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# CLASSIC THYME COOKING SCHOOL

October 2015 through March 2016

## Classic Thyme At Toscana



Cooking School  
Summer Camps  
Culinary Team Building  
Children's Cooking Birthday Parties  
Private Cooking Parties  
Full Service Catering

Cooking Classes October 2015 thru March 2016



## **\*\*All New Kids & Youth Cooking Series\*\***

### **Basic Kitchen Skills with Miss Kathy**

**Four Fridays, January 8, 15, 22, 29, Youth 7 thru 9 year olds, \$199 per student**

**Four Fridays, February 5, 12, 19, 26, Kids 4 thru 6 year olds, \$199 per student**

**Four Fridays, March 4, 11, 18, 25, Youth 7 thru 9 year olds, \$199 per student**

**Four Fridays, April 1, 8, 22, 29, Kids 4 thru 6 year olds, \$199 per student**

To help children develop basic cooking skills giving them the ability to be successful in the kitchen, they need to be comfortable with measuring, mixing using the utensils and ingredients at hand. This four session program will teach them safety in the kitchen, knife skills, food groups, proper measuring, kitchen lingo and the use of kitchen tools and small appliances.

As we work from basic preparation ('mis en place') to clean up the students will practice these skills each week cooking and eating what they prepare. The capstone event for the last class, students will invite one adult to come and enjoy what they have learned and created.

**Class One** – safety, tools knife skills prep, make and eat a veggie soup and rolls or veggie pizza, veggie sauce with freshly made pasta, or roasted veggies.

**Class Two** – continue skills, learn about the food groups and basic tastes, prep, cook and eat baked goods such as cookies, cupcakes, cakes.

**Class Three** – continue skills, prep, cook and eat an easy chicken recipe, a salad and vinaigrette.

**Class Four** – The Grand Finale – Children invite one adult to come and partake in this meal. We will prep, cook, set a proper table, and eat a complete meal with their guest, for all to enjoy.



**The Classic Thyme Edible and Living Garden  
Schoolyard Farm-to-Table  
Late Summer Early Fall Program**

**Late Summer & Fall  
Edible and Living Garden Schoolyard program**

**Fridays 4-6 PM, September 11, 18, 25, October 2, 9, 16, & 23  
Ages 4 through 9, \$35 per student per class**

Summer might be ending but we still have time to grow some veggies and herbs! Salad greens and root vegetables, with a shorter growing season, can be planted late summer to harvest before our NJ frost which is typically around Halloween. We continue our Garden to Table camp harvesting, preparing and cooking what we will grow over the next few months as we prepare the garden for next year. The plants we have still growing are broccoli, beets, kale, cauliflower, radishes, peas, tomatoes, peppers, Swiss chard, lettuces, beans and herbs. Join us in the garden as we continue the fun we had throughout the summer harvesting, cooking, and learning about our edible and living garden. Classes will run weekly on Fridays through October.

**Single Day 'Mommy and Me' with Jackie Leischner**

These full hands-on classes help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with Mom.

**Each child is expected to be 2 yrs. old and accompanied by one adult; Mom, Dad, Grandparent, Caregiver, etc.**

*No children under 2 allowed in Cooking School. No strollers please!*

**M&M 1: Halloween Fun!**  
Thursday, October 29, 10:00-11:30 AM  
Full hands-on, \$49.00 per child with adult  
Join us as we conjure up some tasty Halloween treats

**M&M 2: Thanksgiving Feast**  
Wednesday, November 18, 10:00-11:30 AM  
Full hands-on, \$49.00 per child with adult  
Turkey Meatball Soup, Pumpkin Muffins, mini apple pies, apple pie drink

**M&M 3: Holiday Baking**  
Wednesday, December 16, 10:00-11:30 PM  
Full hands-on, \$49.00 per child with adult



**Perfect for any occasion, Classic Thyme Cooking School Gift Certificates are now available through our new on-line Class Registration System. Without leaving your home or office, easily purchase cooking class gift certificates for your friends and family and have them delivered via email or regular mail.**

**Single Day 'Working Parent and Me' Classes  
with Jackie Leischner**

**Come join in the fun and learning while spending some special quality time with your child.**  
Each child is expected to be 2 years of age or older and accompanied by a parent or guardian.  
Come and spend some real bonding time with your child!

**Working parent & Me 1: Halloween Fun!**  
Saturday, October 31, 9:30-11:00 AM  
Full hands-on, \$49.00 per child with adult  
Join us as we conjure up some tasty Halloween treats

**Working parent & Me 2: Thanksgiving Feast**  
Saturday, November 21, 9:30-11:00 AM  
Full hands-on, \$49.00 per child with adult  
Turkey Meatball Soup, Pumpkin Muffins, mini apple pies, apple pie drink

**Working parent & Me 3: Holiday Baking**  
Saturday, December 19, 12:30 AM-2:00 PM  
Full hands-on, \$49.00 per child with adult

**Working parent & Me 4: Chinese Celebration**  
Saturday, January 23, 9:30-11:00 PM  
Full hands-on, \$49.00 per child with adult  
Vegetable Dumpling Soup, Chicken and Broccoli, handmade egg rolls, fried rice, fortune cookies with ice cream, Snickerdoodle cookies, Arnold palmers

**Don't forget to book your child's  
'Chef For A Day'  
Cooking Birthday Party**

**Kid's and Young Adult Cooking Classes**

**An Apple A Day with Eileen Rooney**  
Saturday October 10, 9-11 AM,  
Full Participation Ages 4 thru 9, \$35.00 per child  
Cultivated for over 3,000 years with varieties well into the thousands, apples have been a mainstay in our culture since the days of Johnny Appleseed. Lemony yellow to bright green to brilliant red, flavors from tart to sweet and a variety of textures. Apples are loaded with fiber and good source of Vitamins A & C. Apples are convenient to carry for snacking, low in calories, a natural mouth freshener, and still very inexpensive. Children will have fun working with apples creating Individual Apple Cakes, Homemade Applesauce and our special Apple Pie Drink made with Vanilla Ice Cream. We will also do a sample tasting of several apple varieties.

**Kids' Halloween Spooky Edibles with Eileen Rooney**  
Saturday, October 24, 9:30 - 11:30 AM  
Full Participation, ages 4 thru 9, \$35.00 per child  
Join Eileen for a spooktacular time as we cook up some ghoulish treats! As always, Eileen will conjure up an assortment of 'Spooky Edibles' from her witch's book of spells. Scary, gooey, sticky, messy; all things kids love!

**Kids Cook Brunch on their Day Off! with Jackie Leischner**  
**Thursday, November 5, 10:00 AM-1:00 PM**  
**Full hands-on, \$49.00 per child ages 4-9**  
Ham and Cheese Strata, Banana Chocolate bread, Buttermilk waffles with homemade ice cream, fruit and yogurt granola cups, fresh squeezed orange juice

**Kids Cook Fun Food on their Day Off! with Jackie Leischner**  
**Friday, November 6, 10:00 AM-1:00 PM**  
**Full hands-on, \$49.00 per child ages 4-9**  
Homemade pizza, Cinnamon rolls, s'more chocolate cupcakes, Oatmeal chocolate chip cookies, green salad with homemade croutons, berry smoothie

**Thanksgiving Baking with Eileen Rooney**  
**Sunday, November 22, 9:00 - 11:00 AM**  
**Full Participation Ages 4 thru 9, \$35.00 per child**  
Children will bake and bring home Pumpkin Bread, Corn Bread, Cranberry Bread and Honey Butter.  
Please have children eat lunch before the class, as we will have no time to eat during class.

