

# COOKING CLASS

## Looking to up your game in the kitchen?

I offer cooking classes where I teach the techniques & recipes I have acquired over the last 30 years in professional kitchens. Focused around working with Chicken, Steak & Seafood, my classes will give you the confidence you need to cook like a pro at home. Along with the instruction for each class, I provide you with restaurant quality ingredients that are guaranteed to elevate your cooking, and impress your friends and family. My cooking classes are always educational, fun and delicious.

Classes usually run 2.5 to 3.5 hours.

## SEAFOOD 1

IN THIS CLASS WE WILL COVER;

Ahi Tuna; Seared | Raw

Mahi Mahi: 2 Recipes

Salmon; Pan Roasting | 1 Recipe

Sea Bass; Pan Roasting | 1 Recipe

EACH ATTENDEE OF THIS CLASS WILL ALSO RECEIVE A SAMPLE BOX CONTAINING

*(3) 6oz Ahi Tuna Steaks, (3) 6oz Mahi Mahi Filets, (3) 8oz Salmon Filets, (3) 8oz Chilean Seabass Filets*

**CLASS COST = 165 PER PERSON**

**CLASSES ARE EITHER HELD IN MY HOME KITCHEN OR YOURS**