French delights while you learn a thing or two. Menu: Shredded Duck Confit served on a Olive Oil Toast Point, finished with Cassis Sauce, Crispy Shallots, and Fresh Herbs • Salade de Chèvre Chaud ~ warm goat cheese, on a bed of bibb lettuce, watermelon radish, finished with balsamic and olive oil vinaigrette • Seared Salmon on a bed of pearl couscous, finished with hollandaise sauce and salmon roe • Grand Marnier Soufflé served with Crème Anglaise. **Two glasses of wine are included in the price of each seat. No BYOB.*

May Classes

Wednesday, May 1st • 11:30 – 2:00 pm • “Private Event” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting.

Friday, May 10th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$130.00 for TWO individuals. Menu: Roasted Goat Cheese Stuffed Dates Wrapped in Prosciutto with Spicy Honey • Pasta with Sweet Pea and Pancetta Cream Sauce finished with Parmigiana Reggiano Cheese • Chocolate Flourless Cake with Fresh Raspberries and Whipped Cream. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



KIDS’ CLASS! Saturday, May 11th • 11:30 – 1:30 pm • “Edible Flowers for Mom ~ Cupcake Decorating~ Kids’ Class” • Ages 7 – 12 years old • Hands-On Class • Jesica Jones – Cooking at the Cottage • \$60.00. Cupcakes are so much fun to eat, but even more fun to make and decorate! Learn to make the batter and “bakery” buttercream from scratch, bake the cupcakes, and decorate them to take home and enjoy. You will also learn how to fill the cupcakes, as well as fun decorating and piping techniques. Menu: Vanilla Orange Cupcakes • Bakery Buttercream Icing • Create a Custom Bouquet of Flowers ~ each of 6 cupcakes will be decorated as a flower and when put together will create the edible bouquet. *There is no supply list for this class. ** (Parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision.) *** When registering, please list the child’s name and age in the comment section and allergies.*



Saturday, May 11th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: New Orleans BBQ Shrimp with Stoneground Grits • Seared Beef Tenderloin with Sauce Chasseur served with Roasted Potato and Vegetable Medley • Peanut Butter Mousse with a Chocolate Cookie.
**Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Monday, May 13th • 6:30 - 9:00 pm • “Fabulous French Macarons ~ Spring Edition” • Hands-On Class • Jessica Jones – Cooking at the Cottage • \$70.00. Learn to perfect the skills needed to create stunning French almond macarons, perfectly domed, and footed, as well as make two types of buttercream for the filling. You will practice the preparation of ingredients, a foolproof way of mixing the batter, and piping and baking these popular cookies. Each student will take home a small package of macarons to enjoy! Please bring an apron with you to class. Menu: Amaretto Flavored Macaron with Peach Amaretto Filling • Vanilla Macaron with Lavender Infused White Chocolate Ganache Filling • Swirled Red Strawberry Macaron with Strawberry Cabernet Compote and Crème Filling. **One glass of wine is included in the price of each seat. No BYOB.*



Wednesday, May 15th • 11:30 – 2:00 pm • “Mother’s Day Out” • Demonstration Class • Jessica Jones – Cooking at the Cottage • \$65.00. Enjoy a day out with your mom, best friend, or those special ladies in your life. Relax, enjoy, and learn to make a few new dishes. This would make a great gift for Mother’s Day! Menu: Curried Deviled Eggs • Spring Panzanella Salad • Quiche with Caramelized Onion, Mushroom, Peppers, and Gouda Cheese • Fresh Strawberry Shortcake. **Two glasses of wine are included in the price of each seat. No BYOB.*

Wednesday, May 15th • 6:30 – 9:00 pm • “Spring Salads” • Demonstration Class • Janine Washle “The Flavor Queen” – Flavor Queens Kitchen in Clarkson, KY • \$65.00. 2024 food trends show that salads are at the top of the list especially Caesar salads, and chopped salads. Let’s follow that tasty course with the following meal-worthy salads. Menu: components of Caesar Salad ~ homemade dressing and croutons • Chopped Salad 101 • Springtime Lentil Salad • Wilted Greens with Warm and Spicy Bacon Dressing • Tropical Sweet Potato Salad • Lemony Cauliflower Broccoli Salad.