**Kid's Holiday Baking with Jackie Leischner**  
**Friday, December 18, 4:00-6:00 PM**  
**Full hands-on, \$35.00 per child ages 4-9**  
Share the gift of giving as we bake treats for the holidays.  
Children will bake an assortment of cookies to take home for their own enjoyment or to give as gifts.

**Kid's Holiday Baking with Jackie Leischner**  
**Saturday, December 19, 3:00-5:00 PM**  
**Full hands-on, \$35.00 per child ages 4-9**  
Share the gift of giving as we bake treats for the holidays.  
Children will bake an assortment of cookies to take home for their own enjoyment or to give as gifts.

**Gingerbread House Workshop with Eileen Rooney**  
**Sunday December 20, 10:00-11:00 AM**  
**Full hands-on Ages 4 thru 9, \$35.00 per child**  
Kids will participate in decorating fully assembled gingerbread houses that they will each take home.

**Gingerbread House Workshop with Eileen Rooney**  
**Sunday December 20, 12:00-1:00 PM**  
**Full hands-on Ages 4 thru 9, \$35.00 per child**  
Kids will participate in decorating fully assembled gingerbread houses that they will each take home.

**Kids Cook Chinese on their Day Off! with Jackie Leischner**  
**Monday, January 18, 10:00 AM-1:00 PM**  
**Full hands-on, \$49.00 per child ages 4-9**  
Vegetable Dumpling Soup, Chicken and Broccoli, handmade egg rolls, fried rice, fortune cookies with ice cream, Snickerdoodle cookies, Arnold palmers

**Kid's Italian Kitchen with Jackie Leischner**  
**Saturday, January 23, 11:30-1:30 PM**  
**Full hands-on, \$35.00 per child ages 4-9**  
Stuffed shells, Chicken parmesan, homemade marinara sauce, meatballs, garden salad, Italian lemon drop cookies, Lemon granita

**Kids' Valentine's Day Class**  
**with Eileen Rooney**  
**Saturday February 13, 12:30-2:30 PM**  
**Full Participation, \$35.00 per child ages 4-9**  
Each child will bring home a decorated chocolate box filled with handmade chocolate candies and baked goods.

**Celebrate Dr. Seuss's Birthday**  
**with Eileen Rooney**  
**Saturday, February 27, 9:00 -11:00 AM**  
**Full Participation \$35.00 per child ages 4-9**  
**Green Eggs and Ham!**  
Let's celebrate Dr. Seuss's birthday by making **Green Eggs and Ham, Beezlnut Juice, Cat in the Hat Kabobs, and Cat in the Hat Ice Cream Cone.** Class time will allow for reading of a few good books to celebrate this wonderful author.

**Kids' St. Patrick's Day Baking Class with Eileen Rooney**  
**Saturday, March 12, 9:00-11:00AM**  
**Full Participation \$35.00 per child ages 4-9**  
In class children will make and eat tea sandwiches and leprechaun shakes. Each child will make and bring home a mini loaf of Irish Soda Bread.

## **Pre-Teen/Teen**

### **Cooking Club with Suzanne Lowery**

**Harvest Baking - Monday, October 19, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Cinnamon Streusel Coffee Cakes, Orange Spice Bread, Pumpkin White Chocolate Chip Cookies, Dulce de Leche Cream Puffs, Cranberry-Pear Turnovers

**Thanksgiving Sides - Wednesday November 11, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Peach-Cranberry Chutney, Apple Stuffing Cups with Gravy, Sweet Potato Crumble, Roasted Balsamic Root Vegetables, Pumpkin Muffins

**Holiday Cookie Decorating - Thurs., Dec. 10, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Vanilla and Spice Holiday Cut-outs decorated with Frosting, Sprinkles, Sparkles and Candies

**Comfort Classics II - Monday, January 11, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Mac n'Cheese, Garlic and Sausage White Pizzas, Spaghetti and Meatballs, Chicken Parmigiana, Hot Fudge Brownie Sundaes

**Say Cheese Please - Monday, February 8, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Broccoli-Cheddar Soup, Grilled Chicken Caesar Salad, Bake Brie, Vegetable Burritos, Mini Chocolate Cheesecakes

**Pasta Party - Monday, March 28, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Quick Tomato Sauce, Lasagna Roll-ups, Ricotta Gnocchi, Fettucine Alfredo, Cavatelli with Broccoli, Chocolate Ravioli

# Adult Classes

## Adult Basic Cake Decorating with Suzanne Lowery

2 Mondays, February 29 & March 7, 7:00-10:00 PM  
Full Participation

\$159.00 per person including starter set of tools  
(High School Students may enroll with a Parent)

### THE BASICS OF CAKE DECORATING:

In these two sessions, learn to create a professionally decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.

Students will complete an iced and decorated cake of their own design.

\*Students will completely decorate a pre-baked cake, we supply in the second class which they take home.\*

### Take This Dish and Love It! with ARLENE WARD

Friday, October 2, 7:00 -10:00 PM

Full Participation \$75.00 per person

There are those of us out there who still get satisfaction from preparing dishes that take a little extra time. We use this as a relaxation from our busy schedule to create and present the perfect dish. It challenges and pushes us to levels we lazily avoid in today's quick fix kitchen. When it's completed, the test is passed and the judgment made, you'll love it.

**Bruschetta with Ricotta, Hazelnuts and Wild Honey**

**Rainbow Cavatelli with Asparagus, Black Olives and Herbs**

**Grilled Marinated Shrimp in Raspberry Soy Bath over**

**Salad of Leaf Lettuce, Raspberries and Walnuts**

**Roasted Rib Eye Steaks with Herbed Mustard Sauce**

**Gratin of Potatoes and Butternut Squash**

**Balsamic Grilled Zucchini with Fresh Herbs**

**Roasted Fall Pears in Caramel Sauce**

**Tuscan Harvest with Diana Albanese**

Monday, October 5, 7:00 -10:00 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Tuscany, the most traveled spot in Italy, offers simple wonderful flavors that can be accomplished with a little know how and a good recipe. Let the Tuscan come into your kitchen this season and leave the cooking to Diana.

Searred Shrimp with White Beans, Olives and Herbs

Risotto with Butternut Squash and Wild Mushrooms

Braised Pork with Tomato and Sage

Tuscan Chicken Breasts with Lemon, Olives,

Capers, and Rosemary

Roasted Potatoes, Cippolini Onions, and Grape Tomatoes

Tuscan Apple Cake with Whipped Cream

**New Orleans Seafood Grills with Steven Capodicasa**

Friday, October 9, 7:00-10:00 PM

Full Participation \$70.00 per person

Crab cakes with Lemon Mayo dipping sauce

Shrimp Gumbo bowls

Mediterranean chopped salad with grilled lemon vinaigrette

Bacon wrapped beef tenderloin

served with grilled lobster tails

Roasted potato accordions

Individual cheesecakes with berry topping

**Italian Boot Camp with Diana Albanese**

Sunday, October 11, 10:00 AM-2:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

Come back to camp this fall and learn something new about Italian cooking. Menus will feature the down to earth cooking of Italy that is comforting, healthy and delicious.

