



Bon Temps Gourmet
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2011 Winter Class Schedule

Classes begin at noon and conclude with a meal at 4 p.m.

Optimum class size is 6-8 people

Fee: \$80 per person

Contact us to arrange a customized class in our kitchen or in your home

Receive 10% off for booking 6 or more for a class!

Gift Certificates for classes are available.

Saturday, January 15th

Emilia Romagna

Inspired by our recent trip to this region in Italy, we'll spend time in the kitchen making pumpkin-filled tortelloni, gnocchi and classic Bolognese sauce, along with other tips we picked up from the experts in our travels.

Saturday, February 5th

Chinese Kitchen

This is a primer on Chinese cooking. You will learn about asian ingredients, stir fry techniques and how to make quick Chinese soups, noodles and dumplings.

Saturday, March 12th

Clay Pot Cookery

Learn about a wonderful, easy, healthy, international way to cook. You will learn techniques for different clay pots: Roast chicken and root vegetables in the Romertopf, Moroccan vegetable and chickpea tagine, and braised pork and bok choy in a Chinese clay pot.

Please [contact us](#) for registration and more information