Master Your Kitchen
$95.00 per person + tax

Pasta 101
Tuesday, April 7th @ 7:00pm

Nonna's Tomato Sauce
Hand Rolled Pica (long pasta)
Cheese Tortellini (stuffed pasta)

V-Power Dishes ~ Delicious Vegetarian & Vegan
Saturday, April 25th @ 11:00am

Quinoa Stuffed Bell Peppers
Falafel's with Garlic Tahini Sauce
Sweet Potato Enchiladas

All about Risotto ~ Gluten Free
Saturday, April 25th @ 11:00am

Basic Risotto
Risotto Variation:
Pancetta and Peas (can be substituted to be Vegetarian)
Wild Mushroom Ragout
Risotto Cakes

Asian Take-Out
Monday, April 27th @ 7:00am

Young Chow Shrimp Fried Rice
Chicken Pad Thai
Mongolian Beef with Broccoli

Knife Skills

Saturday, June 6th @ 11:00am

Learn how to:
Julienne – Dice – Chiffonade – Mince – Sharpen your knife - Knife quality differences
Hands on Cooking:
Vegetable Stir Fry

Lebanese Favorites

Saturday, May 9th @ 11:00am

Beef Kafta
Tabbouleh Salad
Caramelized Onion Hummus

Moving to Mumbai

Saturday, May 9th @ 3:00pm

Masala Dhal (Curried Red Lentils)
Chicken Makhani (Butter Chicken) and Basmati Rice
Homemade Naan bread

Pasta 101

Saturday, May 16th @ 11:00 am

Hand Rolled Pici (egg free - long pasta)
Handmade Mushroom Ravioli (stuffed pasta)
Ricotta Gnocchi

Yum Yum Thai

Saturday, May 16th @ 3:00 pm

Yam Neua: Thai Beef Salad
Kaeng Khiao Wan: Vegetable Green Curry
Chicken Pad Thai and Peanut Sauce

Gift certificates available.

Duration of this hands on cooking class is approx. two hours.

Please bring re-usable take out containers to pack up the food you prepared.

Upon booking kindly provide your name, contact telephone number as well as your email address.

Payment can be done via e-transfer to info@cirillosacademy.com or forward your credit card information.

Some substitutions can be arranged to accommodate possible dietary restrictions or allergies. Kindly mention this upon booking.

Aprons and ice water will be provided.

Beverages are available to purchase during class.

Free parking at the rear of the building.

Recipe package will be sent out via email after the class.