**Artichoke and Walnut Pesto Crostini**

**Ribolitta (Twice Cooked Tuscan Minestrone Soup)**

**Risotto with Arugula and Prosciutto**

**Pumpkin Gnocchi in Brown Butter and Balsamic Sauce**

**Linguine with Clams, Pancetta and Chiles**

**Two Crusted stuffed Pizza with Broccoli Rabe and Sausage**

**Spare Ribs in Tomato Sauce**

**Orange and Rosemary Olive Oil Cake**

### Daytime Home Style Cooking with ARLENE WARD

Friday, October 23, 10:30 AM -1:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

There comes a time when too much has been added to the truly perfect recipe, that it no longer belongs in home kitchens.

Today's class will give you fine examples of the real thing. No lobster, truffles or shrimp in my macaroni and cheese, it's good enough without it. Each dish will bring back a little nostalgia of

cooking dinners

Family style.

**Rustic Country Soup with Tiny Meatballs**

**Stuffed Chicken Breasts**

**Baked Stuffed Shrimp**

**The Original Macaroni and Cheese**

**Oven Roasted Carrots and Leeks**

**Catalina Dressed Spinach Salad**

**Chocolate Walnut Nugget Cookies**

**Chef Steven's Family Dinner with Steven Capodicasa**

Saturday, October 24, 7:00-10:00 PM

Full Participation \$70.00 per person

Savory Herb and Truffle doughnuts

Baby greens served with roasted garlic and Gorgonzola dressing  
Stuffed Surf and Turf, beef tenderloin stuffed with grilled shrimp and sautéed arugula

Grilled asparagus wrapped in prosciutto

Roasted potato and cream pots

Homemade Pound cake with Raspberry Whipped Cream and Chocolate sauce

**Kitchen Secrets: A Perfect Roasted Chicken Dinner  
with Daniel C. Rosati**

Tuesday, October 27, 7:00-10:00 PM Full Participation

Limited Enrollment \$70.00 per person

High School Students may enroll with a Parent

Shredded Caesar Salad in Romaine Lettuce Boats

Butter & Herb Roasted Chicken

Classic Pan Gravy, Roasted Garlic Mashed Potatoes

Lemon Scented Green Beans, & Autumn Apple Crisp

**Slow and Savory Soups and Stews  
with Catherine Titus Felix & Dan Felix  
Friday, October 30, 7-10 PM,**

**\$79.00 per person, Full Participation**

The culinary equivalent of slipping into your favorite sweater on a crisp. Autumn evening, these dishes are sure to become cool-weather standbys. As a bonus, Catherine will share some of her favorite side-dishes and apple desserts to round out the menu.

Roasted Butternut Squash Soup  
Autumn Veggie Minestrone  
Herb & Butter Crusted Chicken Pot Pie  
Guinness-Braised Belgian Beef Stew  
Mediterranean Seafood Stew (AKA Bouillabaisse)  
Grilled Corn Spoon-Bread  
Spatzle  
Pennsylvania Dutch Apple Dumplings  
Cinnamon-Walnut Apple Crisp  
Apple-Pecan Cake

**Seafood Extravaganza with Steven Capodicasa**

**Friday, November 6, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Cioppino (Italian Fish stew served with grilled sourdough bread & roasted garlic aioli)  
Grilled jumbo shrimp wrapped in smoky bacon served with chilled Yukon gold potato salad  
Grilled wasabi nut coated Ahi tuna with chilled bowtie pasta salad and pickled ginger dressing  
Grilled clams casino calzones  
Grilled swordfish kebobs with chilled citrus Mediterranean couscous  
Classic Chocolate Devils Food Cake with Chocolate Frosting

**Pie Pastry Workshop with Arlene Ward**

**Sunday, November 8, 10:00 AM-2:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Learn a method that I have taught for many years with fabulous results. If you would like to get a handle on your pastry problems, then come and spend four hours learning how to solve the pastry plague, forever. Start with the simple flaky crust for all pastries and fill them with the most delicious requested fillings. Please bring a 9-inch pie plate and your rolling pin (if you have a favorite one.) Take home a pie crust ready for filling.

**Pumpkin Chiffon Pie**

**Lemon Meringue Pie**

**Rustic "Free Form" Apple Crostata**

**Chocolate Pecan Pie**

**Cucina Rustica with Diana Albanese**

**Monday, November 9, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Learn the simple, fresh cuisine of Italy and recreate this special rustic dining experience at home. Nothing could be better.

**Cavatelli with Ricotta, Pancetta and Red pepper**

**Chicken Scarpariello**

**Porchetta with Fennel, Sage and Rosemary**

**Baked Potatoes and Mushrooms**

**Marinated Green Bean Salad**

**Freeform Seasonal FruitCrostata**

**MEAT MASTERY – CHICKEN AND TURKEY  
with Catherine Titus Felix, CCP & Chef Michael Christiansen**

**Wednesday, November 11, 6:30–10:00 PM,**

**\$85.00 per person, Demonstration**

**(Enrollment limited to 16)**

**High School Students may enroll with a Parent**

Just in time for the holidays, chefs Michael Christiansen and Cat Felix will guide you through the best methods for roasting Chicken and Turkey, and how to use leftovers.

They will also share boning, and cooking techniques to make the most of chicken and turkey parts.

**Roast Turkey and Chicken**

**Classic Herb Stuffing& Cranberry Chutney**

**Turkey Tetrazzini**

**Honey Balsamic Glazed Grilled Turkey Thighs**

**Turkey Breast En Papillote**

**(cooked in a pouch with herbs and seasonings)**

**Sauté of Chicken with Herbs and Cream,**

**Roasted Chicken Thighs with Beans and Greens**

**Lemon Sponge Custard**

**Family Comfort Food with Suzanne Lowery**

**Thursday, November 12, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

**Tomato Soup with Bacon**

**Chicken Pot Pie**

**Creamy Mac n' Four Cheeses**

**Shredded Beef Taco Salad**

**Pot Roast with Mashed Potatoes**

**Gingered Apple Crisp with Whipped Cream**

**Winter Tuscan Dinner with Steven Capodicasa**

**Friday, November 13, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Smoked mozzarella and roasted plum tomatoes accordions, served with basil oil

Homemade manicotti with tomato basil sauce

Veal Saltimbocca

Italian chopped salad

Sautéed broccoli rape with garlic chips and parmesan cookies

Homemade cannolis with fresh citrus cheese filling

**Daytime Festive Hors D' Oeuvres with ARLENE WARD**

**Friday, November 13, 10:30 AM -1:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

When the curtain goes up on holiday entertaining, you'll be ready with an assortment of hors d'oeuvres that will impress the most chic party goers. Plan on serving at least three of the selections, and if you feel ambitious tackle them all. Some can be frozen and some not, but you'll get a ton of ideas from plating up to serving the season's ice breakers with charm. See, you can do that!

**Skewered Fantail Shrimp**

**Herbed Brie Tart**

**Madiera Mushroom & Hazelnut Phyllo Pillows**

**Pear and Gorgonzola Phyllo Triangles**

**Tiny Meatballs with Dried Cherry Chutney**

**Warm Puff Pastry Onion Pillows with Fig Reduction**

**Endive and Snow Pea Boats filled with Salmon and**

**Horseradish Cream**

**Home Style Thanksgiving with Kathleen Sanderson**

**Tuesday, November 17, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Mini Tartlets w/ Various fillings  
Crudités with Lemon Pepper Yogurt Dip+  
Roasted Turkey with Do-ahead Gravy  
Pecan, Cranberry Cornbread Stuffing  
Mashed Sweet & Idaho Potatoes  
Lighter Cream Onions  
Orange Ginger Cranberry Chutney  
Oven Roasted Harvest Vegetables  
Pumpkin Cake w/ Vanilla Bean Sauce

**Frugal & Fabulous with ARLENE WARD**

**Thursday, November 19, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Having a houseful of family and friends is one of the greatest joys of the season; feeding them can be one of the greatest challenges. A menu that will speak for it's self, both frugal and fabulous, is no longer a challenge .

