

THE CLASSES IN DECEMBER 2016

WEDNESDAY 5 :00PM/8:00PM

December 14: DARE THE TRUFFLE: **FULL**
*How to choose it with more confidence.
 How to enhance it in the kitchen*

December 28: COOKING WITH LOCAL PRODUCTS:
The «Coeur Val de Loire» saffron, some hearty Applications

FRIDAY 10 :00AM /1 :00PM

December 2: THE SEA BREAM WITH SATAY **FULL**

December 9: A SIGNATURE DISH **FULL**

December 16: THE FOIE GRAS TERRINE:
*Make your own terrine for the holidays.
 (you'll be on your way with a small terrine)*

December 30: THE SMOKED SALMON:
*I will give you my technique and my tricks of seasonings from Scandinavian countries.
 (you will be on your way with a salmon fillet)*

SUNDAY / PASTRY 10 :00AM/1 :00PM

December 4: CHOCOLATE SPECIAL.
Throw yourself into manufacturing « homemade » chocolates for the holidays.

December 11: DO YOU KNOW THE TRADITIONAL « BREDELE ALSACIENS »?
During this class discovery the « anis bredele », the spritz, the zimtsterne and the schwowebrEDELE...

THE CLASSES IN JANUARY 2016

WEDNESDAY 5 :00PM/8:00PM

January 25:
LOCAL PRODUCE COOKING:
*“The Anjou quinoa” from Maud ABBOTT.
 Cooked different ways: as a risotto, with “rouille”,
 as bundles with truffled egg cream*

FRIDAY 10 :00AM /1 :00PM

January 20:
CHUCK OF BEEF:
“Rossini” (topped with foie gras), parsley purée.

January 27:
A SIGNATURE DISH: The Thornback skate
 With caper fruits, preserved lemons and chicken juice. Red cabbage with
 “Martin Pouret’s” Orléans vinegar

SUNDAY / PASTRY 10 :00AM/1 :00PM

With the Pastry Chef, Cedric Noel.

January 22:
Humberto MARTINEZ’s CITRUS FRUITS
*Preserved with vanilla and green cardamom.
 As a soup with carcadet “Fantasia”
 (hibiscus flower infusion)*

January 29:
THE CLASSIC PASTRIES:
Trilogy of sugar crust pastries and some original preparations.