

WINE TASTINGS PROGRAM



We offer a variety of wine tasting classes including our bi monthly

WINE TASTING DINNERS:

These evenings begin with our first tasting, after which, guests will have the opportunity sample four additional wines with the appetizer ,first course, entree and dessert, while learning about their various characteristics and origins Please visit our website for the latest information on the wine classes we are currently Offering

COUPLES NIGHT

Our couples night are held on the second Friday and Saturday of every month. This is a fun way to spend an evening with friends or to make new ones. With a different menu every month you can create and enjoy a mouth-watering meal every time you come and you don't have to clean up! Please Call or visit the website for details of our up-coming programs



CLASS INFORMATION WINTER 2016

What's Cooking At Gaynor's

Winter is the perfect time to get into the kitchen and do a little cooking. And that's exactly what we are doing. As well as our regular programs we have a selection of special seasonal classes **DELECTABLE ONE POT MEALS**, our annual **SCOTCH TASTING** and our **SOUPER SOUPS** class.

We are pleased to announce, that due to popular demand, we are now offering our **KIDS "R" COOKS**, for ages 6-10 & 11-14 on Sunday afternoons during the winter months. So if you are looking for something for the kids to do on a wintry Sunday, check it out.

Also we have made some changes to our very popular **COUPLES NIGHTS**, We now offer this program twice a month now on the second Friday and Saturday of every month, in response to demand

We would like to take this opportunity to welcome our new Pastry & Baking Instructor Alex Ramos, and hope you will come and meet him soon.

HAPPY COOKING

Gaynor Grant

www.gaynorsschoolofcooking.com

Our website is the place for the latest news and courses.

CREAM PUFFS AND BEYOND!

Cream puffs are made with Pate a Chou dough which is unlike any other pastry in the way it is made and the magical things that happen to it when it is baked. But it is not only used to make cream puffs and eclairs as this 4 hour hands on class will demonstrate

STRUDEL MAKING CLASS

Strudel is a unique pastry originating in Austria. In this class you will master the techniques required to make the dough and a number of classic fillings including apple and cheese and raisins

BREAD BAKING CLASSES

BREAD BAKING FOR BEGINNERS

This 4 hour hands-on bread baking class will show you how! You will learn the basic rules and create many mouthwatering creations including Classic French Bread, Challah, Bagels, Pita, Focaccia and Sunflower Seed Bread.

SPECIALTY BREAD BAKING: VARIETAL GRAINS

This class is for the student that has mastered basic bread making and is ready to experiment with varietal flours and techniques. We will be making doughs with whole wheat, rye flour, amaranth oat bran and wheat bran. During class some of the bread we will make are: Finish Rye, Pumpernickel, Chocolate Cherry Sour Dough and a Country Bagette.

ADVANCED BREAD BAKING

This class was created for the more experienced bread baker. During this class you will make a variety of sour dough starters and poolies and use our established ones to make a wonderful variety of breads using different flours

THE ART OF PASTRY & BAKING

Our Pastry and Baking Program is divided into a series of specialty workshops, each of which is designed to teach you a specific Pastry or baking skill, whether it be classic pie dough or simple everyday Cakes. Now instead of going to the bakery you'll be able to make it yourself

PIE DOUGH 101

Always wanted to make your own pastry but didn't know where to start? Well join us for this class and learn the techniques for producing perfect pastry every time. We will make a variety of fruit pies, quiches, and appetizers.

ADVANCED PASTRY:

This program is for the more experienced baker, who has mastered basic pastry techniques. Puff pastry is the "king" of pastries and during this class you will learn how to make both the express and classic method, as well as creating a number of classic puff pastry baked goods.

BASIC CAKE BAKING

This class focuses on traditional cakes, including classic pound cake, various tea breads, coffeecakes and simple layer cakes. You will also learn to make tasty butter creams and frostings

ADVANCED CAKE BAKING

For the more experienced baker, this class will focus on the creation of classic Genoise and Sponge cakes, various icings including French, Italian and German butter creams, as well as chocolate Ganache

SWEET YEAST BREADS

This workshop will focus on brioche, croissant and Danish pastries and show you how to create them all!

THE ART OF FINE COOKING



This series consists of six, 5 class, full participation programs, and are intended to teach the student the techniques and skills of fine cooking. The first in this series is **THE ART OF FINE COOKING I** which starts by covering the basic culinary skills of Sautéing, Braising, Roasting, and Grilling. You will learn, for example, how to make: Mayonnaise, Chocolate Mousse and Grand Marnier™ Soufflé, as well as picking up some "tricks of the trade". These skills will help to make your cooking more fun and much more successful. Upon completing this basic program you have the opportunity to continue with the **ART OF FINE COOKING** series and take **LEVELS II-VI**, or to take any of our other exciting classes. The skills you learn will enable you to create wonderful dishes and meals with ease.

INTERNATIONAL COOKING SERIES:

THE FOODS OF SPAIN:

For this class we will prepare a variety of Tapas(Spanish Appetizers, including Romesco with Fried Potatoes and White Bean Salad, well as Classic Paella,Catalan Bread and a Orange Yogurt Cake.

THE FOODS OF MOROCCO

This menu will include, Cheese Filled Borek,Buglar Salad, Lamb Tagine, Chermoula Fish, Couscous and Raisin& Nut Phyllo pudding

THE FOODS OF INDIA:

The dishes in this class are just a sampling of this very diverse cuisine. Vegetable Samosas, Chicken Kashmiri, Vegetable Pineapple Curry, Naan Bread and Grilled Cardamom scented Pineapple

THE FOODS OF THAILAND:

Dishes in this class include Corn & Cabbage Soup, green chicken curry, Mixed vegetable curry, Red Fried Rice and Spicy Coconut custard

THE FOODS OF MEXICO

We all love Mexican food, but there is more to it than nachos and cheese! Come and learn to make such delights as Chicken with Mole Sauce!(chocolate sauce) and Lime Soup

THE FOODS OF THE BIG EASY:

Louisiana is the home of Cajun food but you can make and sample it right here. Chicken Gumbo, , Blackened Fish Smothered Okra, Potato Pecan Pie

THE FOODS OF GREECE

Known for fresh fish, hummus, Spanikopia ,Baklava and much more, come and sample food from one of our favorite places to visit.

FOODS OF BRAZIL:

Let us take you on a culinary tour of this colorful vibrant country. Dishes prepared include the infamous Feijoada, a carnivore's dream, and a mouthwatering Lime Pave and a selection of Brazilian street foods.

SUSHI MAKING CLASS

Do you love to eat sushi? Well why not learn to make your own . We will tell you the history of sushi and you will have the chance to prepare a number of varieties including Tuna Sashimi and Shrimp Avocado Roll

PIEROGIE MAKING CLASS

Living in Pittsburgh, everyone should know how to make a Good pirogue.During this class you will create traditional cheese and potato pirogue as well as some slightly more unusual filling such as wild mushroom potato & jalapeno and apple cinnamon

PASTA FROM SCRATCH

During this class you will learn how to make pasta by hand. How to cut it and make a variety of sauces. We will also make Butternut Squash Ravioli and Mushroom and Kale Canneloni

REGIONAL ITALIAN COOKING PROGRAM :

Our Regional Italian cooking program allow you to make a culinary journey around this wonderful country. Each class covers a different region including: Emilia-Romagna, Lombardy, Tuscany, Campania, Abruzzo, Friuli-Venezia Giulia, Veneto, Puglia, Calabria & Sardina.