

A Night in Italy

(Sit down dinner for 12 in our cooking school)

Thursday, September 7

6:30 P.M. – 8:30 P.M.

with Rania

Fee: \$60.00

Class limit: 12

I'm continuing to offer the dinner party class again this session and will be teaching four classes featuring "A Table Before Me". Each class will have a limit of 12 guests and will be demonstrated as the student guests sit at my table and enjoy a glass of wine, as they are prepared. Whenever I teach a class that with an Italian inspiration, it sells out in a just a few days and I've got a feeling that this class will not be an exception! I love teaching small and intimate classes while continuing to feed my students throughout the class and plan to start the feast with our Kale Salad with Crispy Pancetta and Pecorino paired with a glass of white wine. My Tomato and Gruyere Tart is absolutely delicious and really easy to recreate at home. Tomatoes will be at their peak and that's reason why I chose this recipe. Pasta Carbonara is an Italian classic and the myth behind the technique of the dish will be revealed. Limomcello Cheesecake is the perfect ending to our Italian inspired feast and all I can say, is start dialing 412-531-2222 and save your seat at my table!

Dim Sum Dinner Date
Wednesday, September 13
6:30 P.M. – 8:30 P.M.
With Chef Jeremy Reed
Fee: \$60.00
Class limit: 18

Chef Jeremy Reed, chef instructor from the Art Institute of Pittsburgh, has been teaching cooking for over 20 years. We are thrilled that he has carved time from his very busy schedule to teach a class at our school. When we approached him to teach a class this session, we started batting around the idea of featuring a menu focusing on an Asian theme and Jeremy fired off the best class menu ever! He plans to teach us how to make Dumplings and Pot Stickers with sauces for dipping. He promises that his Steamed Buns are easy to make and absolutely authentic and that everyone taking his class will become proficient in the art of the bun! Various Satays with dipping sauces, Stir Fried Rice Noodles and Char Siu Pork will round out the menu. Rania will supply chopsticks and wine and you only need to supply your appetite for learning as well as your appetite for consuming all this great food! What a fun class! I know I can't wait! It's going to be fabulous!

Cooking with Wine
Monday, September 18
6:30 P.M. – 8:30 P.M.
with Chef Deborah Mortillaro
From Palate Partners and Dreadnought Wines
Fee: \$60.00
Class limit: 18

I can't wait for this class! Everything on this menu is so yummy and only Deb can pull it off in less than two hours! Deb comes to us from Dreadnought Wines and Palate Partners and when she comes in to teach a class, she comes armed with the best wines imaginable to toss into her skillets and pots. Cooking with wine can be tricky and most folks are very intimidated to even try their hand at making an authentic Coq au Vin, but for Deb, this is like a walk in the park! I remember watching Julia Child make this recipe on her show and I swear she drank more of the wine than she used in her recipe! Her recipe for Linguini with Clam Sauce is simply outstanding and Deb plans to make and teach it to us all along with a salad sharing her special recipe for a salad dressing that will also contain wine. I can't believe that she is also going to teach and serve Pork Tenderloin with a Port Sauce, but that's her promise as well as to finish off the class with a classic Zabaglione. After she sent me her list of recipes, she called me back and added that she found some fun ideas using grapes in recipes and asked to convey that she plans on sharing some fun surprises with grapes. Hmm... I wonder what she has in store for us??? What an amazing woman and what an amazing class. Five terrific recipes featuring five wines in the list of ingredients ~ you can't miss out on this class ~ call now!

Hands on Baking with Stuart
Desserts for the Season
Tuesday, September 26
6:30 – 8:30 P.M.
with Pastry Chef Stuart Marks
Fee: \$60.00
Class limit: 12

Every time we offer any type of small “hands on” classes, they always sell out. The demand is definitely there, so this term, we’re doing another in the series with our executive pastry chef, Stuart Marks. Please note that this class is going to be limited to only 12 students. You must bring an apron to the class and know that Stuart will be teaching the class in our catering kitchen. We tried to come up with four desserts that would be perfect for the fall and holiday season, starting off with Apple Caramel Crunch Pie, so you will be rolling pie dough and peeling apples along with mastering the art of making caramel. Pear Tart Tatine is next on the lineup and Stuart will prove to you all that this classic French dessert is not as intimidating as you have been led to believe. White Chocolate Cheesecake with a fresh Cranberry topping is truly spectacular and perfect for holiday entertaining. Chocolate Pate with a Grande Marnier Sauce is simple, stunning and a killer dessert. Mastering the art of the sauce is worth the price of the class, alone. Not to worry, we will be on hand to pour the wine and to serve some nibbles to help you keep up your strength. Please believe me when I tell you that you will all leave this class feeling confident and accomplished, and that you’ll leave the class armed and ready to go home and start baking!