**Prosciutto, Tomato & Olive Bruschetta**

**Zucchini and Potato Chowder**

**Papardelle with Porcini Mushroom Sauce**

**Turkey Scaloppini**

**Polished Green Beans, Roasted Pepper and Black Olives**

**Dark Chocolate Pudding with Candied Ginger Cream**

**Couples Cook Italian American Style with Daniel C. Rosati**

**Friday, November 20, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$70.00 per person**

Classic Penne alla Vodka  
Rao's Style "BIG" Meat Balls  
Classic "Chicken Savoy" Style  
Garlicky Escarole Sautéed with White Beans  
Roasted Peppers with Pine Nuts & Raisins  
Feather Light Orange Scented Ricotta Cheesecake

**Italian Boot Camp with Diana Albanese**

**Sunday, November 22, 10:00 AM-2:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Learn the essentials of Italian cooking from a third generation Italian. Diana Albanese of La CucinaD'ana. Her family owned and operated the Albanese Food Market in Bayonne for many years. This essential class covers techniques for brodo, soups, sauces, braising, and broiling.

**Chicken Soup with Tiny Meatballs, Cabbage and AnciniPepe(Wedding Soup)**

**Risotto with Artichokes, Tomatoes and Spinach**

**Fusille with Spicy Sausage Tomato Sauce**

**Chicken Spiedini with Onions and Bay Leaves**

**Pan seared Pork Chops with Fennel and White Wine**

**Neapolitan Potato Pie**

**Red and Yellow Pepper Halves stuffed with Grape Tomatoes and Mozzarella**

**Chocolate Hazelnut Biscotti**

**Festive Hors D' Oeuvres with ARLENE WARD**

**Tuesday, December 1, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

When the curtain goes up on holiday entertaining, you'll be ready with an assortment of hors d'oeuvres that will impress the most chic party goers. Plan on serving at least three of the selections, and if you feel ambitious tackle them all. Some can be frozen and some not, but you'll get a ton of ideas from plating up to serving the season's ice breakers with charm. See, you can do that!

**Skewered Fantail Shrimp**

**Herbed Brie Tart**

**Madiera Mushroom & Hazelnut Phyllo Pillows**

**Pear and Gorgonzola Phyllo Triangles**

**Tiny Meatballs with Dried Cherry Chutney**

**Warm Puff Pastry Onion Pillows with Fig Reduction**

**Endive and Snow Pea Boats filled with Salmon and Horseradish Cream**

**Savory Rib Roast Dinner with Steven Capodicasa**

**Saturday, December 5, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Cream of wild Mushroom Soup with cheesy croutons

Baby greens served with roasted pepper dressing

Savory Rib Roast

Panko and Parmesan Crusted Broccoli

Roasted potatoes with pancetta paste with onions

Tuscan Bread Pudding

**Home for the Holiday-A French Inspired Dinner**

**with Daniel C. Rosati**

**Monday, December 7, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$70.00 per person**

**High School Students may enroll with a Parent**

Individual Herb Goat Cheese Souffle

Cream of Spinach Soup with Roasted Red Pepper Croûton

Dijon and Rosemary Crusted Beef Tenderloin Roast

Scalloped Potatoes Dauphinois

Green Bean Salad with Shallots and Roasted Hazelnut Dressing

Mocha Pots de Crème Custard Cups

**Do-Ahead Holiday Brunch with Kathleen Sanderson**

**Tuesday, December 8, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Plan the menu ahead, do the prep and enjoy your party!

Salmon & Asparagus Strudel

Grilled Citrus & Balsamic Glazed Chicken

Layered Citrus Salad w/ Avocado & Greens

Fruited Nut & Wild Rice Salad

Fresh Fruit Kabobs w/ Ginger Yogurt

Triple Chocolate Brownies

Key Lime Tartlets

**Don't forget to book your child's 'Chef For A Day'  
Cooking Birthday Party**

## MEAT MASTERY – BEEF

with Catherine Titus Felix, CCP & Michael Christiansen

Thursday, December 10, 6:30–10:00 PM

\$85.00 per person, Demonstration

(Enrollment limited to 16)

**High School Students may enroll with a Parent**

The key to mastering beef cookery is to understand the cuts, and which cooking methods are appropriate to each. Cat & Mike will share their tips and tricks for the tastiest beef dishes you have ever had including a Standing Rib Roast to be the centerpiece of your holiday feast.

**Grilled Steak Diane**

**Classic Standing Rib Roast**

**Wine - Braised Beef Stew,**

**Sauteed Beef Tenderloin “Stroganoff”**

**Re-Baked Potatoes**

**Yorkshire Pudding**

**Roasted Beet Salad with Goat Cheese and Shallot Vinaigrette**

**Chocolate Torte**

**Dinner for the Winter Blues with Steven Capodicasa**

**Friday, December 11, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Saffron and ginger steeped mussels with crusty garlic bread  
Baby greens with roasted fennel and citrus yogurt saffron dressing  
Individual Crabmeat and lobster pot pies  
Baked cauliflower and 3 cheese bread topping  
Baked Roma tomatoes with Parmesan cheese crackle  
Classic Lemon Cake with Citrus Butter cream frosting

## **Holiday Cookie Workshop with Daniel C. Rosati**

**Sunday, December 13, 10:00 AM-2:00 PM Full Participation**

**Limited Enrollment \$85.00 per person**

**High School Students may enroll with a Parent**

Come and join Daniel as he guides the class in preparing the various doughs and baking a luscious assortment of wonderful holiday cookies that we will then divide up so you can take them home just in time for your holiday celebration. Don't forget to bring some containers or cookie tins.

**Apricot Oatmeal Bar Cookies**

**Almond Amaretti Biscotti**

**Triple Chocolate Threat Cookies**

**Chewy Molasses Spice Cookies**

**Chocolate Orange Stripe Icebox Cookies**

**Chunky Peanut Butter Cookies**

**Mostly Do-Ahead Cocktail Party Food with Diana Albanese**

**Tuesday, December 15, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

It's not too late to start stocking up your freezer with some great nibbles for a festive holiday open house or party.

**French Onion Toasts with Filet Mignon**

**Thai Chicken in Lettuce Cups**

**Crab and Artichoke Bruschetta Melt**

**Buffalo Chicken Meatballs with Blue Cheese Dipping sauce**

**Potato Pancakes topped with Herb Cheese**

**and Smoked Salmon**

**Brie Wrapped in Puff Pastry**

**with Dried Fruits, Nuts and Caramel**

**Cannoli Mini Tartlets**

**Holiday Surf & Turf Dinner with Suzanne Lowery**

**Wednesday, December 16, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

**Shrimp and Crab Cocktail with Louis Sauce**

**Grilled Romaine with Prosciutto Crisps**

**Twice Baked Roasted Shallot and Brie Potatoes**

**Blue Cheese Stuffed Beef Filet with Cabernet Reduction**

**White Chocolate Mousse in Tuile Cookie Cups**

**with Raspberry Sauce**

**Celebrate the Season with ARLENE WARD**

**Saturday, December 19, 7:00 -10:00 PM**

**Full Participation \$75.00 per person**

When the menu you plan deserves a special occasion, then this is the one. Beef still reigns high on my list for special celebrations, but to keep things exciting sometimes you need to inject an element of surprise in even your most steadfast rituals. This do ahead menu, will fit nicely into your busy schedule.

