

Class Schedule

January

February

March

2012



THE
NEW SCHOOL
OF COOKING
WINTER

SOME BACKGROUND ON THE NEW SCHOOL OF COOKING

The New School of Cooking opened in its Culver City location in June 2000. We have classes to serve every kind of cook, from beginners to advanced. We feature part time professional cooking and baking programs which give students the training they need to become professional chefs without the cost or time commitment of a full time culinary academy. The professional series are designed to fit within the schedule of working people and meet once a week for four hours. Students in the professional programs will learn all the essentials of classic culinary technique with a focus on seasonality and receive basic training in ethnic cuisines and recipe development.

In addition to the professional programs, we offer recreational classes on a variety of subjects, featuring seasonal produce and focusing on proper technique. Classes generally run for three hours and all our classes are hands-on, so students truly learn through participation. If you would like more information or want to register for a class, please check our website at <http://www.newschoolofcooking.com>

ABOUT THE STAFF

Anne Smith is the owner and director of the New School of Cooking. Smith cooked professionally as a young adult in restaurants, catering companies and a Wyoming dude ranch before pursuing a career first as a graphic designer and then in commercial television production for ten years. She spent most of her production career fantasizing about how to return to a career in food. In 1999, she moved to Los Angeles to create The New School of Cooking which she opened in 2000. Smith has always been passionate about food and is well educated in international cuisine, culinary trends and specialty ingredients.

Carol Cotner Thompson has over 27 years professional cooking experience and over 20 years experience in culinary education. A graduate of the both the professional cooking and pastry programs at the California Culinary Academy in 1986, Thompson has since taken on a wide array of professional endeavors which include extensive restaurant consulting and cooking experience, television and print food styling and on-camera chef work, recipe and curriculum development and stints as a personal chef. Her work has been featured in the Los Angeles Times Food Section, the Hollywood Reporter, radio shows "Good Food" and "Weekend America" and on the morning television show, "Good Day L.A." She currently teaches professional cooking and baking programs at the New School of Cooking.

Chef May Parich graduated from the Culinary Institute of America in 1998. She has worked as a private chef, pastry chef, food writer and food buyer. Prior to joining the New School of Cooking Parich was the director of the cooking program at HomeChef Kitchen Store in Pasadena and Newport Beach. Parich is also experienced in specialty food production and sales. She has taught cooking for ten years and teaches our professional program as well as many recreational classes.

Chef Neelam Batra is the author of the award winning *1000 Indian Recipes*, *The Indian Vegetarian* and *Chilis to Chutneys: American Home Cooking with the Flavors of India*. She has taught cooking for over twenty years and has been a guest and on-air instructor for national television shows in the United States and India.

Chef Margaret Ferrazzi is originally from Wales. She has cooked professionally for 25 years in the U.S. and the U.K. She has worked as a teacher, demonstrator, food stylist, recipe developer, restaurant chef, caterer, culinary events planner and as a private chef. She was also an organizer and manager for London Farmers' Markets and contributed recipes and food styling to the London Farmers' Market Cookbook. After setting up a farmers' market in her home town in Wales, she returned to the US where she now works as a culinary consultant, teacher and private chef.

Chef Laura Weinman graduated from the California Culinary Academy in 1986. Weinman developed and taught the two-year professional cooking program at UCLA Extension and has seven years of teaching experience. She has extensive restaurant experience and worked for seven years as a corporate chef and private chef for celebrity clients. She has also cooked with local catering firms and has catered privately for the last six years. Weinman has 24 years of pastry, cooking, nutritional and specialty foods experience.

Chef Jet Tila has just returned to Los Angeles after a three year tenure as Executive Chef at Wazuzu, the critically acclaimed Asian bistro at the Wynn Encore hotel in Las Vegas. Wazuzu was named Best Asian Restaurant in Los Vegas Weekly in 2010. Tila trained at the California School of Culinary Arts and the California Sushi Academy. He has published articles and recipes in the Los Angeles Times, Las Vegas Weekly, Eating Las Vegas and has appeared frequently on the Food Network, most recently on Iron Chef America. He works as a menu consultant, executive chef, private chef, caterer and has taught cooking for ten years.

OTHER INFORMATION

We have designed our cooking classes to cover as much material as possible in a relatively short period of time, so students work in groups of two in order to complete all the recipes. To register for classes, please go to <http://www.newschoolofcooking.com>.

Cooking classes make an excellent gift. You can order gift certificates at <http://www.newschoolofcooking.com>.

