



Deluxe Classes

Impress Your Guests: Having a dinner party soon? Want to knock their socks off? This class will prepare you with dishes that are easy to prepare but will fool your guests into thinking you slaved away the day in the kitchen. We will start with a Fig, Prosciutto, and Mozzarella Salad served with a Lemon Vinaigrette. This salad is salty, sweet, and savory all at the same time and is as easy to make as putting food on a platter! The Pork Roulade Stuffed with Roasted Red Peppers and Spinach has a beautiful presentation on the plate and takes little time to prepare. The filling can be swapped out for anything you think will pair with the menu and this dish is even easy enough for a weeknight. Pink Sparrow will show you how to serve the perfect green vegetable with our Green Beans with Lemon and Hazelnuts dish. No overcooked green beans here! Just fresh green beans bright with lemon and crunchy with hazelnuts! You can substitute asparagus or broccoli in the same recipe, so it is very versatile. Potatoes perfectly roasted and tossed with good seedy mustard will be the talk of the table—so simple and yet so delicious. Round out your meal with a luscious dessert that waits for you until you serve it from the freezer. A Syllabub is a classic English frozen whipped cream dessert. We will flavor ours with Fresh Orange and Italian Marsala wine, offering an upscale twist on the classic. Syllabub can be made with any flavor you choose and will be loved by adults and kids alike!

Easy Party Appetizers: Hosting a party is stressful enough without having to think of what to serve! These little bites will impress friends and allow you to enjoy your party at the same time. A Chorizo and Potato Tortilla is a Spanish tapas dish similar to a frittata. It is a commonly served bar menu item in Spain and can be a star at your next party. This tortilla is spicy with chorizo and fresh chili, then finished with grassy parsley. Serve in small bites or save this dish for your next brunch. Sundried Tomato and Basil Palmiers are a twist on the traditional sweet variety you see at the bakery. Puff pastry is filled with sundried tomatoes, cream cheese and basil then rolled and sliced into ear shaped bites. Crispy and chewy; once you learn this dish you can stuff them with the filling of your choice. Goat Cheese Stuffed Dates Wrapped in Bacon are one of Pink Sparrow's favorite sweet/salty bites. A twist on the classic appetizer "Devils on Horseback" these little bites will go fast! Luckily, you can make them ahead of time and bake them right before your party. For your Vegan friends, White Bean and Tarragon Crostini is an appetizer no one will think of as vegan. Creamy white beans are cooked with classic French tarragon and mashed. Spread this savory mixture on toasted slices of baguette, top with small diced tomatoes and watch them disappear.

Advanced Party Appetizers: Are you the hostess with the mostess and out of ideas? Pink Sparrow has put together some interesting appetizers for those who cook on a regular basis and would like some advanced level instruction. Shrimp and Pork Shu Mai is a flavorful dim sum steamed dumpling. Shrimp and pork are blended with ginger, garlic, scallion, and other classic Chinese flavors, then wrapped and steamed on banana leaves. Pink Sparrow's lesson to create Kale and Caramelized Onion Hand Pies will start with learning a classic hand pie dough. Then, we will learn the proper technique for slowly caramelizing onions to sweet gooey goodness. We will then mix in some super healthy kale and create mini hand pies that are party size or larger hand pies that can be a great lunch or dinner. Once you know how to make one kind of hand pie, you can make any kind of hand pie! Samosas are an Indian appetizer filled with spiced potatoes and peas. These crunchy pastries are usually fried but you can learn a healthier baked variety and serve them with a savory yogurt dipping sauce. If you love Indian food as much as Pink Sparrow, you will love learning this dish. Finally, Corn Cups with Chilies and Cheese are a great appetizer for parties or sporting events.

This lesson contains an interesting corn dough baked into small cups that you can fill with whatever your heart desires. For the class, we will use spicy chilies and creamy cheese for an interesting Southwestern bite that will win over your guests.

Date Night Deluxe: Trying to win over the girl of your dreams? Looking for a great experience to share with the guy you love? How about Pink Sparrow's Date Night Deluxe menu! Treat yourself to Filet Mignon Steaks with Blue Cheese Crust, Truffled Potato Puree, Steamed Haricot Vert and Molten Chocolate Lava Cakes. Not only do you get to eat this menu, you get a professional chef standing right next to you teaching you how to make the entire meal! Filet Mignon is a juicy cut of beef tenderloin, and we will top it with a bold blue cheese crust. Mashed potatoes can be everyday fare until you learn to make them super smooth and flavored with earthy truffles. Haricot Vert are a classic skinny French green bean. We will learn to serve perfect green vegetables to balance the richness of the meat and potatoes. No date night is complete without something chocolate to end the evening. Molten Chocolate Lava Cakes are surprisingly easy to make. A cakey outside and melting chocolate inside leaves you warm and happy at the end of your romantic evening.

<http://pinksparrowcookingclasses.com/>