

## Elkstone Farm Winter Cooking Classes

### Cooking Classes (\$75 per person):

- These 2-hour classes will focus on one technique as we explore the art of delicious handmade foods. Students will leave with the workshop with a new arsenal of skills and recipe ideas. Classes will be led by one instructor.

### Class Offerings (Wednesdays 4-6pm)

- **Stir Fry & Sauces (December 5<sup>th</sup>)**
  - Instead of picking up a stir fry sauce at the grocery store, learn to make your own! Mix up your routine and take this class to create a whole new repertoire of sauces that you can use for your next Asian inspired meal! We will utilize our knife skills to create a delicious stir fry and discuss how flavor dynamics are the key to making a great sauce.
- **Holiday Cookies (December 12<sup>th</sup>)**
  - Gear up for the holiday season with unique and traditional baked goods that will stand out amongst the crowd at Christmas parties. We will get into the anatomy of the perfect cookies as well as looking at some traditional recipes that you can bring to your next cookie swap!
- **Potstickers & Dipping Sauces (January 9<sup>th</sup>)**
  - In this class, you will learn the art of making traditional Chinese potstickers. We will make a basic potsticker dough, local pork filling, and Chereen's favorite dipping sauce. You can customize your potstickers with your favorite meat or make them completely vegetarian. These dumplings can easily be made at home and frozen to be used for a quick weeknight meal.
- **Pasta! (January 16<sup>th</sup>)**
  - Pasta comes in all shapes and sizes! You will learn how to make both egg pasta dough and semolina pasta dough by hand, and how to form them into a variety of shapes. Then we will discuss how to dry or freeze your pasta and then of course, mangiamo tutto la pasta!
- **Pies vs. Crisps (February 6<sup>th</sup>)**
  - Have pies always felt daunting? Are you looking for an easy dessert to please a crowd? In this class, we will cover pie making basics, including how to master a homemade crust, and how to create a delicious filling that can be used in both pies and crisps.
- **Fresh Cheeses (February 13<sup>th</sup>)**
  - Milk is a magical thing. In this class, we will just break the surface into learning about fresh cheese and cultured milk. Making cheese doesn't need to be a whole day, week, or month affair! You can whip up some fresh cheese by wine-time. We will also discuss cultured milk goods, like kefir and yogurt, and how simple they are to make at home.
- **Basic Fermentation (March 6<sup>th</sup>)**
  - Fermented goods are a great way to implement healthy probiotics into your daily diet, but the process can be a bit intimidating. Never fear! Erin is here! Together we will build a better understanding of these living foods and get you well on your way to making your first batch of kraut!
- **Biscuits 'n Fixins (March 13<sup>th</sup>)**
  - Want to know the secret to a perfectly flaky, fluffy biscuit at altitude? In this class, we will create the perfect buttermilk biscuit and a few quick and delicious accoutrements to pair them with!