Call 310 842 9702 for office hours. **Please be sure to review our cancellation policies on the last page of this catalogue.**

PROFESSIONAL CLASSES

PRO I

The first twenty weeks of our professional cooking course are designed to give students the training they need to pursue a career in cooking or to cook like a professional. Classes meet once a week for four hours. The program is limited to twelve students per series. Students work with a partner in order to cover a substantial amount of material. Tuition includes a professional cookbook, chef jacket and all equipment and ingredients. Students can miss up to three classes and still receive their diploma. **\$2500**

SESSION 1	Laura Weinman	
	Sundays, Beginning January 8	2:30-6:30 p.m.
SESSION 2	Carol Cotner Thompson	
	Tuesdays, Beginning January 17	10:00 a.m.-2:00 p.m.
SESSION 3	May Parich	
	Tuesdays, Beginning February 7	6:30-10:30 p.m.
SESSION 4	Laura Weinman	
	Mondays, Beginning March 5	6:30-10:30 p.m.
SESSION 5	Carol Cotner Thompson	
	Wednesdays, Beginning March 28	10:00 a.m.-2:00 p.m.

CLASS 1 Introduction: Familiarize students with the kitchen and equipment, some techniques and terms. Present the school's philosophy and teaching approach as well as rules and policies. Knife skills.

CLASS 2: Stocks and Roux-Based Sauces

CLASS 3: Soups: Classifications of Soup. Consommé, Puree, Bisque and Chowder

CLASS 4: Sauces: Reductions, Emulsifications, Purees and Infusions

CLASS 5: Dairy and Eggs: Composition, Types of Milk, Cream and Butter, Cheese. Eggs, Hollandaise. Uses and Cooking Techniques.

CLASS 6 Fruits and Vegetables I: Salads and cold preparations for fruits and vegetables

CLASS 7 Fruits and Vegetables II: Cooking techniques for fruits and vegetables

CLASS 8: Dried Legumes, Grains, Pasta

CLASS 9 Fin Fish: Round and Flat Fish, Saltwater and Freshwater Fish, Composition, Handling, Storage, Fabrication, Cooking Techniques

CLASS 10 Shellfish: Crustaceans, Mollusks, Cephalopods. Handling, Storage, Cooking Techniques

CLASS 11 Poultry I: Young Birds, Dry Heat Cooking Methods, Market Varieties, Storage, Handling, Fabrication. Fry, Sauté, Roast and Grill

CLASS 12 Poultry II: Moist Heat Cooking Techniques, Braising and Stewing

CLASS 13 Meat I: Beef, Lamb, Pork, Veal, Composition, Cuts, Fabrication. Dry Heat Cooking Techniques

CLASS 14 Meat II: Moist Heat Cooking Methods, Braising and Stewing

CLASS 15: Charcuterie: Sausages, Rillettes, Smoked Fish, Paté

CLASS 16 Yeast Breads: Commercial and Wild Yeast, Enriched Breads and Sweet Doughs

CLASS 17 Quick Breads and Pastry Dough: Non-Yeasted Baked Goods, Pie and Tart Dough

CLASS 18 Plated Desserts: Basic Dessert Components, Plating and Garnishing Techniques

CLASS 19 Menu Test: Each student prepares a simple menu, given only the names of the dishes and the ingredients.

CLASS 20 Final Exam: Each student makes a simple menu, given only the names of the dishes.

PRO II

Sundays, Beginning January 8 9:30 a.m.-1:30 p.m.

Pro I prerequisite. In Pro II, students focus on principles and techniques of ethnic cooking, palate development and food pairing. Students build upon the skills and techniques from Pro I and prepare more specialized dishes. Pro II also introduces wine basics as well as wine and food pairing. Chef Carol Cotner Thompson instructs. **\$1500**

WEEK 1 Italian

WEEK 2 French

WEEK 3 Mediterranean

WEEK 4 Mexican

WEEK 5 Chinese and Japanese

WEEK 6 Indian

WEEK 7 Seasonal Menu featuring Farmer's Market Ingredients

WEEK 8 Menu Development

WEEK 9 Wine Tasting

WEEK 10 Wine and Food Pairing

PRO BAKING

The professional baking program teaches the foundations of classic baking technique for anyone who loves to bake and wants to understand baking in depth, or for students who are interested in a pastry career. We will teach technique as well as the chemistry of baking so that students will truly understand what they are making. Classes meet once a week for four hours and emphasize seasonally appropriate ingredients. Each student works on their own. Students can miss two classes and receive their diploma. **\$1400**