Beer Tasting

Tuesday, October 3

6:30 – 8:30 P.M.

with Chef Aaron Hoover ~ Rania's Catering

Fee: \$60.00

Class limit: 18

Chef Aaron Hoover, of Rania's Catering, really has the touch when it comes to food preparation and teaching. In fact, he has often been asked to teach classes at the Art Institute of Pittsburgh and gets rave reviews from the up and coming chefs going through the culinary program. He also happens to be a master when it comes to brewing beer and plans to offer a beer tasting class in our cafe tonight with Rania preparing the food to pair with the beer that Aaron is featuring. We promise to provide a few recipes for you to take home, as well. He will start the class with Mussels with Hop Salted Frites (my favorite) and then move onto Roasted Carrot and Fingerling Potato Salad with Prosciutto and Whole Grain Mustard Vinaigrette. The next course will feature Cavatappi with Belgian Tripel & Sun-Dried Tomato Cream Sauce (I can't wait!) to be followed by Beer Brined and Roasted Cornish Game Hens with Asiago Polenta and Brussels Sprouts with Caramelized Onion and Bacon (oh my God!). For dessert, Aaron will be serving an Apple Dumpling with Malted Caramel Ice Cream. If you don't sign up for this class immediately, you will be missing out on the class of this session! All this food with a beer tasting is really a win-win and quite a bargain! All we need is you and your appetite!

Let's Eat!

(Sit down dinner for 12 in our cooking school)

Monday, October 9

6:30 P.M. – 8:30 P.M.

with Rania

Fee: \$60.00

Class limit: 12

OMG! I can't wait to teach this class! Everything on this menu ranks among my favorite things to eat and everything on this menu is absolutely sensational. We'll begin the feast with a Shrimp Open Faced Sandwich. I know you think this may sound weird, but it's the best appetizer I make. Moving along, we'll share our recipe for Arugula and Frisee Salad with Herbed Baked Goat Cheese with you while filling your glasses with the wine of your choice. Our entrée is none other than Roasted Tenderloin of Beef with Mustard and Mushrooms paired with Potatoes au Gratin. I will put out a basket of French bread with truffle butter, just so you can capture every bit of the wonderful sauce on the tenderloin. Keeping the party going, we'll finish off with Chocolate Crepes with Brandied Cherry Filling. Yum-Yum! This is "that class" which means that it will sell out in flash! You had better call today!

GIRASOLE!

Monday, October 16

6:30 P.M. – 8:30 P.M.

with Chef Jennifer Girasole

Fee: \$60.00

Class limit: 18

For those of you in the know, Girasole has consistently been rated high on the list of favorite restaurants in Pittsburgh. Girasole is a family-owned and operated restaurant in Shadyside, and has been a staple there for 16 years. On any given day, you'll find the colorful Girasole family making everyone feel at home by serving a deliciously prepared, innovative and traditional Italian menu. The trattoria setting and welcoming atmosphere add to the fantastic cuisine. Girasole restaurant in Shadyside would like to invite you to add a little bit of Italian flavor to your table by joining this class. Jennifer asked her students what they wanted to see on her menu this time around and their response was overwhelmingly unanimous: "Your most requested recipes from the restaurant!" Chef Jennifer responded in kind with the following menu featuring the flavors of the fall season: Chicken, Roasted Red Pepper and Orzo Soup, Baked Feta with Shrimp and farm market tomatoes finished with lemon, Smoked Mozzarella Risotto with Sausage and Peppers and for the grandest finale of them all.....Roasted Grape Cake with Vanilla Gelato. As always, wine will be served with this incredible meal and all you need to know is to sign up early or risk rejection. This lady is really special!

