

CIRILLO'S ACADEMY
118 THE ESPLANADE
COOKING CLASSES



COUPLES COOKING

SUMMER SUNSET

FRIDAY SEPTEMBER 8TH 6:30PM

- Balsamic and Basil Marinated Tomato Salad with Buffalo Mozzarella & Arugula
- Herb Crusted Salmon with Sauteed Corn, Zucchini and Peppers with Roasted Fingerling Potato
- Ontario Peach Cobbler with Vanilla Whipped Cream

SPANISH TAPAS

FRIDAY SEPTEMBER 15TH 6:30PM

- Traditional Paella with Seafood, Chicken and Chorizo Sausage
- Patatas Bravas: Fried Potatoes with Spicy Tomato Sauce
- Pan con Tomate: Tomato Bread
- Basque Cheesecake with Sangria Berry Compote

\$270.00+tax per couple

MASTERING YOUR KITCHEN

PASTA 101

THURSDAY SEPTEMBER 7TH

6:30PM

\$85 per person

Learn to make 3 different types of fresh pasta; orecchiette, tagliatelle and ravioli. Watch a sauce demo and take your pasta and sauce home with you to cook and enjoy!

PRESERVES & PICKLING

SATURDAY SEPTEMBER 9TH

12:00PM

\$85 per person

Learn to sterilize and seal jars & the basics of jarring & pickling, Learn to make your own: Passata (tomato sauce base), Seasonal Jam, Pickles & Pickled Beets. Take your jarred goods home with you to store and enjoy!