SESSION 1	May Parich	
	Wednesdays, Beginning March 14	6:30-10:30 p.m.
SESSION 2	Carol Cotner Thompson	
	Sundays, Beginning March 25	9:30 a.m.-1:30 p.m.
CLASS 1	Quick Breads: Muffins, Scones and Quick Breads	
CLASS 2	Custards, Bread Pudding and Ice Cream	
CLASS 3	Soufflés, Pate a Choux and Pastry Cream	
CLASS 4	Tarts, Pies, Cobblers and Crisps	
CLASS 5	Chocolate Tasting, Double Chocolate Cake with Milk Chocolate Buttercream; Flourless Chocolate Cake with Ganache Glaze	
CLASS 6	Classic White , Cake with Buttercream; Meringues	
CLASS 7	Artisan Breads	
CLASS 8	Flat Breads and Brioche	
CLASS 9	Puff Pastry and Croissants	
CLASS 10	Complete Puff Pastry and Croissants	

PRO BAKING II

Thursdays, February 23, March 1, 8, 15, 22, 29 10:00 a.m.-2:00 p.m.

Pro Baking Prerequisite. In Pro Baking II, students develop the skills they have learned in Pro Baking I to incorporate advanced baking and pastry techniques. There are no make up opportunities for Pro Baking II. Carol Cotner Thompson instructs. **\$900**

CLASS 1	Baguettes and Sourdough	
CLASS 2	Danish	
CLASS 3	Rolled Butter Dough, Royal Icing, Seasonal Tart with Viennese Butter Dough	
CLASS 4	Butter Cakes, Fondant, Petit Fours	
CLASS 5	Sponge Genoise, Gelatin, Mousse	
CLASS 6	Candy	

SERIES CLASSES

Please note: We do not allow make up classes for missed series dates, so plan your schedule accordingly. Please review our cancellation and class policies on the last page of this catalogue. All classes are hands-on. To register for any class, go to <http://newschoolofcooking.com>.

BASIC COOKING

\$325

Saturdays, January 7, 14, 21, 28 10:00 a.m.-1:00 p.m. or
Saturdays, Feb. 25, March 3, 10, 17 2:00-5:00 p.m. or
Thursdays, March 8, 15, 22, 29 6:30-9:30 p.m.

This series focuses on essential cooking techniques for beginners. Students learn how to select, handle and prepare ingredients to make successful, inspired meals at home for family and friends. Basic knife skills and tool orientation is included in the program. The dishes we prepare include California Chopped Salad; Mexican Vegetable Soup with Lime, Cilantro and Avocado; Thai Vegetable Soup; Caesar Salad; Halibut Tostadas with Black Beans and Mango Salsa; Maryland Crab Cakes with Caper Dill Dipping Sauce; Grilled Albacore with Chermoula Sauce and Cous Cous; Roasted Tri Tip with a Tuscan Spice Rub; Roasted Lemon Rosemary Chicken with Roasted Green Beans; Vietnamese Chicken Salad; Real Macaroni and Cheese; Chocolate Decadence Cake; Fresh Fruit Crisp; Pineapple Upside Down Cake.

BASIC VEGETARIAN COOKING

\$325

Thursdays, January 19, 26, Feb. 2, 9 6:30-9:30 p.m.

Chef May Parich will guide students through purchase, storage and preparation of seasonal vegetables, as well as introduce appropriate herb and vegetable combinations. Students will learn classic cooking techniques and how to work with substitutions so that they become less reliant on recipes and more reliant on their own skill base. Please note: The New School of Cooking does not advocate cooking with processed foods, so we will not be cooking with seitan. While we will discuss basic food combinations, this is not a nutrition class. The dishes we prepare include Seasonal Thai Curry; Quinoa Salad with Dried Fruits and Pine Nuts; Moroccan Vegetable Ragout with Cous Cous; Veracruz Style Greens and Beans; Tofu and Vegetable Fried Rice; Butter Lettuce Salad with Cherry Tomatoes, Pecans and Green Goddess Dressing; Sweet Potato Butternut Squash Soup with Pumpkin Seed Pesto; Vegetable Fajitas with Chipotle Sour Cream and Guacamole; Roasted Beet Salad with Chevre Croutons.

Class 1 Knife Skills, Vegetable Identification, Basic Techniques, Stock, Salads

Class 2 Soups and Stews

Class 3 Roasting, Baking and Gratins

Class 4 Grill, Sauté and Stir Fry

INDIVIDUAL CLASSES

Please review our cancellation and class policies on the last page of this catalogue. All classes are hands-on. **Please know your own skill level before registering for classes.** Most ethnic classes are oriented for students with a basic understanding of terms and techniques, and not all classes are for beginners. If you need advice, please call or email us. To register for any class, go to <http://newschoolofcooking.com>.

SPRING SOUFFLÉS

\$85

Saturday, March 3 10:00 a.m.-1:00 p.m.

