



Class Schedule / Happenings

cooks

October 2022

relishcookingstudio.com

Baking & Confections

From basics to master classes, our baking classes focus on everything from new techniques to tried-and-true recipes for everything from bread baking to French pastries.

Marvelous Macarons

SIG

Saturday October 15, 11 AM - 2 PM

Hands-On \$125

These colourful French confections can be tricky to make, but after you master techniques from meringue making to *macaronage*, you'll love creating your own scrumptious macarons at home. We will share the secrets for incorporating seasonal flavours, piping with precision, and even achieving the perfect pied (foot). Explore fillings like flavoured buttercreams and ganaches so you can create your own tasty variations.

Macarons, Buttercream, Chocolate Ganache

Bread Baking 101

SIG

Saturday October 22, 11 AM - 2 PM

Hands-On \$125

Nothing tastes better than the simple pleasure of tearing into a loaf of freshly baked bread that has just come out of the oven. Or perhaps gooey cinnamon rolls are something you have been wanting to learn how to make. Regardless of whether you are a sweet or savoury fan, join us in one of our most popular baking classes as you learn to make one dough and turn it into four different applications. Learn the key steps and tools you will need to successfully create delicious home baked treats including kneading and proofing. Everyone will go home with a loaf of bread and six dinner rolls. A bowl of seasonal soup will be served as well.

Basic Bread Dough, Rosemary Focaccia, Gooey Cinnamon Rolls, Buttery Dinner Rolls

Sourdough Bread Baking

SIG

Tuesday October 25, 6 - 8:30 PM

Hands-On \$125

In today's sourdough class, we will explore classical techniques for making sourdough bread that you can add to your bread baking repertoire. We'll review how to feed your starter, stretching, proofing, how to use a banneton and baking. Learn to use leftover starter, prepare a batch of fudgy sourdough brownies to enjoy. Each person will take home their sourdough to bake as well as some starter to begin your sourdough baking journey.

BONUS: A banneton will be included with your class registration for you to take home your boule.

Rustic Whole Wheat Sourdough, Chocolate Sourdough Brownies. A bowl of seasonal soup will be served.

Foundations

Foundations focus on the absolute essentials of great cooking and great food. For those learning the core skills required of all chefs, or to learn the vital points of an essential topic, our Foundations classes are the perfect choice.

Know Your Chef Knife

ALC

Saturday October 1, 11 AM - 12:30 PM

Interactive \$65

A great cook knows the importance of mastering the most useful tool in the kitchen – the chef knife. Become acquainted and adept with the most important chef's tool, and your time in the kitchen will be transformed.

Cast Iron Cookery

ALC

Thursday October 6, 6 - 7:30 PM

Demonstration \$65

Cast iron cookware has been a staple in kitchens for years, but if you are new to cast iron cooking, then tonight's class is for you. Tonight we'll show you how to create two delicious dishes using a cast iron cookware. We'll also walk you through some basic techniques and tips for caring for your cast iron.

Pan-Roasted Chicken with Harissa Chickpeas, Dutch Apple Baby

Date Night

Lets redefine the date night. Of course it can be a romantic evening but maybe it's a fantastically special evening with mom, best friend or fellow foodie. *Date Night classes are priced per person*

Cooking With Wine

SIG

Friday October 14, 6 - 8:30 PM

Hands-On \$125

There's so much more you can do with an open bottle of vino than just drink it! In tonight's class, we'll explore wine's many culinary uses. Practise incorporating different varietals into everything from chicken dishes to vinaigrette. And we haven't forgotten dessert - think pears poached in Reisling served with a wine-infused sauce.

Seared Chicken with Sauvignon Blanc Crème Fraîche and Herbs, Endive and Radicchio Salad with Champagne Vinaigrette and Toasted Hazelnuts, Riesling Poached Pears with Cardamom Scented Sabayon

Under The Tuscan Moon

SIG

Friday October 28, 6 - 8:30 PM

Hands-On \$125

The moon is bright and the stars are in perfect harmony. Join us tonight and learn the secrets for creating bold, authentic Tuscan dishes bursting with seasonal flavours. We'll walk you through the steps for roasting and preparing wild mushrooms, create creamy polenta, stuff and pan-sear pork plus you'll create a luxurious seasonal dessert cooked in the wine of the region. You'll be delighted to discover how easy it is to recreate the fabulous flavours of Tuscany at home.

Creamy Polenta with Oven Roasted Balsamic Mushrooms, Stuffed Pork Tenderloin with Tuscan Kale & Sun-dried Tomatoes, Chianti Poached Pears



Mark Your Calendar...



Merry & Bright Holiday Open House

Thursday November 10, 2 - 7 PM

Pre-booked timeslots coming...



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Seasonal

Make the most of every season with classes that focus on the best bounty available now. From winter comfort foods to summer grilling, these classes are always in season.

Vegetarian Thanksgiving

SIG

Tuesday October 4, 6 - 8:30 PM
Demonstration \$125

It's 2022 and we just can't hide behind the turkey any longer—so tonight we're giving you our best vegetarian Thanksgiving ideas that are guaranteed to have minimal-effort but maximum-rewards on the Thanksgiving table.

*Root Vegetable Carpaccio with Parsley Chimichurri (V/DF/GF),
Roasted Brussels Sprouts with Cranberry Mostarda (V/GF,DF),
Garlic-Miso Mashed Potatoes (VG), Lentil Walnut Loaf with Apple
Balsamic Glaze (V/DF/GF), Pumpkin-Maple Pie (V/GF/DF)*

Fundraising Event

Soup Sisters KW

SIG

Thursday October 27, 6 - 8:30 PM
Hands On \$99

The Soup Sisters is a non-profit charitable social enterprise dedicated to providing comfort to women, children and youth through the making, sharing and donating of soup. The KW Chapter has been partnering with Relish Cooking Studio since 2018 supporting local charities in our community - One Roof, Marillac Place, Anselma House & Monica Place. Come join us this evening and help to make three types of soup. Only 12 Spaces Available.

Libations

Libations classes give you the know-how to get started. These classes include an alcoholic beverage pairing, so you must be 19 or over to attend.

Oktoberfest & Craft Beer

RS

Tasting

Wednesday October 19, 6 - 8:30 PM
Demonstration \$169

It's Oktoberfest season, so we're celebrating with a feast as if you were in Bavaria. Chef Patrick Mathieu is back with a menu of seasonal favourites. We'll include a sampling of craft beers that are paired perfectly with each dish.

German Beer Cheese Dip with Wurst, Apples & Pumpernickel, Sauerkraut Soup with Pretzel Croutons, Crispy Pork Knuckle with Beer Gravy, Cranberry-Apple Strudel

Kids & Teens

We love to teach kids, whether it's one of our Family's In The Kitchen classes or the odd PA Day. Save your kitchen the dishes, and have them come learn important techniques with us.

PA Day Cooking

RS

Monday October 24, 11 AM - 1:30 PM
Hands-On \$90

It's a PA Day for the kids, but that doesn't mean they can't do something fun! Have the kids join us in our kitchen for a few hours while they learn to create a complete meal from scratch. They'll learn basic cooking skills and techniques along the way that are sure to last a lifetime. (Ideally suited to kids ages 10 to 14).

Vegetarian Black Bean & Rice Burritos + Mexican Hot Chocolate



Coming....

Saturday November 26, 1:00 PM

**Holiday Treats - Sweet & Savoury
with Chef Anna Olson**

Book your seat now for this special 1-day event LIVE in-studio

Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes & Happenings

