

The Hot Farmer is Back!
Monday, March 11
6:30 P.M. – 8:30 P.M.
with Chef Josh Zimmerman

Fee: \$60.00
Class limit: 18

Josh Zimmerman, our dear friend from Zimmerman Family Farms, has agreed to come back to teach not one, but two classes this session. His class was a complete sell out last fall and we had students lining up to sign up for this class before we even knew what he was teaching! We know that the weather won't begin to warm up any time soon, so the menu that he has put together fits the bill for this time of the year when there is still a chill in the air. He has come up with a fabulous line-up that's perfect for an early spring dinner starting off with an Orange, Fennel and Arugula Salad. He is bringing chickens straight from a local farm and roasting them, cutting them into halves to serve with his Honey Glazed Carrots and Yukon Gold Mash. I can't think of a better way to end this heart-warming dinner than to top it off with a slice of White Chocolate Raspberry Cheesecake! I know I can't wait and am betting this class will sell out in a nanosecond! Start dialing 412-531-2222 and don't miss out on this unbelievable class! I suggest you plan on coming hungry and stay for dinner for a great evening of fun, food and wine.

The French Quarter Gone Wild!

Wednesday, March 20

6:30 P.M. – 8:30 P.M.

With Chef Carl Congelo

Fee: \$60.00

Class limit: 18

Carl has been working with Rania for over 10 years as a chef at Rania's Catering and Rania's To Go. Every time I call Carl to ask him to teach a class, he sends his menu completed by the end of the day. He is so excited to be teaching a class based on a French Quarter theme because it happens to be one of his favorite ways to cook and eat. Carl cannot be contained to just the normal four recipe line-up that we teach in a two-hour period. He has decided that he can teach six recipes with great success and I have no doubt that he is capable of doing just that! He plans to start with Bourbon Street Nachos with Andouille, Black Beans and a plethora of chips for digging in. Next on the menu are his Fried Shrimp Po' Boys which defy description. Moving along, he will show us how easy it is to make Red Beans with Rice with Smoked Chicken Sausage. His Blackened Catfish with a Creole Cheese Sauce is a seriously incredible entrée that he plans to serve with a Muffuletta Chopped Salad. He plans to rock the house when he demonstrates table side Fried Beignets with a Bananas Foster Custard. I implore you not to miss out on this class and I implore you to come ready to eat and party as though you are on Bourbon Street!

A Table Before Me – An Asian Inspired Dinner
(Sit down dinner for 12 in our cooking school)

Monday, March 25

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 with a different theme. 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. This cooking class style has been very popular with our students and consistently sells out. This class does feature four main courses along with one important side dish, all with an Asian inspired theme, so it promises to be very special! To get the class started, our first recipe will feature Pan Seared Shrimp with Ginger Hoisin Sauce. Moving onto the next entree, we will make and enjoy Japanese Style Stir Fried Noodles with Beef. Moving on to yet another entrée, we will show you how easy it is to prepare Orange Flavored Chicken served with a simple White Rice. You must remember to save room for our Asian Pork Meatball served in Bib Lettuce Cups, an absolutely terrific recipe! Do sign up quickly, as this class will surely sell out and remember to come hungry!

Hands on with Stuart ~ Celebration Cakes and Desserts!

Wednesday, April 3

6:30 – 8:30 P.M.

With 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. Also, please note that you’ll probably be getting a bit of flour in your hair while you learn the secret of Pâte à Choux, which translates to “cold dough”. Stuart will teach you how to make the pastry cream that will be necessary to complete several of tonight’s recipes. The first dessert that you will create is a classical French confection, Paris Brest. It is filled pastry cream and strawberries and was named after the train that travels between Paris and Brest and was served to the travelers on the train. You will also learn how to prepare a Gateau St. Honore, named after the Patron Saint of bakers, which has a puff pastry base, followed by a ring of Pâte à Choux; topped with cream puffs drizzled with caramel. Pâte à Choux Swans filled with pastry cream are so beautiful simple to make, as Stuart will share the secret behind creating the swans. Finally, you will learn how to make Craquelins filled with chocolate pastry cream which translates to Crunchy Cream Puffs of all colors. Plan on eating dessert for dinner tonight. You may leave here a bit wired, but man oh man, will it be worth it!

Going All Italian with Jennifer Girasole!

Monday, April 8

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 18 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 spring and summer season: Stracciatella Soup; a chicken broth based soup that combines the flavors of Parmesan, eggs and fresh spinach. The next item on her menu are Veal Meatballs with Lemon, Asparagus and Ricotta. Fennel Risotto with Crab and Orange Tarragon Butter all be served with her Sicilian Caponata. Her plan for the grandest finale of them all.....Cassatta Cake, a Girasole favorite. 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!