Vegetarian Class. Nothing is quite as dramatic or delicious as a perfect soufflé. While they may seem intimidating, the only trick to making perfect soufflés is learning the simple techniques for their preparation, and to eat them as soon as they come out of the oven. Today students will prepare soufflés from the following menu: Classic Cheese Soufflé; Asparagus Parmesan Soufflé; Escarole and Cheese Spoonbread; Gran Marnier Soufflé; Chocolate Soufflé; Butterscotch Soufflé with Crème Anglaise.

ROASTING

\$85

Saturday, December 17 2:00-5:00 p.m. or
Saturday, January 14 2:00-5:00 p.m.

Here we teach the principles of baking at high temperatures with dry heat—keeping the moisture in vegetables and meats, while creating a crisp, browned exterior. This simple technique brings out the very best flavors in foods. Cumin Roasted Chicken with Oregano Butter, Black Beans and Rice; Herb and Mustard Rubbed Tri Tip with Roasted Heirloom Potatoes and Garlic; Roasted Beet and Chevre Salad with Walnut Vinaigrette; Roasted Mushroom Caps with Herb Nut Butter; Roasted Halibut with a Fresh Herb Sauce; Roasted Pork Tenderloin in a Chinese Ginger Lemon Sauce; Thyme and Lemon Roasted Green Beans.

BAKING WITH CHOCOLATE

\$95

Saturday, February 11 2:00 p.m.-5:00 p.m.

We love chocolate all year long, but Valentine's Day is the ultimate time of year to express our love of chocolate along with our love of love. Today, chef May Parich will lead students through a guided tasting of artisanal chocolate and teach students how to make this stellar spread of chocolate desserts: Chocolate Caramel Soufflés with Sea Salt; Chocolate Glazed Chocolate Tart; Chocolate Cinnamon Cream Pie; Vanilla Macarons with Bittersweet Chocolate Ganache; Chocolate Orbit Cake with Crème Anglaise; Chocolate Pots de Crème with Sabayon; Midnight Chocolate Cake with Milk Chocolate Buttercream; Milky Way Tart.

AN INTRODUCTION TO MASH-UP CUISINE WITH JET TILA

\$95

Friday, February 24 7:00-10:00 p.m.

Chef Jet Tila has specifically designed this class for all of our students who have fallen in love with the food truck revolution and want to recreate some of these specialties at home. Learn the principles, techniques and recipes for making Urban Asian work in your own kitchen. Korean Tacos with Salsa Verde; Naga Katsu Dog; Bill Kim Bellydog; Tarashi Fries; Buta Burger; Ox Tail Banh Mi; Tamago Burger; Korean Ssam.

FISH BASICS

\$90

Thursday, March 1 6:30-9:00 p.m.

In this class, students learn proper purchasing, storing and handling of fresh fish. We will show how to filet and remove bones from a whole fish, and practice a variety of cooking techniques including baking, sautéing, roasting, grilling and frying. Crispy Pan Fried Fish Fillets with a Fresh Herb Remoulade; Black Cod with a Miso Glaze served with Stir Fried Bok Choy; Grilled Seasonal Fish with Parsley Caper Sauce and Roasted Potatoes; Baja Fish Tacos; Lime Scented Salmon Cakes with a Sesame Watercress Salad.

ESSENTIAL KNIFE SKILLS

\$75

Saturday, December 10 2:00-4:30 p.m. or

Saturday, January 7 2:00-4:30 p.m. or

Thursday, February 16 6:30-9:00 p.m. or

Saturday, March 10 10:00 a.m.-12:30 p.m.

This class provides a foundation for all culinary education and teaches the correct knife techniques used by all safe and successful cooks. We will demonstrate proper handling and sharpening of knives and students will learn how to slice, dice and mince as well as other classic cuts. The chef will also demonstrate how to cut up a chicken. After class, we will serve a meal prepared with the cut ingredients. (Please note: If you want to cut up a chicken, please register for our Chicken Fundamentals class.)

INDIA ON FIRE

\$85

Saturday, January 28 2:00-5:00 p.m.

Cookbook author Neelam Batra joins us again tonight to introduce a menu of inspired Indian dishes designed to trigger a powerful endorphin rush and set your taste buds aflame! We will also tame the heat with several cooling side dishes and chutneys. Gingered Shrimp Salad with Papadums; Chicken Vindaloo; Anaheim Chiles in Spicy Tamarind Sauce; Spicy Eggplant and Lentil Nuggets Curry; Rice Croquettes with Cashews; Coconut Cilantro Chutney; Mulligatawny Soup; Semolina Pancakes with Fresh Curry Leaves; Peppery Mixed Vegetable Fried Rice; Ginger Baked Cauliflower in Cashew Almond Sauce.

ASIAN FISH TECHNIQUES WORKSHOP

\$90

Saturday, February 11 10:00 a.m.-1:00 p.m.