**Pecorino and Honey Crostini**

**Butterflied Tenderloin of Beef**

**with Mushroom & Spinach Filling**

**Dark Merlot Sauce**

**Two Potato Gratin**

**Grilled Balsamic Carrots**

**Confit of Fresh and Dried Fruits**

**Salad Chinois**

**Orange Crema Zabaglione**

**Italian Boot Camp with Diana Albanese**

**Sunday, December 20, 10:00 AM-2:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

If you love seafood and Italian cooking this class is a must. Join Diana Albanese of La CucinaD'ana with a perfect menu with some do ahead features for Christmas Eve, or any time you're in the mood for seafood.

**Baked Ricotta on Charred Rustic Bread**

**with Tomato and Basil**

**Seafood Salad**

**Shrimp Francese**

**Linguine with Clam Sauce**

**Branzino wrapped in Paper**

**with Mussels, Scallops, Artichokes and Potatoes**

**Baked Fennel and Parmesan**

**Best Ever Antipasto Salad**

**Cinnamon Sugared Zeppole**

**Ground Meat-Ain't Just for Burgers with ARLENE WARD**

**Wednesday, January 6, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Now that the holidays are over, simple homey dinners are in order. A meat loaf that has won my students highest rating, is a perfect family or company choice. In fact, for casual entertaining you'll find a relaxed evening of do-ahead dinners to delight even the most sophisticated palate.

Join us as we update some familiar foods.

**Award Winning Meat Loaf**

**Swedish Meat Balls**

**Sheppard's Pie**

**Veal Stuffed Zucchini with Tomato Dill Sauce**

**Pappardelle with Turkey and Beef Ragù**

**Salad of Winter Greens, Asian Pears and Sherry Vinaigrette**



**Poultry 101 with Kathleen Sanderson**

**Thursday, January 7, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Thai Green Curry Coconut Chicken

w/ Vegetables Cilantro Jasmine Rice

Split Roasted Chicken Stuffed

w/ Asiago, Artichokes and Roasted Red pepper

Grilled Chimichuri Chicken Thighs

Pan Seared Chicken w/ Vermouth, shallots, garlic, olives  
and fresh tomatoes

Orange & Arugula Salad

Croissant Bread Pudding w/ Caramel

**Grilled Pork Dinner with Steven Capodicasa**

**Friday, January 8, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Cream of Roasted Tomato and Lobster soup

Baby greens with roasted shallot vinaigrette  
and goat cheese croutons

Grilled Crown roast of Pork with cornbread and pancetta stuffing  
Fresh mushroom sauté

Oven roasted herb potatoes

Puff pastry wrapped baked Apples with caramel dipping sauce

**Winter Bread Making Workshop  
with Daniel C. Rosati**

**Sunday, January 10, 10:00 AM-2:00 PM**

**Full Participation**

**Limited Enrollment \$85.00 per person**

**High School Students may enroll with a Parent**

Sour Cream Dinner Rolls

English Muffins

Oatmeal Walnut Raisin Bread

Soft Buttery Pretzels

Boston Brown Bread

Caramelized Fennel & Onion Focaccia

**Italian Soup and Bread Suppers with Diana Albanese**

**Tuesday, January 12, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Nothing satisfies the soul like a homemade soup filled with  
comfort and nourishment. Enjoy your soups with Italian breads,  
along with Jim Lahey's famous No Knead Bread, better than any  
loaf you can buy in your local store.

**Pasta Fazool (The way it sounds)**

**Zuppa de Pesce**

**Lentil, Farro, Bean and Vegetable Soup**

**Pizza with Tomato, Garlic and Oregano from Naples**

**Potato and Rosemary Flatbread**

**No Knead Bread**

**Simple Pear Cake**

**Fundamentals of Pasta 101**

**With Catherine Titus Felix, CCP & Michael Christiansen**

**Thursday, January 14, 6:30-10:00 PM, \$85.00 per person,**

**Full Participation**

**(Enrollment Limited to 16)**

**High School Students may enroll with a Parent**

Chefs Catherine Felix, CCP, and Michael Christiansen will guide  
you through the preparation of home-made and dried pasta, and  
which toppings are best for each. You'll make a wide variety of  
toppings and sauces that could make your home kitchen more  
convenient than take-out.

**Sauces:**

Bolognese, Alfredo, Marinara, Grandma's Sunday Gravy

**Finished Dishes:**

Spaghetti and Meatballs and Sunday Gravy,

Ziti Marinara with Sausage and Peppers,

**Quick Toppings:**

Sauteed Veggie Topping, Garlic/ Oil/ Herbs & Cheese

**Dessert:**

Fresh Fruit with Zabiglione

**Daytime with ARLENE WARD**

**Ground Meat-Ain't Just for Burgers**

**Friday, January 15, 10:30 AM -1:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Now that the holidays are over, simple homey dinners are in  
order. A meat loaf that has won my students highest rating, is a  
perfect family or company choice. In fact, for casual entertaining  
you'll find a relaxed evening of do-ahead dinners to delight even  
the most sophisticated palate.

Join us as we update some familiar foods.

**Award Winning Meat Loaf**

**Swedish Meat Balls**

**Sheppard's Pie**

**Veal Stuffed Zucchini with Tomato Dill Sauce**

**Pappardelle with Turkey and Beef Ragù**

**Salad of Winter Greens, Asian Pears and Sherry Vinaigrette**

**Sushi Workshop**

**The Feeding Frenzy is Back Again!**

**with David P. Martone, CCP**

**Limited Enrollment \$70.00 per person Full Participation**

**Friday, January 15, 7:00-10:00 PM**

**High School Students may enroll with a Parent**

Come and kick back and enjoy a night out. Here is an opportunity  
to learn the fundamentals of sushi. David will teach you the basic  
techniques of making great sushi rolls. More and more restaurants  
are featuring Sushi due to customer interest.

Learn to create your own masterpiece!

David will cover all the essentials.

**Miso Soup, Japanese Ginger Salad Dressing, Miso Dressing,**

**Gyoza with Ponzu Sauce, California Rolls, Tuna and Spicy**

**Tuna Rolls, and a wide assortment of ingredients to create**

**new and exciting rolls: regular and inside-out rolls.**

**Many ingredients to create vegetable and non-fish rolls.**

David always has new ideas for interesting rolls!!!