Great Food.... Simple and Sensational!
(Sit down dinner for 12 in our cooking school)
Monday, April 15
6:30 P.M. – 8:30 P.M.
with Rania
Fee: \$60.00
Class limit: 12

I don't know where to begin when it comes to describing this class but I do know that it's a great class to celebrate the fact that you completed filing your income taxes! The recipes that I have put together happen to be recipes that I make at home when entertaining my friends. They are simple to make and yes, most of them are do-ahead recipes so that when the party starts, I'm not stuck in the kitchen cooking. It's become a tradition for me to serve one course with wine in the living room before dinner begins. My Wild Mushroom and Goat Cheese Strudel is often that recipe. I never miss the opportunity to serve a sensational salad, so I think you will agree that Tri-Colored Salad with Oranges is worth raving about. However, the pièce de résistance is our Red Wine Braised Short Rib recipe served over Buttered Parmesan Orzo. I would be a very bad cooking school instructor if I failed to share my all-time favorite ending to this feast.... Chocolate Coconut Torte. I have the "secret" recipe for the easiest and most delicious buttercream frosting and promise that you do not have to be a baker or a cake finisher to make and create this torte. It is outstanding and will end up being your next favorite dessert! You'll be in hog heaven tonight – don't miss out on this fabulous class – call now!

Fabulous Farm Food Feast
Tuesday, April 23
6:30 P.M. – 8:30 P.M.
with Chefs Meghan and Jessica
Fee: \$60.00
Class limit: 18

Meghan and Jessica opened their delightful store, located in Saxonburg, with the vision to prepare food and products from ingredients grown by them or locally sourced as much as possible, according to the season. Their vision is to connect the produce and the people who grow it directly to the food that they create. They make their own jams, jellies, breads, quiches, salads and desserts, as well as to stock their retail shelves with potted plants, candles, soaps, lotions, jewelry, clothing and pillows, all homegrown and homemade by local artisans. We were thrilled to discover this gem of store and asked them if they would join our lineup of local chefs to teach a class and happily, the answer was “yes”! Tonight’s class will begin with Jessica and Meghan bringing us their homemade bread for crostini with artisanal cheeses topped with their specialty jam to start the class in style. Of course, Rania will provide the wines. They will be teaching and demonstrating how to prepare their signature homemade glaze as well as their sweet onion jam to pair with sheet pan split chicken breasts and fresh green beans. They will also be making their signature salad dressing for a micro~green salad. Rania will treat everyone to a seasonal dessert, to complete the meal. This is really going to be a lovely class and will also be an opportunity for you all to eat great food and get to know Jessica and Meghan. Come join us!

A Table Before Me – Under The Tuscan Sun
(Sit down dinner for 12 in our cooking school)

Wednesday, May 1

6:30 P.M. – 8:30 P.M.

with Rania

Fee: \$60.00

Class limit: 12

There is nothing better than entertaining good friends and actually having the opportunity to sit down and enjoy their company when you're the cook. That being said, it rarely happens. I'm about to dispel the myth that the host or hostess has to run themselves ragged when throwing a dinner party. Tonight, 12 lucky people will be guests at my table and will watch me teach and prepare a fabulous dinner party with the focus on a Tuscan inspired menu that features the wonderful flavors of Italy. We'll start you off with a lovely salad of Arugula Salad with Prosciutto, Fruit and Burrata, a recipe given to me from one of my favorite Charleston, South Carolina, restaurants. Our second course will feature a lovely pasta recipe for Lemon and Pea Alfredo, which is amazing! Our entrée, Pan Seared Branzino with Tomato ~ Olive ~ Caper Relish is perfect for your next dinner party. Lemon Pound Cake with Limoncello Zabaglione was what inspired this class and when you taste it, you'll understand the reason. Not only will I demonstrate the Limoncello Zabaglione, but also how to make and bake the Lemon Pound Cake. As is the case as in all of my classes this session, the class is limited to only 12 and reservations are required. Know this ~ fabulous class ~ great food ~ great fun!

Fabulous Farm Food Feast
Monday, May 6
6:30 P.M. – 8:30 P.M.
with Chef Josh Zimmerman
Fee: \$60.00
Class limit: 18

I cannot contain my excitement about this class. Josh Zimmerman, our dear friend from Zimmerman Family Farms, is returning to our cooking school team this session. Josh is known for not only his culinary excellence but also for his community dinners in Mars, PA. Although it's a bit early in the season for him to harvest food from his farm, he has come up with a marvelous menu that promises to be a hit with our students again, as was the case in the fall. He plans to start off with Panzanella Salad with Blueberries dressed with a White Balsamic Vinaigrette. His Black Pepper Coffee Crusted Lamb Chops are to die for, and the fact that he is pairing them with Mixed Root Vegetable Dauphinois is getting me very excited! Angel Food Cake with Macerated Strawberries and Lemon Curd is a sensational ending to an incredible dining experience! I know I can't wait and am betting this class will sell out in a nanosecond! Start dialing 412-531-2222 and don't miss out on this unbelievable class! His last class was the first class of our session to sell out – I suggest you call us immediately so that you share in on the fun.

