

# vicki lee's chef demonstration series

Please join us for our Winter Cooking and Baking Demonstration Series held on **Tuesday and Wednesday evenings** in February & March in the kitchen of Vicki Lee's bakeshop, café, catering company.

Class Size: Limited to 20, with some opportunity for hands-on experience  
Time: 6:30 p.m. – 9:00 p.m. (please plan to arrive at 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 less than 48 hours prior to class.

## Tuesday, February 16 – Cookies, Cookies & More Cookies

Have you been dying to learn how to make your own perfect Anzac cookie? How about the Diamant cookie featured last month in the Boston Globe? We show you the simple methods for success and then allow you the hands on experience of rolling, cutting, baking, finishing, & decorating. Join Vicki Lee and Roberta Blake while they teach you how to make great cookies with ease & success.

## Wednesday, February 24 – Appetizers and Desserts to Impress

Need a new cocktail menu for that spring party you're planning? Our Executive Chef Jason Reed will show you how we prepare great hors d'oeuvres including Shrimp Fritters, Savory Croquettes, hand formed fillo cups & more. Top it all off with a few great desserts such as Chocolate Crème Brule & a quick and easy Apple Strudel.

## Tuesday, March 2 - Savory Soups & Stews

Get rid of the winter blues and cook up some warm comfort food. Executive chef Jason Reed will demonstrate some of our fabulous soups & stews. We'll make a vegetarian Wild Mushroom Soup, Sausage & White Bean, Free Bird Chicken and Kale and a classic Boeuf Bourguignon. To sweeten the palate we'll bake White Chocolate, Toasted Coconut Bread Pudding for dessert.

## Tuesday, March 16 - Demystifying Pies & Doughs

Learn pate brisee, flaky galette dough & an Irish Soda Bread in time for St. Patricks Day. Try your hand at rolling, filling, shaping, baking & finishing. You'll create Apple Galettes, French Apple Tartes, Jack Daniels Pecan Pies, and Banana Caramel Tartes (my favorite!). Who can resist? For the savory side, Chef Jason Reed will demonstrate our popular Savory Quiches. Find out just how easy they really are.

## Wednesday, March 31 – Decorating For The Home Baker

Wish you had the basic cake decorating skills? This class provides the opportunity to learn and put your skills to the test on the spot. Assemble, ice and decorate your own small cake. Join Vicki Lee Boyajian & her assistant Teresa Ferrante for some serious fun while they teach you the tricks of the trade!

to register for the series please call  
617.489.5007