Thursday, May 16th • 6:30 – 9:00 pm • “A Tour of Italy ~ Veneto” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers & Delizie Italiane • \$70.00. The region of Veneto is most well recognized for its largest city, Venice. This region is bordered on the West by Lago di Garda (Italy’s largest and most famous lake) and on the right by the Adriatic Sea. Other well-known historic cities in this province are Verona, which is home of the balcony site of Romeo and Juliet and Padua a small town with a wonderful university. Also, in the region in the mountainous northern section is the scenic and beautiful ski town of Cortina D’Ampezzo in the Dolomite mountains. This region is famous for all types of Risotto dishes and fish. Menu: Pasta coi Bisi ~ pasta e piselli ~ a fresh pea soup with fresh tomato, onion, and short pasta • Polenta Pastissada ~ cooked polenta squares browned in butter and topped with a hearty veal ragù topped with parmigiano cheese • Insalata di Radicchio alla Vicentina ~ a red radicchio salad with cooked pancetta, extra virgin olive oil, and red wine vinegar • Frittole alla Veneziana ~ a fried dough with rum soaked raisins, pine nuts, and dried candied fruits dusted with powdered sugar. **Two glasses of wine are included in the price of each seat. No BYOB.*

Friday, May 17th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$130.00 for TWO individuals. Menu: Sautéed Garlic, Rosemary, and Mushroom Crostini with Melted Gruyere Cheese • Beef Tenderloin with Vegetable Hash and Whipped Herb Potatoes • Chocolate Chip Cookie Dish with Vanilla Ice Cream and Chocolate Sauce. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



KIDS CLASS! Saturday, May 18th • 11:30 - 1:30 pm • “What’s for Breakfast ~ Kids Class” • Ages 7 - 12 years old • Hands-On Class • Heidi Michel - Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! Menu: Biscuits and Sausage Gravy • Cheesy Vegetable Egg Bake • Nut Granola • Fruit Salad with Dip. *** (parents will not be permitted to stay during class; our staff will be on hand to assist*

the chef and the students and provide extra supervision) *** when registering, please list the child's name and age in the comment section along with any allergies.



Saturday, May 18th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Chicken and Sausage Creole with White Rice • Poached Filet of Salmon with Mushroom Supreme Sauce served with Jasmine Rice and Zucchini and Carrot • Chocolate Espresso Mousse topped with Chocolate Cream. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Sunday, May 19th • 1:00 – 2:30 pm • “Cookbook Club ~ May ~ Salads with No Lettuce” • Free to all those who love to cook. This unique take on the traditional book club will be hosted by Cooking at the Cottage in our classroom. Each participant will choose a cookbook from his/her collection or a favorite recipe, cook one recipe to bring and share with the club, and a printed copy of the recipe to share. **MAY MEETING WILL BE A THEMED EVENT – SALADS WITH NO LETTUCE.** Choose an offering/dish that is filled/stuffed – this could be appetizer, vegetable, entrée, dessert, or snack. The Cottage will provide plates, napkins, serving utensils, and beverages. The club will offer a place to discover new food, new books, and new friends. Please register through our website. The meetings will be held on the 3rd Sunday of each month from 1 – 2:30 pm.

Monday, May 20th • 6:30 – 9:00 pm • “Fresh Pasta from Scratch ~ Technique Class” • Hands-On Class • Sandra Gugliotta – Dining Elegance Caterers & Delizie Italiane • \$70.00. Unlock the secrets of making fresh egg pasta dough the way it is made in the kitchens of Italy. Under the watchful eye of Sandra, you will learn this art the same way she learned from the ladies in her Italian family. Making pasta from scratch is one of the most fulfilling experiences you can have, turning flour and egg into a tender, luscious sheet of dough ready to be used in endless ways. It's a fun experience for the whole family and so rewarding! Menu: Homemade Lasagna con Ricotta ~ you will make fresh sheets of pasta and ricotta filling, add meat sauce (chef will pre-make), assemble, and bake. **Two glasses of wine are included in the price of each seat. No BYOB.*



Wednesday, May 22nd • 6:30 - 9:00 pm • “Here We Go Again - Italian Style” • Demonstration Class • Serge Katz - FlavaVille Food Truck • \$65.00. “Take your palate on an adventure” is Serge’s motto so back by popular demand enjoy an evening dining on some Italian delights. Menu: Pasta al Forno - Baked pasta, marinara sauce, prosciutto ham, peas, and cheese • Caesar Salad with Creamy Dressing, Croutons, and Parmesan Cheese • Beef Saltimbocca - beef cutlet topped with prosciutto and mozzarella cheese served with a white wine sauce and vegetables • Tiramisu. **Two glasses of wine are included in the price of each seat. No BYOB.*

Thursday, May 23rd • 6:30 – 8:30 pm • “Girls Night Out ~ May” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$70.00. Grab a girlfriend, sister, mom, or daughter and spend a relaxing evening together cooking, laughing, and learning! Menu: Romaine Caesar Salad with Toasted Baguette • Sautéed Fresh Shrimp with Blistered Tomato, Parsley, Garlic, and Lemon Pasta • Boston Cream Cake with Chocolate Ganache. **Remember when registering to let us know if you would like to be seated with someone (and their name) who is registering separately. You will be cooking in pairs. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Friday, May 24th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • David Moeller – Sullivan University • \$130.00 for TWO individuals. Menu: Stone Ground Grits with Shrimp and Andouille Red Eye Gravy • Seared Beef Tenderloin with Roasted Garlic Herb Sauce, Whipped Potatoes, and Sautéed Vegetables • Bourbon Pecan Bread Pudding with Chocolate Sauce. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Saturday, May 25th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Penne Pasta Puttanesca with Garlic Toast • Seared Breast of Chicken with Blue Cheese and Walnuts served with Cheesy Polenta and Vegetable Ratatouille • Chocolate Pots de Crème with Chantilly Cream. *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



