



WHERE EXCEPTIONAL EVENTS HAPPEN

**Are you a home chef or maybe you want to learn your way around the kitchen? Looking to enhance your culinary skills, The Armoury 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 being offered every other Wednesday night January through May or contact us to book a private session with friends, family, or colleagues.

<https://www.ncauroraarmoury.ca/classes/> to book your class or email [auroraarmoury@niagaracollege.ca](mailto:auroraarmoury@niagaracollege.ca)

Classes will include some demonstrations, some hands-on components and lots of food. Beverages are also available during the class. Try a pint of NCT Beer or a glass of NCT Wine while you cook.

**January 10, 2024 at 6:00pm**

**Protein series 1: Chicken \$110/person 2.5 hours**

Chicken is one of the most affordable and versatile ingredients to cook at home and restaurants. Its popularity travels through many cultural cuisines of the world and we would like to invite you into our kitchen to showcase how we cook our chicken. We will demonstrate how simple brining, searing and roasting techniques can bring out complex flavors onto the plate.

*What to expect: This class will be an interactive demonstration with food and wine tasting. Recipes will be provided upon arrival.*

**January 24, 2024 at 6:00pm**

**Protein series 2: Seafood \$150/person 2.5 hours**

Ever thought about eating something else than salmon? We will prepare a variety of seafood such as round fish, shellfish, and mollusks into a multi-course dinner. Learn how to shuck oysters, sear fish and make ceviche.

*What to expect: This class will be an interactive demonstration with food and wine tasting. Recipes will be provided upon arrival.*

**February 7, 2024 at 6:00pm**

**Pasta Making 2.5 hours \$95/person 2.5 hours**

Chef Lee and Ezio will demonstrate how to best incorporate fall flavors into your kitchen. From scratch dough making to homemade sauces that will enhance your pasta making at home. In this fall pasta class, we will introduce a variety of ways to cook with noodles and gnocchi.

*What to expect: A quick 20-minute introduction to pasta along with demonstration. Remaining class will consist of kneading, rolling, cutting, and tasting the final product.*

*What to bring: Wear comfortable shoes since you are expected to stand for most of the workshop*

**February 14, 2024 at 6:30pm**

**Valentine's day!**

Exclusive 4-course culinary demonstrations and dinner (Valentine's Day edition) \$125/person with optional wine pairing \$45/person. ***Please let us know in advance of allergies or dietary restrictions so we can make menu adjustments.***

**Course one:** Marinated beet salad: Arugula, candied nuts

**Course two:** Seared scallops and Shrimp

**Course 3:** Aged Striploin steak with potato pave, glazed carrots, mushroom jus \*optional add-on: truffle hollandaise  
OR

Lobster ravioli with bisque sauce

OR

Truffle butter salmon: potato pave, fennel, roasted vegetables

**Course 4:** Fresh Marshmallows with chocolate covered strawberries

*\*Ingredients may change depending on availability*

**February 28, 2024 at 6:00pm**

**All about pies \$125/person**

Let's make some pies! We will be preparing a savory and sweet pie during this workshop for you to take home!

Learn how to make a pie from scratch so you can do it at home every time!

*What to bring: Wear comfortable shoes since you are expected to stand for most of the workshop*

**March 6, 2024 at 6:00pm**

**Korean Gimhap (Korean sushi rolls) \$95/person 2 hours**

Chef Lee will take you on a journey to making Korean sushi rolls, also known as gimhap. Whether you choose to make it vegetarian or not learn how to incorporate your favorite ingredients so you can replicate it at home.

What to expect: A quick 30-minute introduction/demonstration followed by full hands-on gimhap making for the remainder of the workshop.

*What to bring: Wear comfortable shoes since you are expected to stand for most of the workshop*

**March 20, 2024 at 6:00pm**

**Cookies with Chef Lee \$85/person**

Come join Chef Lee to bake some of his favorite cookies such as sugar cookies, piped cookies, and short bread thumb print cookies to let out your creative side of baking.

*What to bring: Wear comfortable shoes since you are expected to stand for most of the workshop*

**April 3, 2024 at 6:00pm**

**Comfort Korean \$125/person 2.5 hours**

By now, we all know who BTS is and what K-dramas are but how familiar are you with Korean food? In this workshop, expect to learn how to make use of soy and gochujang (Korean pepper paste) into your everyday cooking. We will be making bulgogi, spicy pork, and quick kimchi.

*What to expect: This is strictly a demonstration and interactive tasting class. Recipes will be provided upon arrival.*

**April 17, 2024 at 6:00pm**

**BBQ flavor and techniques \$150/person 3 hours**

Chef Ezio will explain and demonstrate how barbeque does not have to be a summer thing. Learn the basics of brining, dry rubs and trimming the meat.

*What to expect: You will be cooking chicken, smoke sausage for this workshop. A sample of finished product (house-smoked brisket) will be given to each person to taste and take home.*