Carl's Autumn High Tea Party

Wednesday, October 25

6:30 P.M. – 8:30 P.M

With Chef Carl Congelo

Fee: \$60.00

Class limit: 18

I think there is no better way to spend a Sunday afternoon than by hosting or attending a lovely tea party. Carl has come up with a terrific class menu and he plans to begin the party with a fall tea punch featuring Cider, Brandy, Rum and Champagne with just a dash of Curacao. Pumpkin Orange Tea Muffins with a Pecan Cream Cheese Spread, Smoked Turkey Sandwiches on Anadama bread with Cranberry Walnut Ketchup and Orange Marmalade Mayonnaise on the side, Ham and Cheese on Marble with a Cumin Mustard Sauce, Roasted Apple Sausage wrapped in Puff Pastry with a Cinnamon Blueberry Relish and Open Face Tomato Sandwich with Basil and Chive Butter on Toasted Olive Bread will have our tea table absolutely groaning from the weight of all this delicious food! It wouldn't be a proper tea party with a sinfully sweet ending and Carl's dessert will include a "Secret Ingredient" Spice Cake with Cream Cheese Frosting. Once again, he's going to beat the clock and will be successful in getting in all seven recipes in less than two hours. He really is special!

Holiday Wine Tasting and Pairing Dinner
From Dreadnought Wines and Palate Partners
Thursday, November 2
6:30 P.M. – 8:30 P.M.
With Mike Gonze
Fee: \$65.00
Class limit: 20

Over the years Mike Gonze, big cheese and head honcho of Dreadnought Wines and Palate Partners, has brought wines from around the world to share with the class for his wine tastings. This time around, the class will be more of a wine pairing as well as a wine tasting, focusing on a holiday theme. We're going to start with New Year's Eve featuring Monmouseau Sparling wine from the Loire Valley that we'll serve with Oysters Rockefeller to get the class started with a bang. Moving backwards to Thanksgiving, Mike came up with both a classic Pinot Noir from Italy that Rania decided to pair with her Stuffed Breast of Turkey with Sausage and Chestnuts that we will serve with a Cranberry Sauce. I dare say that this should fit the bill to cover all bases that scream "Happy Turkey Day"! We can't forget about Christmas, so Santa Mike plans on bringing a gift wrapped surprise of a big red wine to go with our Beef Tenderloin Kabobs Marinated in Molasses and Black Pepper. Dessert is never a challenge, so we will cap the evening as we pair a Eberle (the Santa from the West Coast) Red Zinfandel with a Chocolate Pate with a Crème Anglaise. Hurry and call us at 412-531-2222 to ensure your spot at this fabulous class!

Using Your Noodles ~ The Whole Kit and Caboodle!

Thursday, November 9

6:30 P.M. – 8:30 P.M.

with Chef Art Inzinga

Fee: \$60.00

Class limit: 18

A while back, we had multiple requests from our students asking for a class featuring different ways to prepare pasta and noodles from around the globe. You asked and we listened! Chef Art Inzinga, a Pittsburgh treasure and amazing chef / instructor is back again and he came up with, yet another, amazing class line up. His last class sold out, so beware, you have to sign up early if you want to get in on the fun starting with our first stop showcasing Käsespätzle, Germany's traditional noodle and cheese dish. Off to Japan is where we will learn how to prepare Buckwheat Soba Noodle Salad. Staying in the Far East, Art will show you how very easy it is to create Lo Mein – Stir Fried Vegetables and Egg Wheat Noodles from China. It wouldn't be fitting if Italy wasn't on the travel log, so Art's Chicken and Spinach Ravioli in a Creamy Pesto is just perfect and given how many vowels the man's last name contains, you can be certain that his recipe will hit a home run! I know you weren't expecting pasta for dessert, but we love to give you the unexpected so get ready for Chocolate Fettuccine with White Chocolate and Raspberry Sauce. We'll serve white and red wine and promise that you will absolutely adore this class!

A Table Before Me ~ From the Deep Blue Sea
(Sit down dinner for 12 in our cooking school)

Tuesday, November 14

6:30 P.M. – 8:30 P.M.

with Rania

Fee: \$60.00

Class limit: 12

Tonight, our private dinner party theme will center around a menu that features fish and seafood in every course. We'll start the evening off with a glass of chilled white wine to go with Ahi Tuna with Napa Cabbage and Ginger Dressing. Coastal Island Shrimp, Lobster and Crab Pot Pie is a snap to make and will absolutely impress your family and friends to no end. Seared Scallops with Bacon Jam takes scallops to the highest level ever! Mahi-Mahi Fish Tacos with Lime Guacamole are remarkable featuring a beautiful presentation that can be made in minutes, for a last-minute quick, but elegant meal. And... given that there isn't a dessert that I liked that had fish in the recipe, I thought you all would enjoy something totally decadent and I thought that our Chocolate Truffle Torte would be the only way to go. Come join us for this wonderful private dinner party complete with wines ~ by reservation only!