Tuesday, May 28th • 6:30 – 9:00 pm • “Let’s Get Saucy ~ Mother Sauces ~ Technique Class” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$70.00. In this class, you will learn the basics of how to prepare the five mother sauces ~ Béchamel, Espagnole, Tomato, Hollandaise, and Velouté. You will become familiar with terms like Mise en place, Mirepoix, and the different types of Roux, such as white, blonde, and brown. After you make each of these five sauces hands-on. Menu: Béchamel Sauce • Espagnole Sauce • Tomato Sauce • Velouté Sauce • Hollandaise Sauce. *Two glasses of wine are included in the price of each seat. No BYOB



Wednesday, May 29th • 6:30 – 9:00 pm • “Getting into Grilling” • Demonstration Class • Janine Washle “The Flavor Queen” – Flavor Queens Kitchen in Clarkson, KY • \$70.00. Memorial Day is the unofficial start to summer, and the official kick-off to grilling season! Let’s ease into it with recipes that will make us King (or Queens) of the grill with flavorful style. Menu: Monroe County Pork Chops • Cherry Bomb Chicken Thighs • Brazilian Skirt Steak with Grilled Pineapple • Kentucky Black Sauce • All Purpose Dry Rub Blend • Grilled Corn and Potato Salad • Smoky Baked Beans.

Friday, May 31st • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Jessica Jones – Cooking at the Cottage • \$130.00 for TWO individuals. Menu: Spinach Artichoke Dip served with Crackers and Bread • Chicken Breast en Papillote with Lemon Butter and Ribbon Vegetables served with Rice Pilaf • Strawberry Shortcake with Fresh Whipped Cream. *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



As always, we are still adding classes as we move forward so stay tuned and check back often! And thank you for being the best part of the Cottage!

CLASS REGISTRATION & CANCELLATION POLICY

Cooking at the Cottage classes are a ticketed event, filled on a first-come basis and payment must be made at the time of registration. **ONLINE** registration is **NOW AVAILABLE**, or can be done in person or by phoning the Cottage at (502) 893-6700. (No email requests honored.) Payment is due at time of registration. We accept all major credit cards. If paying by Gift Card, please have your card available, since we will need the numbers printed on the back of the card. Please bring your card with you to class for redemption. If paying with a split payment (gift card & credit card) or using a store credit, you must call the store to register.

**REQUESTS FOR REFUNDS OR TRANSFERS MUST BE MADE
SEVEN (7) FULL DAYS PRIOR TO THE SCHEDULED CLASS.
CANCELLATIONS MUST BE MADE BY 11:59 PM THE NIGHT BEFORE THE 7 DAY PERIOD.
WE ARE SORRY, BUT WE CANNOT MAKE EXCEPTIONS.**

Cooking classes are like tickets to a performance, concert, or sporting event: the show must go on, so we encourage you to send a substitute if you are unable to attend.

If you cannot attend class and can't find a substitute, please let us know anytime during the 7-day period before class. If we are able to sell your seat(s) from a waiting list, we will issue you a store credit to be used for another class (not merchandise) during the next 12 months.

Due to the availability of ingredients, sometimes the chef must substitute recipes in class. And because of time constraints, not every recipe scheduled is necessarily prepared. We will provide the class with a packet of written recipes, but you are encouraged to make your own notes.

All classes are held in our classroom at Cooking at the Cottage, unless otherwise noted. Participation in a Cooking at the Cottage hands-on class places you in a typical cooking environment with inherent risk. By registering for a Cooking at the Cottage event, you agree to release Cooking at the Cottage and its staff, employees, and contractors from all liability arising from direct or indirect damages or injury. We reserve the right to substitute instructors in a given class, if necessary.

We want all of our students to have a great classroom experience, so please arrive on time, keep talking to a minimum during class, and silence your cell phone. You may wish to bring a sweater to class because the temperature in the classroom does vary.

If we cancel a class due to inclement weather or other unforeseen circumstances, you will be notified by phone or email as soon as the decision is made, and a credit for another class will be issued. However, if we hold a class, there will be **NO CREDITS or REFUNDS** due to the weather, whether you attend or not.

Don't forget ... all classes are held at Cooking at the Cottage, 3739 Lexington Rd., Louisville, KY 40207. Visit our website at **www.cookingatthecottage.com** and sign up for our newsletter, sent by e-mail twice monthly!

Thank you for your patronage, loyalty, and friendship! We look forward to seeing you in our kitchen!