Today, join Chef Jet Tila for an insider's look at Asian fish preparation. Learn how Asian restaurants fabricate fish to make your favorite dishes. Students will learn how to filet a fish, essential cuts and techniques for preparing this exciting menu: Misoyaki Black Cod; Cured Salmon for Serving Raw—Salt, brine and freeze for Crudo, Ceviche, Poke, Tiradito; Crispy Trout with Thai Herbs and Apple Mango Slaw; Thai Crispy Catfish with Green Mango Sauce; Three Flavor Whole Fish.

HOLIDAY COOKIES

\$90

Saturday, December 17 10:00 a.m.-1:00 p.m. or

Sunday, December 18 10:30 a.m.-1:30 p.m.

It's time once again to prepare some of our favorite holiday cookies, for giving and for enjoying throughout the season. We will make a huge assortment, and students can take some of each kind home. Three Ginger Snaps; Classic Sugar Cookies for Decorating;

Florentines; Raspberry Thumbprints; Pistachio Chocolate Shortbread Wedges; Coconut Macaroons; Pecan Sandies; Chocolate Crackles; Rugelach; Toffee Triangles; Madeleines; Chocolate Butter Wafers; Mini Black and White Cookies; Graham Crackers.

THAI STREET FOODS

\$90

Saturday, December 3 2:00-5:00 p.m.

Eating is far and away the most popular pastime in Thailand. The busy streets of Bangkok and Chiang Mai are teeming with life and snacking, and you can find street vendors preparing fresh food even in the smallest villages of the Thai countryside. Virtually every dish in Thai cuisine can be bought from one kind of stall or another. Today, Thai chef May Parich will introduce a menu of some of the most popular casual dishes in Thailand. Lemongrass Pork Sausages; Som Tam (Green Papaya Salad); Pork Saté; Beef Massamun Curry; Prawn and Pomelo Salad; Barbecued Chicken; Stir Fried Noodles with Holy Basil and Chicken; Gold Purses.

CHICKEN FUNDAMENTALS

\$90

Thursday, February 23 6:30-9:30 p.m.

In this class, students will learn essential techniques for preparing whole chickens, chicken pieces, and boneless fillets. The chef instructor will demonstrate trussing and roasting a whole bird as well as preparation of stocks, classic pan sauces and gravy. Each student will cut up a whole bird and learn how to fillet chicken breasts. Students teams will prepare the following dishes with their chicken pieces and breasts: Grilled Chicken with a Mediterranean Herb Paste and Rice Pilaf; Pomegranate Glazed Chicken Pieces with Middle Eastern Spices; Braised Chicken with Turmeric, Mint, Cilantro and Olives; Crispy Five Spice Chicken with Asian Greens; Lemon Rosemary Roasted Chicken Pieces with Pan Sauce and Mashed Potatoes.

THE FLAVORS OF CUBA

\$90

Friday, December 9 7:00-10:00 p.m.

Cuban cuisine is soul food lightened by an island breeze, a mixture of Spanish and African influences set on a table of Caribbean ingredients. Cuban cooks draw on the bright tastes of the ocean and the earthy products of the farm, infused with the sweetness of the tropical sun and the ubiquitous cane sugar. Empanadas with Piccadillo Filling; Fried Yucca Chips; Chorizo Crescent Pastries; Roast Pork Loin with Mojo Criollo; Drunken Chicken; Baked Whole Snapper with Sofrito; Basque Tossed Salad with Radishes and Spanish Olives; Black Beans and Rice; Fried Sweet Plantains; Coconut Flan; Mojitos.

FRESH PASTA WORKSHOP

\$85

Thursday, December 1 6:30-9:30 p.m. or

Thursday, January 5 6:30-9:30 p.m. or

Saturday, February 18 10:00 a.m.-1:00 p.m.

In this class, students will learn the simple art of making fresh pasta, and will practice shaping ravioli, tortellini and agnolini, as well as tagliatelle and papardelle. We will make a mushroom filling, a meat filling, a butternut squash filling and a filling of cheese and fresh greens and the following accompanying sauces: Classic Tomato Sauce; Pancetta and Peas Sauce; Leek, Sage and Cream Sauce; Brown Butter and Rosemary.

AN INTRODUCTION TO WOK COOKING

\$105

Saturday, March 24 2:00-5:00 p.m.

In this class, chef Jet Tila will introduce students to techniques for cooking with the highly versatile wok. Students will learn how to season their wok, how to store it, and how to cook a variety of Asian foods, not simply stir-fry. Tuition includes a wok for each student to take home. Pad See You; Shrimp Fried Rice; Tom Kha Gai; Pad Prik King; Kung Pao Chicken; Steamed Rockfish with Ginger and Green Onion.