**Fish Fest with Suzanne Lowery**  
**Wednesday, January 20, 7:00-10:00 PM**  
**Full Participation \$70.00 per person**  
**High School Students may enroll with a Parent**  
Grapefruit Ceviche with Pita Chips  
Seared Halibut with Black Bean Salsa  
Lemon-Herb Flounder on Crispy Potato Rafts  
Grilled Chili Shrimp and Mango Salad  
Sweet Pepper Pilaf  
Coconut-Lemon Tartlets

**Classic Soup Workshop with Daniel C. Rosati**  
**Thursday, January 21, 7:00-10:00 PM Full Participation**  
**Limited Enrollment \$70.00 per person**  
**High School Students may enroll with a Parent**  
Italian Wedding Soup  
Brandied Roasted Butternut Squash Soup  
Polish Style "White Borscht"  
12 minute Split Pea Soup  
Spanish Style Sherry Scented Garlic Soup with Croutons

**Surf & Turf with Steven Capodicasa**  
**Saturday, January 23, 7:00-10:00 PM**  
**Full Participation \$70.00 per person**  
Crabmeat cocktail served with lemon aioli  
Baby greens with grilled shrimp and chorizo bits  
with homemade goat cheese croutons  
Bacon wrapped beef tenderloin served with grilled lobster tails  
Redskin potatoes served with seared chorizo and onions  
Roasted cauliflower with Crispy Herb Breadcrumbs  
Espresso Brownie Torte

**Italian Boot Camp with Diana Albanese**  
**Sunday, January 24, 10:00 AM-2:00 PM**  
**Full Participation \$85.00 per person**  
**High School Students may enroll with a Parent**  
Join Diana Albanese and learn something new about Italian cooking. Menus will feature hearty one dish meals that are do ahead, comforting, healthy and delicious.

**Creamy Fennel Soup**  
**Bolognese Sauce with Fresh Pasta**  
**Winter Squash Gnocchi with Butter and Sage Sauce**  
**Roasted Fish in White Wine**  
**Baked Chicken with Potatoes, Mushrooms and Lemons**  
**Swiss Chard and Spinach Rice Torte**  
**Sicilian Style Stuffed Peppers**  
**Lemon Olive Oil Cake**

**Cooking with Beer with ARLENE WARD**  
**Thursday, January 28, 6:30 -9:30 PM**  
**Full Participation \$70.00 per person**  
**High School Students may enroll with a Parent**  
What to do with a bottle of beer. Drink it for sure, but how about using it for dinner. For too long the wine industry has taken the lime light, but beer is now coming out of the shadows of the bar room. The idea is not new, in fact beer has been around kitchens for centuries. A perfect easy to do menu that is family friendly, there is always room for an extra bottle of beer for the kitchen.

**Hot Cheese-Chipotle Starter**  
**Crusty Beer Batter Bread**  
**Shrimp Cooked in Beer**  
**Beer Braised Pork Tenderloin with Apples and Cabbage**  
**Pilsner Parmesan Potatoes**  
**Beer Oven -Fried Chicken Cutlets**  
**Beer-Battered Mushrooms**

**Simple Seasonal Italian with Diana Albanese**  
**Tuesday, February 2, 7:00 -10:00 PM**  
**Full Participation \$70.00 per person**  
**High School Students may enroll with a Parent**  
Enjoy these straightforward simple recipes that are quick to prepare. Most recipes have just 3 or 4 ingredients. Start making your life easier with these authentic dishes and easy to find ingredients.  
**Roasted Cherry Tomato and Basil Bruschetta**  
**Scallop Gratin with Red Peppers and Capers**  
**Penne with Kale Pesto with Walnuts and ParmigianoReggiano**  
**Fricassee of Chicken with Rosemary and Lemon over Smashed Potatoes**  
**Warm Cannellini Bean Salad with Radicchio and Pancetta**  
**Apple and Olive Oil Cake**

**Winter BBQ with Steven Capodicasa**  
**Friday, February 5, 7:00-10:00 PM**  
**Full Participation \$70.00 per person**  
Grilled baby lobster tails with saffron herb drizzle  
Mediterranean chopped salad with grilled lemon vinaigrette  
Grilled Spanish chorizo and roasted tomato Bruschetta  
Grilled Porterhouse steaks with warm savory potato salad  
Grilled wintervegetables  
Dulce De Leche Bread Pudding

**Sunday Cake Workshop with Arlene Ward**  
**Sunday, February 7, 10:00 AM-2:00 PM**  
**Full Participation \$85.00 per person**  
**High School Students may enroll with a Parent**  
There is nothing that compares with a home baked cake. The exquisite blend of flavors and textures make your cake as much a feast for the mouth as for the eyes. In this four hour class on Sunday, you will master baking like a pro. Professionals say cake baking is a science— but there is no reason why they should taste like they were created in a laboratory.  
Come here and learn how to dessert your family.  
**Pina Colada Cake,**  
**A stacked rectangular creation**  
**Rolled Orange Cake with Cream Cheese and Pistachio Icing**  
**Triple Layer Cake with Almond Pastry Cream Filling**  
**And Berries In Season**  
**Lemon Roulade with Cream and Pine Nut Filling**  
**and Lemon Glaze**

**Filets, Filets & More Filets with Kathleen Sanderson**  
**Monday, February 8, 7:00-10:00 PM**  
**Full Participation \$70.00 per person**  
**High School Students may enroll with a Parent**  
Roasted Whole Beef Filet w/ a Roasted Shallot & Cabernet Sauce  
W/Garlicky Mashed Potatoes  
Individual Filet of Beef En Croute w/ Wild Mushrooms and Gorgonzola  
Herb Stuffed Filet of Pork w/ Shallot & DijonFig Sauce  
Pork Tenderloin Au Poivre  
Individual Mango Tart Tatins w/ ice cream

## 3 Class Offerings For Celebrating Valentine's Day

### Valentine's Day Celebration with Daniel C. Rosati

**Friday, February 12, 7:00-10:00 PM**

**Full Participation**

**Limited Enrollment \$70.00 per person**

Caramelized Red Onion Crostata  
Mini Penne with Creamy Sun Dried Tomato Sausage Sauce  
Baby Arugula & Strawberry Salad  
Sliced Steak "Pizzaiola" Style  
Whipped Potato Gratin  
Chocolate Souffle Cakes with Raspberry Sauce

### Valentine's Day Celebration with Daniel C. Rosati

**Saturday, February 13, 6:00-9:00 PM**

**Full Participation**

**Limited Enrollment \$70.00 per person**

Caramelized Red Onion Crostata  
Mini Penne with Creamy Sun Dried Tomato Sausage Sauce  
Baby Arugula & Strawberry Salad  
Sliced Steak "Pizzaiola" Style  
Whipped Potato Gratin  
Chocolate Souffle Cakes with Raspberry Sauce

### Valentine's Day Celebration with Daniel C. Rosati

**Sunday, February 14, 5:00-8:00 PM**

**Full Participation**

**Limited Enrollment \$70.00 per person**

Caramelized Red Onion Crostata  
Mini Penne with Creamy Sun Dried Tomato Sausage Sauce  
Baby Arugula & Strawberry Salad  
Sliced Steak "Pizzaiola" Style  
Whipped Potato Gratin  
Chocolate Souffle Cakes with Raspberry Sauce

### Treasures from the Sea with Arlene Ward

**Thursday, February 18, 6:30-9:30 PM,**

**\$70.00 per person, Full Participation**

**High School Students may enroll with a Parent**

Among the many reasons for seafood's bound in popularity are new cooking techniques, greater availability at the market, more interest in lighter fare, and best of all, our recipe choices for cooking these most memorable dishes in your own kitchen.

I guarantee your seafood menu will be  
better than any you'll eat out.

