

Class Location

Classes will be held at Testa Barra, located on the southeast corner of 22 Mile Road and Romeo Plank.

Testa Barra
48824 Romeo Plank
Macomb Township, MI 48044
586-434-0100

www.TestaBarra.com
chef@TestaBarra.com



For the Love of Cooking 2018 Cooking Class Schedule



Delectable Lessons

Classes include demonstrations by our culinary trained team. They'll entertain, educate, and enthrall you as you learn insider culinary secrets!

Eat What You See

Your culinary experience will be an extraordinary sampling dinner prepared by our chefs.

Wine and Cocktail Pairings

Along with your meal, you'll receive specialty wines and cocktails to complement the dishes.



www.jbaldwins.com



www.testabarra.com



2018 Cooking Class Schedule

NEW June 15 & 16 – Italian Love Story Meets Perfect Pasta

Homemade Italian fare that will make you swoon. Fresh pasta gives a delicate texture and depth of flavor to your pasta dishes. We will prepare some of the finest Italian dishes that you have ever tasted!

NEW February 19 & 20 – International Street Food

Try your hand at making famous international street food from a variety of cultures around the world. This menu will offer a truly unique local flavor to every dish.

March 19 & 20 – Asian Fusion

Explore the unique ingredients, simple techniques and sometimes fiery recipes of Asian cuisine. You'll learn to make authentic versions of some of the region's most popular recipes.

NEW April 16 & 17 – Sauces Made Simple

Sometimes, the only thing separating your dish from good to outstanding is the perfect sauce. We'll teach you all of the basic sauce making techniques that will add a tasty touch to any dish.

May 7 & 8 – Wine Country Cooking

Our most popular class will be more ingredient focused vs. technique focused. From Washington to Napa Valley, this mini wine tasting will pair a 5 course meal with 5 different wines. (\$10 additional per person)

June 18 & 19 – Signature Favorites...Top Chef!

Always a crowd favorite, and always sold out months in advance! Five of our chefs will compete to be Top Chef, and the audience will be the judge. You won't want to miss it!

NEW July 16 & 17 – From the Farm to the Table

Our chefs will create a beautiful, seasonal menu incorporating locally grown and produced ingredients that will change the way you think about where and how our food gets from the farm to our plates.

August 13 & 14 – Fish & Seafood Lovers

Fish...seafood...need we say more about this class? The only real question is if our chefs can come up with a delicious dessert that fits the bill. Join us and find out! (\$10 add'l per person)

NEW September 17 & 18 – An Evening in France

Chef Jeff goes back to his classically French trained roots from the Culinary Institute of America. He will show you how to recreate the French classics that have never gone out of style.

October 15 & 16 – Oktoberfest

Enjoy authentic German style cuisine with a modern twist on traditional Oktoberfest favorites. Simple recipes from sauerkraut to braised cabbage and crispy pork schnitzel. And of course you can't have Oktoberfest without some German beer!

November 12 & 13 – A Taste of Spain

Discover the best of this vibrant, colorful cuisine. You'll learn how to make a scrumptious selection of tapas and a variety of regional Spanish dishes, washed down with a luscious homemade sangria.

Classes are held from 6:30 to 8:30pm.
\$60 for one person, or \$110 for two.

Call to reserve your spot...classes fill up quickly!
586-434-0100

Purchase online at www.testabarra.com.