WINTER IN TUSCANY

\$90

Saturday, February 4 2:00-5:00 p.m.

Because Tuscany is rural farm country, many of its most memorable dishes are rustic peasant foods that utilize inexpensive ingredients like beans, bread, olives and a few vegetables. Modern Tuscan cooking takes the best of the classic dishes and improves upon them with more contemporary techniques and newly available ingredients. In this class, we introduce a feast of authentic seasonal dishes that showcase the country's finest. Cecina (Chickpea Flatbread); White Bean Salad with Fresh Sage and Thyme; Arugula, Pine Nut and Parmesan Salad; Bistecca alla Fiorentina; Chicken Under a Brick; Penne alla Vodka; Bread and Swiss Chard Gnocchi; Tiramisu.

THE WINTER GRILL

\$95

Thursday, January 12 6:30-9:30 p.m. or
Saturday, March 24 10:00 a.m.-1:00 p.m.

For this class, we have prepared a winter menu to illustrate the simple techniques for grilling vegetables, fish, chicken and meat. As with our summer grilling class, we will introduce a variety of rubs, marinades and sauces as well as appropriate seasonal side dishes. Grilled Rack of Lamb with Parsley, Mint and Walnut Sauté; Grilled Prosciutto Wrapped Whole Trout with Winter Orzo; Chipotle-Orange Grilled Chicken with Green Rice and an Arugula Lime Salad; Rosemary and Fennel Rubbed Pork Tenderloin with Grilled Fennel and Radicchio; Kentucky Bourbon Grilled Flank Steak with Polenta; Grilled Mushroom Salad with Frisée and Hazelnuts; Thai Style Fish Saté with Cucumber Salad; Argentinean Grilled Steak with Chimichurri Sauce.

PARIS BISTRO

\$90

Thursday, December 15 6:30-9:30 p.m.

French bistros differ from upscale restaurants insofar as they feature simple, traditional French home cooking. A bistro is a place for good times with friends, and we wanted to recreate a classic bistro meal for our students to enjoy. Gougeres; Mixed Wild Greens with Mustard Vinaigrette and Chevre Croutons; Brandade Gratin; Sole Grenobloise; Warm Lentil Salad; Steak Frites; Asparagus with Mushrooms in a Tarragon Cream; Vanilla Pots de Creme.

QUICK SOUPS AND QUICK BREADS

\$85

Saturday, January 21 2:00-5:00 p.m.

A meal of a simple soup and a quick bread is a satisfying and easy option throughout the year. Today, May will discuss stock preparation, soup types and the straightforward techniques for making perfect quick breads. Each team of two students will make a soup and a bread. Black Bean Soup with Roasted Tomatillos and Skillet Cornbread; Carrot,

Fennel and Orange Soup with Ginger Pumpkin Muffins; Tortilla Soup with Homemade Tortillas; Wild Mushroom Barley Soup with Classic Popovers; Winter Minestrone with Parmesan Scones.

YEAST BREADS AND ROLLS

\$85

Saturday, February 4 9:30 a.m.-1:30 p.m.

Making homemade breads can be one of the most satisfying creative endeavors. There is something very appealing and relaxing about kneading dough and then baking, smelling and enjoying the final product. This four-hour class introduces breads and rolls made from commercial yeasts. While the doughs are proofing, we will also make a variety of flavored butters and spreads to serve with the hot finished product. Italian Rosemary Bread; Classic White Bread; Walnut Bread; Sage and Sea Salt Focaccia; Buttermilk Fantails; Parker House Rolls; Sticky Buns.

JAPANESE HANDROLL TECHNIQUE

\$95

Saturday, February 25 10:00 a.m.-1:00 p.m.

This morning, sushi chef Masayo Onuki will introduce the components of sushi preparation and demonstrated proper technique for sushi rolls. Chef Masayo is currently a sushi chef at Hama Sushi in Venice and has over ten years of teaching experience in the U.S. and Japan. Students will prepare an assortment of rolls as well as appropriate accompaniments for an authentic sushi meal. Spicy Tuna, California and Vegetable Rolls: Rice Outside Roll, Seaweed Outside Roll, Hand Roll; Dashi (Japanese Soup Stock); Miso Soup; Shira-Ae (Vegetable with a Tofu Based Sauce; Goma-Ae (Spinach with Sesame Sauce).

GREENS AND GRAINS

\$85

Saturday, February 18 2:00-5:00 p.m.

