

 *Chef Scott Ryan*  
*Classes and Workshops*



*We* offer private culinary classes and workshops taught in your own kitchen, either as one-on-one lessons or as a fun activity for you and a few of your friends. Select from the established courses or create one of your own. Spend an afternoon working on your knife skills, invite guests over for an evening to explore the flavors of the international culinary tradition of your choice, or enroll in a workshop series for a more in depth mastery of culinary techniques.

It pays to pair up with a friend (or two!) – and is guaranteed to add to the fun. You can split the cost and even alternate hosting in one another's kitchens!

Special lectures, demonstrations, and Team Building activities can also be arranged. Please contact the Chef for more information.

## *Classes*

Duration: 3.5 hours

Rate: \$250/\$80 for each additional student.

### Basic Knife Skills:

This introductory course includes discussion on how to select a knife, sharpening and honing, how to hold your knife, and plenty of time spent practicing the essential skills needed for chopping, slicing, chiffonade, and julienne cuts. We'll demystify the techniques used by professional chefs for peeling and cutting squash, pineapple, leeks, fennel, and other daunting foods.

### Advanced Knife Skills:

Building on your existing skills, this advanced course focuses on more complex techniques. In this class we will learn how to filet flat and round fish, open clams and oysters, clean squid, and peel and devein shrimp. We will also learn to "French" bones for rack of lamb and crown roast, break down chicken and fowl, and trim and cut tenderloin steaks from loins of pork and beef. Completion of Basic Knife Skills recommended prior to taking this class.

### Grilling and BBQ:

During this introductory class we'll explore the differences between Grilling and Barbeque. We'll discuss and develop our own "signature" dry rubs and marinades, then we'll move on to the fun part - cooking! Both gas and charcoal grill preparation will be covered. Don't have an outdoor grilling space? No need to worry, we'll learn to use a grill pan for indoor use all year round. Recipes include Beer Can Chicken, Memphis Style Ribs, Grilled Whole Seasonal Fish, Grilled Pizza, Sweet Corn Salad, and more. Learn all of the secrets to grilling burgers, shrimp, and steak to perfection.

### Spanish Tapas:

Tapas or "small plates" are a mainstay of Spanish cuisine. During this class we'll explore the amazing diversity of both traditional and not-so-traditional Tapas. The menu includes Yellow Gazpacho, Roast Cherry Peppers Stuffed with Arugula and Anchovy, Pan Seared Pork with Blue Cheese Béchamel, Cold Mussels Escabeche, Roasted Green Pepper and Serrano Ham Nigiri Sushi, and more. ¡Buen provecho!

### Introduction to Regional French:

Provençal French cooking is the backbone of all French culinary tradition. Before Haute Cuisine, came cooking with what the land provided. The farms and pastures of the Loire, Basque, Provence, Alsace & Lorraine regions never fail to provide some of the finest ingredients. In this class, we'll practice the age old techniques in preparing Beef Wellington, Blue Cheese D'Auvergne Souffle, Pomme Dauphinoise, Nicoise Salad, and Profiteroles with Chocolate and Caramel Sauce.

### Introduction to Regional Italian:

Piedmont to Lazio; Umbria to Apulia; Emilia Romagna to Tuscany; Lazio to Marches and everything in between is the focus of this course. We will prepare signature dishes from these special locales such as Roast Chicken with Herbs and Lemon, Gnocchi with a Brown Butter Sauce, String Beans with Tomatoes and Garlic, Focaccia, and Tiramisu Parfait.

### Pasta! Pasta! Pasta!

In this class you will learn the secrets of creating freshly made pasta. From mixing the dough, to rolling and cutting it into a variety of shapes – this class is an all time favorite!

### Culinary Traditions of Africa:

The traditional dishes of Africa are as varied as the people that inhabit its many countries: from the Atlas Mountains of Morocco to the shores of South Africa. Our menu will cover regional dishes such as Doro Wett Lamb Stew, Moroccan Couscous with Roast Leg of Lamb and Grilled Vegetables, Bobotie Beef Stew, Malatan Clams with Yams and Ginger, West African Roast Sea Bass wrapped with Banana Leaves, and Ethiopian Honey Ice Cream.

### Create-Your-Own:

We are happy to work with you in designing a class that best suits your interests and needs. Contact the chef directly at [info@chefscottryan.com](mailto:info@chefscottryan.com) to develop a unique and personalized course. Class duration and rates will vary depending on the complexity of the menu and the ingredients requested.

## *Workshop Series*

Duration: 6 classes, 4 hours each

Rate: \$1,500/\$420 each additional student.

In our workshops, we provide the opportunity to dive in-depth into specific regions and techniques of interest. While we recommend scheduling the workshops so that they span over a period of 6 weeks, the Chef can accommodate nearly any schedule variation that best fits into your calendar.

### Kitchen and Cooking Basics:

During this workshop, we will work with the techniques and tools that lay at the foundation of many of the worlds culinary traditions. Each class will focus on a specific topic including eggs, sauces, soups, meats, pastas, and seafood.

### Regional French Cuisine:

Explore each regional culinary tradition of France in depth in this six-part course. We will cover cooking styles, cultural influences, ingredients, and classic techniques used in creating soufflés, sauces, and more from the various regions. Bon appetite!

Regional Italian Cuisine:

In this workshop, we will tour Italy from the Northern mountainous regions to the southern tip of the boot, tasting all of the flavors in between. Learn about the ingredients, history, and cultural influences that make up one of the world's most diverse and popular culinary traditions.

Cooking Around the World:

Choose from a list of international culinary traditions and create your own around-the-world experience. Vietnamese, Italian, French, Spanish, Moroccan, Indian, and Chinese are just a few of the options. Feel free to include regional traditions that make up American cuisine such as Southwestern-style tamales or the BBQ traditions from Memphis to round out the global experience.