

In The Kitchen Cooking School

10 Mechanic Street, Haddonfield, NJ 08033

PH: 856-489-1682

www.inthekitchencookingschool.com

Look what's cooking in Haddonfield! Release your inner chef at our deliciously fun hands-on cooking classes. We have classes for every level-come play with us In The Kitchen!

Here is the Spring and Summer calendar. We have an amazing schedule of classes! We'll continue the new series that we began last semester: Really Fast, Really Easy, Really Delicious, filled with recipes designed to get a fabulous dinner on your table in well under that 30 minute mark, and The Repertoire, our "upper level" series of classic dishes and techniques that every cook should know. We have three new series, and we hope that you'll join us for Sundays in Italy, where Sunday Supper is always about the gathering of family and friends around the table, and Sundays with Julia, where we will cook all our favorite elegant and delicious Julia Child recipes. We're sure they'll become your favorites, too. In The Kitchen is thrilled to have guest two guest chefs-Chef Monica Glass, Executive Pastry Chef at Eric Ripert's 10 Arts, joins us for a three part series on French Pastries, and we also welcome Master Mixologist Joe Gray-he'll teach us how to create delicious libations, both classic and modern, with flair!

Finally, although it seems like just yesterday that we were plowing ourselves out of the snow, Summer really is just around the corner and it's not too soon to be thinking of summer camp. In The Kitchen has four weeks of cooking camp, where your children will gain cooking and pastry know-how and life skills, all while having fun creating delicious dishes. Our Camp calendar will be sent separately.

Hope to see you all soon!

Classes are hands-on and begin at 6:30PM. Sunday classes begin at 1:00PM. Class tuition is \$65, unless otherwise noted. The tuition for each class also includes the full menu that we create.

You are welcome to design your own series of three classes for \$185 per student.

Please call to register at 856-489-1682.*

(classes begin on next page)

MAY CLASSES

TUESDAY

Core Curriculum-The Ultimate How To Cook Series!

Please note that this class is almost fully subscribed. The next session is in June.
Tuesdays, 6:30 PM \$250/PP

This series introduces novice and intermediate home cooks to classic techniques. Skills learned in these classes serve as fundamentals on which to build a repertory of dishes. Students will unleash their culinary potential as they make a delicious meal in each class.

May 4: Class I - Knife Skills: Become more efficient as you learn to slice and dice, chiffonade and julienne like the pros, and care for your knives properly. We will make dinner along the way.

May 11: Class II - Sauces: from Traditional to Contemporary. Sauces are the building blocks of delicious dishes. Dinner menu.

May 18: Class III - Braise, Sear, Saute, Roast & Grill: We'll make a delicious dinner while learning the techniques of great cooking.

May 25: Class IV-Dessert Sauces and Plating: Learn to create beautiful presentations and classic and contemporary dessert sauces: Creme Anglaise; Caramel Sauce; Ganache; Raspberry Coulis

WEDNESDAY

May 5-Cinco de Mayo

We celebrate the Mexican victory at the Battle of Puebla, North American style! Grilled Shrimp and Avocado Martini with Salsa; Smoked Duck and Queso Fresco Quesadilla topped with Ancho Chile and Tamarind Glaze; Mexican Chocolate Lava Cakes with Cinnamon Laced Whipped Cream. BYOT!

May 12-Really Fast, Really Easy. Really Delicious

Chile Rubbed Salmon with Grilled Asparagus; Lemon and Garlic Broiled Lamb Chops; Chicken Chilaquiles

THURSDAY

May 13-Private Event

May 20- Really Fast, Really Easy, Really Delicious

Pancetta Wrapped Shrimp with Mango Sauce; Seared Skirt Steak with Poblano Sauce; Grilled Tuscan Chicken with Garlic, Rosemary and Lemon

May 27-Tapas-one of our most popular classes

White Wine Sangria to drink with Manchego, Marconas and Membrillo; Bacon Wrapped Dates; Picadillo Empanaditas; Pan Seared Shrimp with Chorizo and Sherry;

