

## Culinary Classes at The Armoury Winter 2023

Chef Lee offers a variety of classes for beginner to intermediate home chefs looking to learn something new, advance their skills and have fun in a great environment.

Join us for one of our community classes or contact us to book a private session with friends, family, or colleagues. <https://www.ncauroraarmoury.ca/reservations/> to book your class or email [auroraarmoury@niagaracollege.ca](mailto:auroraarmoury@niagaracollege.ca)

**Soups all year round** – *Wednesday January 11, 2023 at 6:00pm*

**\$75 per person, book with friends 2+ persons for \$70 per person**

Duration: 2 hours

It does not have to be winter to enjoy a bowl of soup at home. This is a soup 101 workshop where you can learn about seasonal vegetable, seafood, and chicken soup using a few basic rules for all different type of soups

**Parent and teen Italian cooking** – *Wednesday January 25, 2023 at 6:00pm*

**\$90 per pair**

Duration: 2 hours

Ever wondered about cooking in the kitchen with your kids? We have curated an introductory one-day hands-on workshop for you and your kids. A two-hour workshop will consist of Chef Lee's demonstration followed by 90-minute hands-on cooking to taste in class. It will be a wonderful learning and bonding experience for everyone!

**Vegetarian cooking** – *Wednesday February 8, 2023 at 6:00pm*

**\$75 per person, book with friends 2+ persons for \$70 per person**

Duration 2.5 hours

Back by popular demand vegetarian workshop is back! Chef Lee has created a fall inspired recipes to introduce into your weekly meal preparation. This will be a wonderful introduction for those who are interested in refreshing your repetitive meals.

**Pasta Making** – *Wednesday February 22, 2023 at 6:00pm*

**\$70 per person, book with friends 2+ persons for \$65 per person**

Come taste the difference of fresh pasta at The Armoury! Using a pasta roller, learn how to make different shapes and stuffed pastas to entertain the guests yourself! Let's face it, not everyone has a Nonna to teach us the secrets to making tasty pasta!

**Weeknight Korean food** – *Wednesday March 8, 2023 at 6:00pm*

**\$75 per person, book with friends 2+ persons for \$70 per person**

Duration: 2.5 hours

What is Korean cooking all about? Join our workshop to learn about basic Korean dishes you can prepare at home. Chef Lee will guide you on the type of groceries and weeknight meals to stir up your weekly dining experience

**Baking for Brunch** – *Wednesday March 22, 2023 at 6:00pm*

**\$70 per person, book with friends 2+ persons for \$65 per person**

Chef Lee will teach you how to prepare a few Armoury brunch classics such as sticky buns and blueberry crumb cake. As a group, learn how to utilize simple techniques to entertain your guests on weekends.

**All about Chicken** – *Wednesday April 5, 2023 at 6:00pm*

**\$75 per person, book with friends 2+ persons for \$70 per person**

This is a full-on nose to tail cooking. We will teach you a proper way to truss, butcher and utilize a whole chicken. Learn how to prepare the chicken for barbecues, pan frying to cooking chicken breasts for salads.

**Salt & Flavor** – *Wednesday April 19, 2023 at 6:00pm*

**\$65 per person, book with friends 2+ persons for \$60 per person**

Chef Lee will prepare mini tasting and theory class to taste five tasting notes. Come find out how to best utilize sweet, sour, bitter, salty and umami notes into your cooking. We will prepare multiple flavor combination with a complimentary glass of wine to compare different flavor notes using a variety of ingredients