**Scallop and Crabmeat Chowder with Fresh Dill**

**Trout, Glazed Almonds and Green Peppercorns**

**Braised Carrots**

**Boston Scrod with Spinach and Herbs**

**Fillet of Almond Sole with Apples and White Wine**

**Stuffed Calamari with Sweet Pea and Tomato Sauce**

**Cheese and Sun-Dried Tomato Ciabatta Toast**

### Dinner for Two with Steven Capodicasa

**Friday, February 19, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Mozzarella and pesto tarts

Baby greens with roasted onion vinaigrette

Grilled beef tenderloin with oven caramelized shallots and Port

Toasted corn & cheesy mashed potatoes

Bacon wrapped green beans and sage

Individual Apple Turnovers

### Couples Heart Warming Winter Menu

**with Kathleen Sanderson**

**Saturday, February 27, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Creamy Roasted Butternut Squash Soup

w/ Crème Fraiche & Chives

Salad Vinaigrette w/Roasted Beets, Candied Nuts

and Goats cheese

Roasted Rack of Lamb w/ Roasted Garlic sauce

Smashed Potatoes

French Green Beans w/ Shallots & Lemon

Roasted Herbed Grape Tomatoes

Soft Centered Chocolate Soufflé Cakes with Sauce Anglaise

### Italian Boot Camp with Diana Albanese

**Sunday, February 28, 10:00 AM-2:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Build up your confidence with Diana Albanese of La Cucina D'ana's popular Italian boot camp. The menu is always changing with the seasons and there is always something new to learn.

**Baked Crespelle with Zucchini, Tomatoes and Prosciutto**

**Linguine with Seafood Sauce**

**Osso Buco with Risotto Milanese Style**

**Stuffed Artichokes Southern Style**

**Sweet and Sour Eggplant with Capers and Pine Nuts**

**Swiss Chard Stalks Gratinéed with Parmesan**

**Arugula Salad with Blood Oranges, Pomegranates  
and Goat Cheese**

**Chocolate and Walnut Torte**

**Gift Certificates Make Great Gifts!  
Order on-line at [www.classicthyme.com](http://www.classicthyme.com)**



Perfect for any occasion, Classic Thyme Cooking School Gift Certificates are now available through our new on-line Class Registration System. Without leaving your home or office, easily purchase cooking class gift certificates for your friends and family and have them delivered via email or regular mail.

## **Fast, Fresh & Flavorful Series**

**with Daniel C. Rosati**

**3 Tuesday Mornings, March 1, 8, & 15, 10:00 AM-1:00 PM**

**Full Participation**

**Limited Enrollment \$199.00 per person**

**High School Students may enroll with a Parent**

### **Session I Menu: American Classics**

Cornmeal Hush Puppies

Chopped Salad with Green Goddess Dressing

Maryland Smothered Chicken with Herbed Dumplings

Sautéed Baby Kale with Garlic & Bacon

Southern Banana Pudding

### **Session II Menu: Flavors of Spain**

Tortilla Espanola - Savory Potato Cake

Sautéed Chorizo with Peppers

Stuffed Piquillo Peppers with Goat Cheese & Herbs

Albondigas - Spanish Miniature Meatballs in Saffron Scented

Almond Sauce

Crema Catalana - Orange Scented Custard with Caramelized

Sugar Topping

### **Session III Menu: French Classics**

Classic Onion Soup

Quiche Lorraine Bites

Coq au Vin Rapide - Quick Chicken in Red Wine Sauce

Salad Vert - Green Salad with Dijon Dressing

Normandy Apple Tarts

### **The Happy Cookers-Couples in the Kitchen with ARLENE WARD**

**Saturday, March 5, 7:00 -10:00 PM**

**Full Participation \$75.00 per person**

There is no time like right now to learn to cook with your partner. Survival in the kitchen when one retires depends on delegating the hard jobs to the man. While he keeps busy, you can happily prepare the fun things. Sure the rolls can be reversed in today's society, but honey, don't forget to do the dishes and take out the garbage. End of happy story!

**Cream of Tomato Onion Soup with  
Rice and Green Peppercorns**

**Fire Roasted Rosemary Brushed Poussin (very small chicken)**

**Farro with Shallots and Spring Peas**

**Grilled Eggplant and Tomato Gratin**

**Balsamic Glazed Roasted Carrots**

**Arugula, Green Apple, Candied Orange Peel Salad  
& Champagne Vinaigrette**

**Vanilla Bean Panna Cotta and Fresh Berries**

### **Couples Cook Asian Dim Sum Party with Daniel C. Rosati**

**Saturday, March 12, 6:00-9:00 PM Full Participation**

**Limited Enrollment \$70.00 per person**

Chicken Lettuce Wraps

Classic Shrimp Toast

Pork Shu Mai

Five Spice Roasted Ribs

Thai Shrimp Spring Rolls

Banana Wontons with Maple Syrup

### **Italian Boot Camp with Diana Albanese**

**Sunday, March 13, 10:00 AM-2:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Everyone is cooking Italian! Why not you? For this hands on class, Diana Albanese of La CucinaD'ana guides you through the many courses of Italian cuisine. She'll get you right on track with basic techniques and before you know it, you'll be cooking like an Italian.

### **Sicilian Chickpea Fritters**

**Penne with Green Olives and Lemon Zest**

**Risotto Primavera**

**Stuffed Chicken Thighs with Herbs in Wine Sauce**

**Baked Fish with Clam Sauce**

**Escarole Pie, Spring Ragu of Artichokes, Leeks and**

**Asparagus, & Cornmeal and Pear Cake**

### **Pasta, Risotto, & Polenta Workshop with Diana Albanese**

**Monday, March 14, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Learn Italian basics for making fresh pasta, stovetop risotto and easy baked polenta this spring season.

Finish up your class with do aheadpanna cotta.

### **Polenta Crisps**

**Fettucinealla Carbonara with Zucchini**

**Asparagus and Lemon Risotto**

**Easy Baked Polenta with Fricassee of Mushrooms**

**Pear and Fennel Salad with Pecorino and Walnuts**

**Nutella Panna Cotta**

### **Frugal & Fabulous-Daytime with ARLENE WARD**

**Friday, March 18, 10:30 AM -1:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Having a houseful of family and friends is one of the greatest joys of the season; feeding them can be one of the greatest challenges. A menu that will speak for it's self, both frugal and fabulous, is no longer a challenge .

**Prosciutto, Tomato & Olive Bruschetta**

**Zucchini and Potato Chowder**

**Pappardelle with Porcini Mushroom Sauce**

**Turkey Scaloppini**

**Polished Green Beans, Roasted Pepper and Black Olives**

**Dark Chocolate Pudding with Candied Ginger Cream**

## **Sushi Workshop**

### **The Feeding Frenzy is Back Again!**

**with David P. Martone, CCP**

**Limited Enrollment \$70.00 per person Full Participation**

**Friday, March 18, 7:00-10:00 PM**

**High School Students may enroll with a Parent**

Come and kick back and enjoy a night out. Here is an opportunity to learn the fundamentals of sushi. David will teach you the basic techniques of making great sushi rolls. More and more restaurants are featuring Sushi due to customer interest. Learn to create your own masterpiece! David will cover all the essentials.

**Miso Soup, Japanese Ginger Salad Dressing, Miso Dressing,  
Gyoza with Ponzu Sauce, California Rolls, Tuna and Spicy  
Tuna Rolls, and a wide assortment of ingredients to create**

**new and exciting rolls: regular and inside-out rolls.**

**Many ingredients to create vegetable and non-fish rolls.**

David always has new ideas for interesting rolls!!!