SATURDAY

Date Night \$130/Couple

May 8

Roasted Shrimp Cocktail with K-A Cocktail Sauce; Grilled Marinated Flank Steak with Mushroom and Caramelized Shallot Ragout and Smokey Tomato Jam; Chocolate Gelato with Hazelnut Shortbread

SUNDAY

1:00PM

May 2-Private Event

May 16-Sunday in Italy-SOLD OUT

Maccheroni alla Chitarra-the famous pasta from Abruzzo. We'll roll and cut the pasta by hand, and then dress it in two sauces: Basil, Parsley and Walnut Pesto, and Zucchini with Saffron

May 23-Fabulous French Pastry Workshop with Chef Monica Glass

Macaron Madness: Green Tea Rose, Caramel Corn, Vanilla White Chocolate

JUNE

TUESDAY

June 8-Dinner in Thailand-SOLD OUT

Chicken Satay with Peanut Sauce and Cucumber Salad; Beef Panang with Thai Basil and Lime Leaves; Fried Bananas

June 15-Dinner in Vietnam

The Vietnam table is noted for its lively dishes, always accompanied by drifts of fresh herbs and the famous Nuoc Mam. Shrimp and Mango Summer Rolls; Grilled Marinated Beef with Rice Vermicelli, Cucumbers, Peanut and Mint; Pressed Coffee

June 29-Dinner in Japan-Comfort Foods from Around the World

Red Miso Soup; Tonkatsu (fried pork cutlets) with Soba Noodles; Green Tea Ice Cream

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June 9: Class II - Sauces: from Traditional to Contemporary. Sauces are the building blocks of delicious dishes. Dinner menu.

June 16: Class III - Braise, Sear, Saute, Roast & Grill: We'll make a delicious dinner while learning the techniques of great cooking.

June 23: Class IV-Dessert Sauces and Plating: Learn to create beautiful presentations and classic and contemporary dessert sauces: Creme Anglaise; Caramel Sauce; Ganache; Raspberry Coulis

THURSDAY

June 3- Really Fast, Really Easy. Really Delicious

Mediterranean Pan-Roasted Chicken with Tomatoes and Olives; Skillet Seared Pecan Crusted Chicken Breasts; Chicken Milanese with Arugula Salad and Parmigiano-Reggiano

June 17-Really Fast, Really Easy, Really Delicious

Southwestern Grilled Steak with Frizzled Onions; Coconut Beef Curry with Rice Noodles; Tuscan Style Pork Chops

SATURDAY

Date Night

\$130/Couple

June 12-Dinner in Spain

Sangria; Gazpacho with Crab; Paella Valenciana with Shrimp, Mussels, Chicken and Chorizo; Flan

June 26-Dinner at the Bistro

Gougeres (French Cheese Puffs); Filet Mignon with Sauce Bernaise; Garlic Potatoes; Chocolate Pots de Crème (warm chocolate pudding)

SUNDAY

1:00PM

June 6-French Pastry with Chef Monica Glass

Spring Cupcakes: Lemon Lavender; Raspberry White Chocolate; Strawberry Shortcakes; Coconut Blackberry

June 27-French Pastry with Chef Monica Glass

Mignardises (or Petit Fours): Hazelnut Financiers, Chocolate Caramels with Fleur de Sel, Mango Pate de Fruits, Citrus Madeline

JULY

TUESDAY

July 6-Dinner in Rome

Pasta with Pancetta, Ricotta and Tomato Butter; Veal Saltimbocca; Crostata with Orange Marmalade

July 13-Dinner in Capri

Marinated Olives with Oranges; Swordfish Grilled on Rosemary Skewers; Green Bean Salad with Shaved Pecorino; Lemon and Chocolate Granita

July 20-Dinner in Tuscany

Crostini with Caponata; Grilled Porterhouse with Olives, Capers and Roasted Peppers; Italian Potato Salad

WEDNESDAY

July 7-Summer in Maine-Our Annual Lobstuh Feast!