Carl is Father Christmas
Wednesday, November 29
6:30 – 8:30 P.M.
with Chef Carl Congelo
Fee: \$60.00
Class limit: 18

He's a great chef and he's hot! And after tonight's class, you will agree that he is absolutely nuts! When I called Carl to ask what he planned for this class, he came up with this menu within 24 hours featuring seven recipes from his favorite Italian Christmas dinner menu. I called him and asked him if I was to instruct the class to bring a pair of pajamas for their sleepover class.... His response was that everyone was to come very hungry and to mind my own business! OK..... I'm backing off and simply going to type while trying not to drool over my computer as I describe what Carl is going to teach tonight: Garibaldi cocktail is his signature cocktail featuring Campari, Orange Juice and Grenadine. Zuppa di Lenticchie Alla Montanara is a superb Lentil Soup with Chestnuts. Homemade Gnocchi with Braised Pork Sauce, Fried Dough Balls Stuffed with Anchovy and Sea Salt, Fungi Fritte (breaded and fried mushrooms) with a Brown Butter Sage drizzle and Piscistoccu a Missinisa Pane aka: Italian Seafood Pot Pie with Fresh Arugula is way too much food, but who's counting? What's for dessert, you ask? Buccellato, which translates into Fig Preserve Pastry Wreath. I'm betting this class will get you in the Jingle Bell and Ho-Ho-Ho frame of mind! Buon Natale!

For Kids Only...

Gingerbread Houses

Saturday, December 2

10:30 A.M. - 12:00 Noon

with Chef Stuart Marks

Fee: 40.00

Class limit: 15

It's become an annual event! The holidays don't happen anymore without Stuart and Kid's Gingerbread Houses! It's amazing how 15 little monsters become 15 little angels with Stuie in command! In a very short time, Gingerbread Houses appear out of nowhere. We plan to build our houses out of milk cartons with the addition of a graham cracker base. Then, we'll start the real fun when we ice and decorate. The Michelangelo will come out in your child as he or she begins to create his or her version of a sugar plum fairy's dream! The drill's the same...bring your apron and tell your folks that the holiday centerpiece is coming home with you today! Keep in mind that this class sells out quickly! Don't dilly-dally...call now and sign up your favorite short stop!

Holiday Entertaining

(An Upscale Cocktail Party for 12 in our cooking school)

Monday, December 4

6:30 P.M. – 8:30 P.M.

with Rania

Fee: \$60.00

Class limit: 12

It's that wonderful time of the year when friends and family gather for holiday celebrations and everyone starts to panic. One sure fire way to avoid the panic is to grab a drink and grab one we will! Let's calm our nerves with a Raspberry Limoncello Prosecco Cocktail to wash down Pecan Baked Brie with Baguette Crisps. While we're at it, allow me to share the best dip known to man that not too many people have tasted but go wild about every time we serve it to our clients. Muhammara with Pita is outstanding, exotic and yet so easy to make ahead! Want something using Filo Dough? Try our Fennel and Chorizo Strudels for a tasty treat and yet another make ahead (and store in the freezer) appetizer. Crab Cakes with Remoulade Sauce are really yummy and they are the perfect complement to our Roasted Italian Meatballs with Store Bought Marinara. This class will feature all of the recipes you need for the perfect cocktail party where no one will leave your home hungry. Start the party by joining us tonight for this very special class!

RANIA'S FALL COOKING CLASS SERIES!

CLASS INFORMATION - All of our classes vary in price ~ please see the class descriptions for the price of each class. Please note that most of our classes have been limited on the number of students that we can accommodate, due to class content and style. Gingerbread class is \$40.00. We accept MasterCard, Visa and American Express. **Please be sure you can attend as no refunds or substitutions will be made once you've signed up for your class.**

Check Rania out on her web sites! Get great recipes, catering information, blogs and videos by going online to www.rania.com to get weekly recipes along with the video of Rania preparing the recipes on KDKA TV 2
E-mail Rania rania@rania.com with questions and ideas!

We are located at 100 Central Square in Mt. Lebanon ~ our phone number is 412-531-2222.