**Seafood Primer with Kathleen Sanderson**

**Monday, March 21, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Seafood Stew Provençal with Roasted Garlic Croustade  
Crunchy White Fish with Shriachi Tartar Sauce  
And Fresh Thai Basil Melon Slices  
Fish en Papiotte with Seasonal Vegetable  
Pan Seared Scallops w/ Lemon Ginger Butter on Spinach  
Garden Salad with Lemon Shallot Vinaigrette  
Lemon raspberry Roulade

**Seafood Dinner for a Group with Steven Capodicasa**

**Friday, March 25, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Classic New England Clam Chowder with Homemade Crackers  
Crab stuffed shrimp with creamy buerre-blanc sauce  
Herb seared Cod wrapped in paper and served with citrus slaw  
Creamy artichoke risotto  
Sautéed asparagus with roasted peppers  
Homemade Butter Cakes

**Fundamentals of Pizza 101**

**With Catherine Titus Felix, CCP & Michael Christiansen**

**Thursday, March 30, 6:30-10:00 PM, \$85.00 per person,**

**Full Participation (Enrollment Limited to 16)**

**High School Students may enroll with a Parent**

If you love pizza, you will love this full participation class with chefs Mike Christiansen and Catherine Felix. Each student will make their own dough, then collaborate to prepare a variety of toppings, including Basic Pizza Sauce, Meat Sauce, White Cheese Sauce, Roasted Vegetables, Sausage and Onion Topping, and Meatballs. We will bake individual and group pies and then enjoy.

**Asian Fusion with Suzanne Lowery**

**Thursday, March 31, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Crab and Vegetable Wontons  
Thai Coconut Chicken Soup with Jasmine Rice  
Steak and Broccoli Stir-Fry  
Shrimp Egg Foo Young  
Sweet and Spicy Mango Slaw  
Sweet Coconut Dumplings with Ice Cream

**MEAT MASTERY – PORK**

**with Catherine Titus Felix, CCP & Dedrah Parisen**

**Thursday April 7, 6:30-10:00 PM,**

**\$85.00 per person, Full Participation**

**(Enrollment Limited to 16)**

**High School Students may enroll with a Parent**

Tender and tasty Chefs Catherine Felix, CCP and Dedrah Parisen, CCP love pork in all its variations. Join them for this class to learn about the different cuts and the best methods for cooking each.

**Recipes include:**

Dee's BBQ Spare Ribs  
Pulled Pork

Classic Crown Roast of Pork with Sage Stuffing and Apple Sauce  
Japanese Ramen with Pork Belly  
Pork Ton-Katsu

Home-made Italian Sausage with Marinara Sauce  
Cat's Butter-flake Strawberry Shortcake

**The Classic Thyme Culinary Basics Series I**

**With Catherine Titus Felix, CCP,  
and Mike Christiansen**

**A Complete and Comprehensive  
5-Session Basic Techniques Series**

**5 Wednesdays, Feb. 17, 24, March 2, 9, & 16**

**6:30-10:00 PM (Snow date March 23)**

**Extremely Limited Class Size, Register Early! Full  
Participation \$499.00 per person**

**Class I**

**Knife Skills**

An Introduction to Roasting

An Introduction to Stocks

Making Biscuits

Minestrone Soup

Roast Chicken

Garlic Roast Beef

Roasted Vegetables

Buttermilk Biscuits

Citrus Salad

**Class II**

**An Introduction to Broiling and Marinades**

Basic Rice, Couscous & Polenta Cookery

Blanching & Refreshing Vegetables

An Introduction to Chocolate

Broiled Salmon Skewers

Broiled Chicken

Basic Broiled Steak,

Couscous Pilaf, Asian Style Rice,

Baked Polenta

Broccoli with Shallot Vinaigrette

Chocolate Mousse

**Class III**

**Moist Heat Methods: Stewing, Braising, & Poelage**

Potato Cookery

Basic Pastry

Pork Poelage with Tomatoes and Sauerkraut

Beef "Carbonnade"

Corned Beef Braised in Red Zinfandel

Mashed Potatoes, Pommes Parisienne, Pommes Savoyarde

Classic French Apple Tart

**Class IV**

**An Introduction to Sauces: Béchamel & Velouté**

**An Introduction to Egg Cookery**

**Introduction to Sautéing and Frying**

**Moist Heat Methods Continued, Poaching**

Mushrooms "En Cocotte" Omelettes, Scrambled and

Poached Eggs

Sole Meuniere Curried Chicken Salad with

Homemade Mayonnaise

Sautéed Chicken with Lemon Sauce

Grand Marnier

Bread Pudding

**Class V**

**Sautéing and Frying Continued**

**More Egg Cookery**

Poached Sole "Andalouse"

Beef Stroganoff

Garlicky & Lemon Sautéed Green Beans

Classic

French Fries

Chocolate Soufflé

Crème Anglaise

## Knife Skills Classes

Knife Skills I Workshop with Steven Capodicasa  
Full Participation \$69.00 per person  
High School Students may enroll with a Parent  
\*\*3 Dates Offered\*\*

Saturday, December 19, 9:00 AM-12:00 PM

Saturday, February 13, 9:00 AM-12:00 PM

Saturday, April 2, 9:00 AM-12:00 PM

This full hands-on techniques class is one you can't miss. Even the best of cooks can benefit from a class where you learn the proper way to use your knives. Selecting the proper knife is essential in staying safe and getting the job done effectively. Chef Steven, will teach you the basics while helping to reduce your prep time. Learn all the basics of cutting, slicing, shredding, and mincing. Also learn the proper way to keep your knives well maintained and sharp. Not sure about your old knives. Bring them in for evaluation and sharpening.

We Sharpen Knives Professionally!

Don't forget to book your child's 'Chef For A Day'  
Cooking Birthday Party

Gift Certificates Make Great Gifts!  
Order on-line at [www.classicthyme.com](http://www.classicthyme.com)



Perfect for any occasion, Classic Thyme Cooking School Gift Certificates are now available through our new on-line Class Registration System. Without leaving your home or office, easily purchase cooking class gift certificates for your friends and family and have them delivered via email or regular mail.

Let us host your next  
Corporate Team Building Event  
Visit our website for program details  
and menus

Class Schedule Thru March 2016



710 South Avenue West, Westfield, NJ 07090  
908-232-5445

[www.classicthyme.com](http://www.classicthyme.com)

## Corporate & Private Cooking Class Parties

Hosting a party at Classic Thyme is a  
unique way to entertain your guests.

We work with you to design a menu, select a format and customize the activities to suit your needs. Your guests can be prepping and sautéing away or simply enjoying a glass of wine as they watch a culinary demonstration. At Classic Thyme we have hosted events for all occasions:

- Birthdays
- Anniversaries
- Wedding Showers
- Rehearsal Dinners
- Baby Showers
- Gourmet Groups
- Civic Groups
- Family Reunions
- School Outings
- A Night Out with Friends



Private classes run for 3 hours, including dining time. We are happy to accommodate you if more time is needed at an additional charge. A \$250 nonrefundable deposit is required to reserve a date. Classes start at \$65 per person with a minimum class charge of \$780 plus 20% staff gratuity. You are free to bring your own wine and beer and we will be happy to recommend wines to pair with your menu selections. Call the cooking school at 908-232-5445 to schedule and plan your next event.