Culinary Arts

VTO 16
Great Flavors of Asia $75
TueThur 6:30-10pm
July 22-29

Take a culinary tour of Asia and explore the exciting versatility and variety of flavors found throughout the continent. This class will teach you to prepare classic dishes and culinary techniques from different regions of Asia.

Materials fee: $25

VTO 17
French Bakery at Home $75
MonWed 6:30-10pm
July 21-28

Fly to Paris without leaving home, join us to learn the basics of patisserie and to make world-famous éclairs, profiteroles and crème puffs. Whip up delicious pastry cream, chocolate ganache and Crème Chantilly. You will also learn how to make classic tarts and more. Take a step into our class and you'll be transported to a French bakery.

Materials fee: $25

VTO 18
Fresh Pasta Workshop $75
TueThur 10am-1:30pm
July 22-29

There's nothing like fresh pasta, and crafting it yourself is much easier than you might think. We will show you how to make fresh pasta by hand, roll, cut and fill it. Then you will prepare flavorful fillings, which you will then transform into delicious ravioli. Next, you'll pair your handcrafted pasta with delicious, complementary sauces.

Materials fee: $25