

# vicki lee's chef demonstration series

Please join us for our Winter Cooking and Baking Demonstration Series. Held in the kitchen of Vicki Lee's bakeshop, café, catering company. To register please call 617-489-5007.

Class Size: Limited to 15, with some opportunity for hands-on experience  
Time: 6:30 p.m. – 9:00 p.m. (please plan to arrive by 6:15 p.m.)  
Cost: \$100 per class (receive a complimentary \$25.00 vicki lee's gift card by registering for all five classes)

Each class includes recipes, vicki lee's goody bags to take home and a sampling of our work while we enjoy coffee and conversation at the end of the class. Payment in full is required to reserve your spot. No refunds allowed when canceling less than one week prior to class.

## Wednesday, February 23 – Hand Made Appetizers and Hors D'oeuvres

Need a new cocktail menu for that upcoming party? Wish you had a few good staples in your freezer? Vicki lee & Chef will teach you all the pointers of preparing your own great hors d'oeuvres. We'll show you our signature smoked trout spread, red pepper relish, wild mushroom risotto cakes and our delicate butternut purses to name a few. We'll send you home with a dozen and the recipes and techniques to make many more.

## Tuesday, March 1 - Savory Soups & Casseroles

Get rid of the winter blues and cook up some warm comfort food. Executive chef Jason Reed will take you through the steps of our vegetarian wild mushroom soup, sausage & white bean soup & a creamy cauliflower soup. We'll also show you how to make a mean & easy shepherds pie and the best fish pie you'll ever eat. To sweeten the palate we'll bake a white chocolate & toasted coconut bread pudding for dessert.

## Wednesday, March 9 - Demystifying Pies & Doughs

Learn easy pate brisee, the best flaky galette dough & an Irish Soda Bread in time for St. Patrick's Day. Try your hand at rolling, filling, shaping, baking & finishing. You'll create apple galettes; french apple tartes & a pear frangipan tarte. Who can resist? For the savory side, we'll demonstrate our popular quiches. More importantly, we'll take the fear out of working with dough and teach you to do it with the ease of a pro.

## Tuesday, March 15 – Gluten-Free Desserts

Have a gluten allergy? We'll give you a few sweet & savory gluten free recipes to add to your repertoire. Learn all about our macaroons and how fast & easy these are to do. We will also make a flourless chocolate roulade covered in shaved chocolate. Assemble, ice and decorate your own small cake. Join Vicki Lee Boyajian & staff for some serious fun while they teach you the tricks of the trade!

## Tuesday, March 29 – Individual desserts

Spring is in the air at vicki lee's as we prepare for all the upcoming celebrations. Learn how to make your own professional desserts fit for any crowd. We'll show you the simple steps of hand crafted desserts without all the fuss. Just in time for Easter and easy enough to do with your children. You'll be making your own classic éclairs, individual strawberry dacquoise, baby boston cream pies and a ten minute tiramisu.

To register please call  
617-489-5007