Vegetarian Class. Winter is greens season, and it just so happens that greens pair incredibly well with so many of the whole grains now available to us. Chef Margaret Ferrazzi will introduce varieties of seasonal farmers market greens and explain basic techniques for cooking grains as well as this tantalizing and healthful menu. Sicilian Style Toasted Quinoa with Swiss Chard; Green Barley and Kale Gratin; Veracruz Style Greens and Beans; Risotto-Style Farro with Winter Squash and Kale; Kamut with Saffron Scented Mushrooms and Leeks; Collards with Dill and Parsley; Orecchiette with Chick Peas and Broccoli Rabe; Bhutanese Red Rice Served with Stir Fried Watercress with Preserved Bean Curd.

INDIAN SNACKS AND CHUTNEYS

\$90

Friday, March 16 7:00-10:00 p.m.

Designed with entertaining in mind, chef Neelam Batra has assembled an assortment of India's prized snack and chutney recipes featuring the marvelous flavors we've come to expect from her. Lamb Samosas with Yogurt Mint Chutney; Indian Inspired Crab Cakes with Ginger Lime Chutney; Rice and Spinach Rolls with Spicy Tomato Chutney Preserve; Pan Fried Honey Mint Chicken Tenderloins with Green Mango Chutney; Vegetable Pakora Fritters with Cilantro Green Chile Chutney; Thrice Baked Potato Skins with Spicy Tomato Chutney; Potato and Cashew Tikki Patties with Sesame Peanut Chutney.

PIZZA WORKSHOP WITH BRADFORD KENT

\$95

Saturday, March 17 10:00 a.m.-1:00 p.m.

This morning, Olio Pizzeria Chef Bradford Kent joins us here to introduce his amazing pizza dough and the versatile range of uses for it. He will bring his recipe for his Olio dough that uses an easy pre-ferment and he will provide a recipe for a straight-mix pizza dough. Students will learn how to shape the dough balls, stretch and shape the dough, and how to finish and bake pizza on a stone or grill. We will make Naples-Style Classic Pizza Margherita; Providence Rhode Island-Style Spring Vegetable and Pesto Grilled Pizza; Pita Bread served with Greek Lamb Sausage and Tzatziki; Nutella Focaccia with Turbinado Sugar.

SWEET AND SAVORY TARTS

\$85

Saturday, March 31 10:00 a.m.-1:00 p.m.

Vegetarian Class. In this workshop, chef May Parich will teach students how to make both sweet and savory tart doughs and we will prepare this assortment of seasonal tarts: Wild Mushroom and Madeira Tart; Onion Thyme Tart; Fennel, Taleggio and Cardamom Tart; Potato, Caramelized Onion and Gruyere Galette; Linzertorte; Prune and Almond Tart; Chocolate Nutella Tart.

A TAMALES PARTY

\$85

Saturday, March 31 2:00-5:00 p.m.

When people eat tamales in Mexico, there is a feeling of fiesta in the air. When family and friends gather to make tamales, the event is a Tamalada—a party before the party, and a time to enjoy each other’s company. We will host our own tamalada here. Students will prepare four different tamale variations, and while the tamales steam, we will make several sauces to enjoy them with. Chicken Tamales; Chile Cheese Tamales; Black Bean Tamales; Banana Leaf Tamales with Chicken, Olives and Raisins; Tomatillo Salsa; Red Chile Salsa; Guacamole; Chipotle Salsa.

REGISTRATION

Please go to <http://www.newschoolofcooking.com> to register for any class. Don’t forget to review our policies on the last page of this catalogue. **Please know your own skill level before registering for classes.** Most ethnic classes are oriented for students with a basic understanding of terms and techniques, and not all classes are for beginners. If you need advice, please call or email us. contact@newschoolofcooking.com.

JANUARY						
SUN	MON	TUE	WED	THUR	FRI	SAT
1	2	3	4	5	6	7
8 9:30 Pro 2-1 2:30 Pro 1-1	9 6:30 Pro 1-15	10 10:00 Pro 1-20 6:30 Pro Baking 1-7	11 10:00 Pro 1-10 6:30 Pro 1-12	12 10:00 Pro Baking 1-5 6:30 Winter Grill	13	14 10:00 Basics 2:00 Roasting
15 9:30 Pro 2-2 2:30 Pro 1-2	16 MLK	17 10:00 Pro 1-1 6:30 Pro Baking 1-8	18 10:00 Pro 1-11 6:30 Pro 1-13	19 10:00 Pro Baking 1-6 6:30 Basic Vegetarian	20	21 10:00 Basics 2:00 Quick Soup and Quick Breads
22 9:30 Pro 2-3 2:30 Pro 1-3	23 6:30 Pro 1-16	24 10:00 Pro 1-2 6:30 Pro Baking 1-9	25 10:00 Pro 1-12 6:30 Pro 1-14	26 10:00 Pro Baking 1-7 6:30 Basic Vegetarian	27	28 10:00 Basics 2:00 India on Fire
29 9:30 Pro 2-4 2:30 Pro 1-4	30 6:30 Pro 1-17	31 10:00 Pro 1-3 6:30 Pro Baking 1-10				