For Kids Only ~ Edible Gifts for Mom

Saturday, May 11

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

With Chef Stuart Marks

Fee: \$40.00

Class limit: 15

The coolest thing about this class is that everything the kids make will be ready in time for Mother's Day, since we're doing the class the day before Mother's Day. Stuart and his young student chefs are going to "create" three take home gifts for mom, as well as one big giant chocolate chip cookie "pizza" to eat during the class, as a little sugar certainly does help to keep up the energy level! I am so excited about this class because we are combining baking with crafts and the results are going to be so much fun for the kids. The first project will be Sugar Cookie Flowers decorated with icing and candy presented in a Styrofoam filled clay pot topped with Easter grass – adorable! While we're on the subject of flowers, we will continue the theme by creating Peppermint flowers placed in candy filled pastel colored plastic cup. It only seems fair that everyone in the family should be able to enjoy the fruits of our chef's efforts, so we decided that Mini Banana loaves iced with Cream Cheese Icing (packaged in a take home container) will be perfect for Mother's Day breakfast. Bring your apron to the class, and we'll teach you all you need to know. Auntie Rania will supply snacks to munch on while you're messing up her kitchen with your masterpieces! I know I can't wait! Moms and Dads are welcome to help their little pastry chefs, if necessary!

Dinner Party with Aaron – It's All About the Beer!

Wednesday, May 15

6:30 P.M. – 8:30 P.M.

with Chef Aaron Hoover ~ Rania's Catering

Fee: \$60.00

Class limit: 18

Our executive chef, Aaron Hoover, of Rania's Catering, really has the touch when it comes to food preparation and teaching. He also happens to be a master when it comes to brewing beer and plans to pair each course on his spring inspired menu with seasonal beer that he will chose based on availability, with the preference given to beers from local breweries. To start the evening off, Aaron will offer an Amuse Bouche of a Charcuterie board with house-made spent brewing grain crackers. Moving to the appetizer for the class, he will demonstrate a Beer Battered and Fried Cauliflower with Shankish Cheese and Za'atar Aioli. His Caesar Salad with Hop-Cured Bacon and Parmesan Crisp will also be paired with yet another beer. The entrée will feature Beer Braised Country Style Pork Ribs over a Chanterelle and Leek Barley Risotto. Shortcake with Strawberry Ale Sauce will be the perfect finale for Aaron's class, as your dessert. As usual, all plates will use beer or brewing ingredients. All we need is you and your appetite! This class will sell out quickly ~ I suggest you start dialing us now ~ 412-531-2222!

California Dreaming
Tuesday, May 21
6:30 P.M. – 8:30 P.M
With Chef Carl Congelo
Fee: \$60.00
Class limit: 18

Everyone loves Carl, that's a fact. He has yet to teach a class that hasn't sold out. For those in the know, they start calling us before the brochure is even written, and before they even know what Carl's class content is going to be about. Tonight's class is really going to be so much fun and filled with great recipes and way too much food... Carl lived and worked in California as a caterer, a restaurant chef and Burt Reynold's personal houseman. If anyone knows anything about the exceptional cuisine this area, it's our Carl. He plans to teach us the secret behind Fisherman's Warf Fresh Crab Salad served with Beverly Hills Garlic Knots. Venice Beach Grilled Balsamic Thai Basil Breast of Chicken topped with Melted Buffalo Mozzarella screams Asian Fusion. Palm Springs Roasted Corn Salad with Fresh Lime, Red Chile and Grilled Tomatoes is yet another example of why Californians love their food. Santa Barbara Spaghetti Salad must have been one of Burt's favorite dishes, because Carl raves about it all the time. His Grande Finale promises to send you to the moon and back as he prepares Dana Pointe Peanut Butter and Salted Chocolate Brownie Parfait. This is going to be an incredible class and I know I can't wait!

A Table Before Me –
Four Fabulous Flavor Filled Favorites for Summer Soirees
(Sit down dinner for 12 in our cooking school)
Monday, June 3
6:30 P.M. – 8:30 P.M.
with Rania
Fee: \$60.00
Class limit: 12

Once again, I am looking forward to seeing 12 happy faces sitting before me as I share four new great recipes just in time for summer entertaining. What a better way to kick off the summer entertaining season than to start the evening off with chilled white wine as we feast on Shrimp Burgers, an incredible twist on the American classic burger, complete with our own “special sauce”! Grilled Filet of Beef Kabobs with a Mediterranean Relish will melt in your mouth and the relish will replace everything you’ve ever made to go with filet mignon! Not only will I demonstrate my recipe for Baby Back Ribs, but I promise to share my very easy and favorite recipe for a homemade barbecue sauce. Finally, I’m going to take the traditional taco to a higher level by making and serving Indian Chicken Tacos with Warm Naan, Avocados, Tomatoes, Sweet Onions and Hot Sauce for the dare devils in the class. The marinade for the chicken is worth the price of admission! What a fabulous way to end our spring line up of classes – sign up today so you don’t miss out!

RANIA'S SPRING 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. 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 site! Get great recipes and her catering information by going online to www.rania.com. You will find her weekly recipes along with the video of Rania preparing recipes on KDKA TV 2's Pittsburgh Today Live which airs every Wednesday at 9:00 A.M.

E-mail Rania raniastogo@gmail.com with questions and ideas!

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