Fresh Corn Chowder with Bacon; Classic Lobster Rolls; Blueberry Bread Pudding with Vanilla Sauce

July 14-Bastille Day

Pissaladiere; Seared Fresh Tuna with Fingerlings and Aioli; Plum Tarte Tatin, plus a Champagne toast!

THURSDAY

July 1-Dinner on The Veranda

Bibb Lettuce with Fresh Buttermilk Dressing; Perfect Fried Chicken; Drop Biscuits with Herb Butter; Chocolate Dipped Hazelnut Cookies

July 15-Dinner Under the Stars

Crab Quesadillas; Grilled Steaks with Salsa Verde and Barbecued Onions; Grilled Garlic Potatoes; Raspberry Tart

July 22-Dinner from the Farmer's Market

Heirloom Tomato Salad with Sea Salt; Grilled Chicken Paillards with Fresh Corn and Bacon Butter Sauce; Roasted Fruit with Spiked Lavender Honey Whipped Cream

July 29-Cocktails and Hors D'Oeuvres by the Pool

Master Mixologist Joe Gray shakes it up again with more delicious cocktails, paired with Chef Gold's Bar Bites

SATURDAY

Date Night
\$130/Couple

July 17-Dinner at the Piazza

Panzanella Salad; Pasta with Fresh Mozzarella and Eggplant; Steak Florentine; Panna Cotta with Fresh Raspberries

SUNDAY

1:00PM

July 11- Sunday with Julia

Warm Asparagus Vinaigrette; Herbed Lamb Chops with Olive Relish; Strawberries with Rose Scented Chantilly Cream

July 25- August 15-Sunday in Italy-Rome

Spaghetti with Clam Sauce; Veal Milanese with Arugula and Cherry Tomatoes; Affogato

AUGUST

TUESDAY

August 3-Southwestern Favorites

Seared Shrimp and Chorizo Nachos; Spice Rubbed Salmon with Mango Salsa; Fiesta Rice and Black Beans; Mexican Chocolate Souffle with Mexican Vanilla Sauce

August 17-100 Mile Radius Class

Join us at In The Kitchen for our Sustainable Eating menu. Here in New Jersey we are fortunate to have the means to drastically reduce our footprint and dine luxuriously. We have the bounty of our fields, with our world famous tomatoes and peaches; we can pull our dinner from the sea, and pair our delicious meal with wines from our local vineyards!

Peach and Tomato Gazpacho with Fresh Crabmeat; Grilled Catch of the Day; Calabacitas with Freshly Shucked Corn; Shortcakes with Warm Berry Compote and Freshly Whipped Cream; Selection of Local Wines

WEDNESDAY

Homage to Julia Child

Please join us for our 7th annual celebration of Julia's life, and her inspiring contribution to the way we cook, dine and think about food.

August 4

Ratatouille Crepes with Provençal Vegetables and Chevre; Saumon Poche (poached salmon with sauce); Madeleines

August 11

Soupe à l'Oignon Gratinee; Steak au Poivre; Clafoutis

August 18

Salade Nicoise; Seared Chicken and Mushrooms in Cream Sauce; Tarte aux Pommes

THURSDAY

August 5-Dinner in Thailand

Pad Thai with Shrimp; Salmon Wrapped in Banana Leaves with Red Curry Sauce; Coconut Ice with Mango

August 12-Dinner in Italy

Bruschetta with Roasted Red Peppers, Pine Nuts and Golden Raisins; Pan Seared Marinated Chicken with Crispy Prosciutto and Shallot Butter; Tiramisu

August 19-Dinner in Greece

Bread Salad with Watermelon, Feta and Red Onions; Honeyed Lamb in Phyllo; Grilled Fruit with Rose Syrup

August 26-Dinner in Cuba

Picadillo on Tostones with Lime Crema; Cuban Rice and Beans; Fried Bananas with Rum

SATURDAY

Date Night
\$130/Couple

August 7

Prosciutto Wrapped Shrimp on the Grill with Mango Sauce; Seared Filet of Beef Tenderloin with Smokey Tomato Jam; Triple Chocolate Biscotti

August 21

Bruschetta with Wild Mushroom Fricassee; Seared Rack of Lamb with Cherry Balsamic Reduction and Roasted Potatoes; Lemon Semifreddo

SUNDAY

August 1-Sunday with Julia

Salade Nicoise; Seared Chicken and Mushrooms in Cream Sauce; Tarte aux Pommes

August 15- Canning Workshop with Yes, I Can's Jenifer Bernstein

We'll learn the proper and safe techniques needed to preserve our favorite fruits and vegetables. You will take home what you put up. Menus for this class are dependent upon what is being harvested in the orchards and fields. Canning jars will be available for purchase.