FEBRUARY						
SUN	MON	TUE	WED	THUR	FRI	SAT
			1 10:00 Pro 1-13 6:30 Pro 1-15	2 10:00 Pro Baking 1-8 6:30 Basic Vegetarian	3	4 9:30 Yeast Bread 2:00 Winter in Tuscany
5 9:30 Pro 2-5 2:30 Pro 1-5	6 6:30 Pro 1-18	7 10:00 Pro 1-4 6:30 Pro 1-1	8 10:00 Pro 1-14 6:30 Pro 1-16	9 10:00 Pro Baking 1-9 6:30 Basic Vegetarian	10	11 10:00 Asian Fish Techniques 2:00 Baking with Chocolate
12 9:30 Pro 2-6 2:30 Pro 1-6	13 6:30 Pro 1-19	14 10:00 Pro 1-5 6:30 Pro 1-2	15 10:00 Pro 1-15 6:30 Pro 1-17	16 10:00 Pro Baking 1-10 6:30 Knife Skills	17	18 10:00 Pasta 2:00 Greens and Grains
19	20 President's Day	21 10:00 Pro 1-6 6:30 Pro 1-3	22 10:00 Pro 1-16 6:30 Pro 1-18	23 10:00 Pro Baking 2-1 6:30 Chicken	24	25 10:00 Japanese Handrolls 2:00 Basics
26 9:30 Pro 2-7 2:30 Pro 1-7	27 6:30 Pro 1-20	28 10:00 Pro 1-7 6:30 Pro 1-4	29			

MARCH						
SUN	MON	TUE	WED	THUR	FRI	SAT
				1 10:00 Pro Baking 2-2 6:30 Fish	2	3 10:00 Soufflés 2:00 Basics
4 9:30 Pro 2-8 2:30 Pro 1-8	5 6:30 Pro 1-1	6 10:00 Pro 1-8 6:30 Pro 1-5	7 10:00 Pro 1-18 6:30 Pro 1-20	8 10:00 Pro Baking 2-3 6:30 Basics	9	10 10:00 Knife Skills 2:00 Basics
11 9:30 Pro 2-9 2:30 Pro 1-9	12 6:30 Pro 1-2	13 10:00 Pro 1-9 6:30 Pro 1-6	14 10:00 Pro 1-19 6:30 Pro Baking 1-1	15 10:00 Pro Baking 2-4 6:30 Basics	16	17 10:00 Pizza Workshop 2:00 Basics
18 9:30 Pro 2-10 2:30 Pro 1-10	19 6:30 Pro 1-3	20 10:00 Pro 1-10 6:30 Pro 1-7	21 10:00 Pro 1-20 6:30 Pro Baking 1-2	22 10:00 Pro Baking 2-5 6:30 Basics	23	24 10:00 Winter Grill 2:00 Wok
25 9:30 Pro Baking 1-1 2:30 Pro 1-11	26 6:30 Pro 1-4	27 10:00 Pro 1-11 6:30 Pro 1-8	28 10:00 Pro 1-1 6:30 Pro Baking 1-3	29 10:00 Pro Baking 2-6 6:30 Basics	30	31 10:00 Tarts 2:00 Tamales

DIRECTIONS

We are located on the southeast corner of Washington Boulevard and Helms Avenue, catty corner from the Helms Bakery Building. From Interstate 10 East, take the Robertson Boulevard exit and drive south to Washington. Turn left and drive about four blocks to Helms. From the 10 West, exit Fairfax/Washington Boulevard. Turn left on Washington Boulevard and drive about eight blocks down.

POLICIES

All classes require advance registration. Payment for all recreational classes, including four week series, is expected in full at the time of registration. Cancellations must be made at least one week in advance of the class date in order to receive a refund and two days in advance of the class in order to receive a class credit. If you are unable to attend your class, you may send someone in your place.

We require 50% payment for professional classes at the time of registration and the remaining 50% is due at the beginning of the first class. If you need to cancel a professional class, please give us at least a week's notice. In the event that we have to cancel a class, students will receive a full refund. There are no refunds or credits for cancellation of short series or professional classes after the class has started. There are no make up opportunities for missed classes within short series.

In the interest of health and safety, we ask all students to wear long pants, closed shoes with rubber soles, and to tie back long hair. Please do not wear perfume to any of our classes. Please bring your own apron, pen and paper to classes. Unless otherwise stated, you are welcome to stuff yourselves silly while you are here, but food does not leave the school.



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