Join us for our Summer Cooking Program-We put the Sizzle in Summer!

Do you have an Iron Chef at home? At In The Kitchen, we offer seriously fun cooking camps for your child and teen. Our courses are taught by Certified Professional Chef Kathy Gold in her fabulous cooking studio on Mechanic Street in Haddonfield, and this summer we welcome Certified Personal Chef Thomas Manning, from the CIA (Culinary Institute of America-not the other one!) who will also be with us In The Kitchen. Our setting is intimate, and your child will enjoy one-on-one time with the Chef each day. We have designed each menu to teach a variety of skills that will last a lifetime, and our menus are chosen to be as locally sustainable as possible. We even have our own herb garden!

Please register early, as space is limited. Each camp week is \$300.

There is a 15% discount if more than one session is chosen.

Cooking Boot Camp

Core Curriculum

June 28-July 2

Ages 7-11

July 12-16

Ages 12 and Older

August 2-6

Ages 12 and Older

Day 1-Knife Skills

Chicken Enchiladas with Fresh Tomato Salsa

Mexican Chopped Salad with Fresh Buttermilk Dressing

Fresh Fruit Salad with Mexican Chocolate Drizzle

Day 2-Saute and Sear

Seared Chicken Breasts Mango Chutney

Sauteed Sugar Snap Peas with Ginger and Garlic

Skillet Fruit Pie with Honeyed Mascarpone

Day 3-Grilling

Individual Grilled Pizza with Toppings

Grilled Flank Steak with Grilled Corn on the Cob

Grilled Poundcake with Grilled Peaches and Sweetened Cream

Day 4-Sauces and Vinaigrettes

Caesar Salad with Bruschetta

Turkey Meatballs and Penne with Marinara

Triple Chocolate Biscotti

Day 5-Desserts and Sweet Sauces

Shortbread Cookies with Caramelized Cocoa Nibs

Raspberry Tart with Whipped Cream

Molten Chocolate Cakes with Creme Anglaise

Cooking Around the World

August 9-13

Ages 12 and Older

Monday-Mexico

Guacamole and Salsa with Fresh Tortilla Chips

Turkey Enchiladas with Poblano Cream Sauce
Coconut Cookies with Iced Mexican "Hot Chocolate"

Tuesday-Vietnam

Summer Salad with Vermicelli
Beef Satay with Mint and Cucumbers with Peanut Sauce
Coconut Sticky Rice with Fresh Mango

Wednesday-Italy

Panzanella Salad
Grilled Tuscan Chicken with Creamy Polenta
Tiramisu

Thursday-France

Onion Soup Gratinee
Mushroom and Goat Cheese Tart with Fresh Field Greens Vinaigrette
Fresh Plum Clafoutis

Friday-USA

Salad with Fresh Ranch Dressing
Grilled Sliders with Cheese Fries
Blueberry Short Cakes with Whipped Cream

**Please note that while most of our classes are created for every level, some of our classes are geared to those who have taken Core Curriculum, or have other experience in the kitchen. The pace in these classes is faster, and we often cook au pif -by the nose (no recipes, and note taking is encouraged). All are welcome-there is no exam to get in-I am just letting you know! These classes are marked with **

* Cancellation Policy

Any class canceled between 2 weeks and 3 business days prior to class will be issued a class credit to be used within 1 month of the date of the canceled class. No refunds or credits will be issued for last-minute cancellations (less than 3 business days) or no-shows. You are welcome to send a friend in your place if you must cancel.