

CAMAJE COOKING CLASSES MAY & JUNE 2017

Go to <http://camaje.com/cooking-classes/> to register.

Private Classes: Don't see what you're looking for? CAMAJE hosts private, fully hands-on cooking classes for one person and up to 25 with fully-customized menus to dazzle you and your friends/clients. Wine tastings and demonstration-style classes can accommodate up to 30. Larger groups (up to 60) can be accommodated at our loft space in SoHo. Email abby@camaje.com or call 212-673-8184. Our set-up (in a working restaurant kitchen) is unique in NYC.

Gift Certificates: We'd be happy to email you a gift certificate in any denomination toward a cooking class of the recipient's choosing. Email abby@camaje.com or call 212-673-8184.

3-CLASS SERIES:

Cooking Confidence (3 Classes) \$400

Julia Child taught us that the fundamentals are what make you a good cook. Whether you're learning to cook or learning to cook really well, this 3-class series will give you all the confidence you need to really enjoy cooking. Each week focuses on one basic cooking technique: sautéing, roasting and grilling. We'll make sauces, practice knife skills and arm you with lots of other basics.

Mondays: June 12, 19 & 26, 6:30 to 10

MAY CLASSES

Vietnamese Table \$125

Southeast Asian spices and ingredients can be daunting – lemongrass, Kaffir lime leaves, galangal, palm sugar and fish sauce – but no more! Vegetable Summer Rolls, Pork & Shrimp Dumplings, Beef Pho—we'll make rich bone broth from scratch, Crispy Fish with Tomato Jam, and Stir-Fried Vegetables.

Saturday, May 6, 10 to 2

Knife Skills \$100

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need; how to hold a knife for efficiency, speed and safety; what it means to sharpen versus hone; how to use your honing steel; and a magical way to get the garlic smell off your fingers. Menu: gazpacho and fruit salad made from the fruits of your labor!

Monday, May 8, 6:30 to 9

Shop & Cook: Chinatown for Fish \$150

Too shy to buy at those amazing markets in Chinatown? No more! We meet in Chinatown to buy fish and groceries, then take our purchases back to the Camaje kitchen, where you learn to fillet, then sauté, poach, bake, and grill. We'll make 9 recipes in this comprehensive class.

Saturday, May 13, 10 to 3

Sushi Basics \$125

You love to eat it, now make it yourself! Learn the necessary ingredients and equipment, where to buy them and then roll, roll, roll! We focus on norimaki: uramaki, temaki, gunkan maki using vegetables, tuna, salmon, and fish roe.

Saturday, May 13, 4 to 6:30

A Menu for Mom \$125

Learn these great spring recipes, then recreate them for Mom or for your next dinner party. Leek and Roquefort Tart, Rack of Lamb with Port Wine Sauce, Roasted Asparagus, Pommes Dauphinoises and Molten Chocolate Cake.

Sunday, May 14, 11 to 2:30

Sushi Basics \$125

You love to eat it, now make it yourself! Learn the necessary ingredients and equipment, where to buy them and then roll, roll, roll! We focus on norimaki: uramaki, temaki, gunkan maki using vegetables, tuna, salmon, and fish roe.

Sunday, May 14, 4 to 6:30

Knife Skills \$100

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need; how to hold a knife for efficiency, speed and safety; what it means to sharpen versus hone; how to use your honing steel; and a magical way to get the garlic smell off your fingers. Menu: gazpacho and fruit salad made from the fruits of your labor!

Tuesday, May 16, 6:30 to 9

Serious Chocolate \$125

Seriously serious but not hard, given some good knowledge. Learn how to work with chocolate and bake some of our favorites: Molten Chocolate Cake, Chocolate Soufflé, Double Chocolate Chunk Cookies, Chocolate Crème Brûlée, Truffles and more.

Saturday, May 20, 11 to 1:30

Sushi Basics \$125

You love to eat it, now make it yourself! Learn the necessary ingredients and equipment, where to buy them and then roll, roll, roll! We focus on norimaki: uramaki, temaki, gunkan maki using vegetables, tuna, salmon, and fish roe.

Saturday, May 20, 6:30 to 10

Asian Dumplings \$125

Every culture has a version of dumplings and they are all SO delicious! We'll make some of our favorites from Asia: Chinese Potstickers, Tibetan Momo, Indian Samosas, Shanghai Soup Dumplings.

Sunday, May 21, 1 to 4

A Taste of Thai \$125

Southeast Asian spices and ingredients can be daunting – lemongrass, Kaffir lime leaves, galangal, palm sugar, fish sauce and curry paste – but no more! Make Shrimp Tom Kha Gai, Chicken Satay, Chicken Green Curry, Coconut Rice, and Pad Thai.

Monday, May 22, 6:30 to 10

BBQ & Grill Primer \$125

Get ready for Memorial Day weekend and the summer ahead! We'll make The Best Juicy Burgers, Easy BBQ Pork Chops and Grilled Sea Bass with Mixed Herb Pesto, served with Coleslaw, New Potato Salad and Strawberry Shortcake.

Tuesday, May 23, 6:30 to 10

Shop & Cook: Union Square Farmer's Market \$150

We wend our way through NYC's most famous Greenmarket, identifying the various local vegetables and fruits, learn how to pick them, then return to Camaje and learn how to cook it all! The seasonal menu—to be determined on the day—is largely vegetarian; we serve fish as our main course.

Saturday, May 27, 10 to 3

Sushi Basics \$125

You love to eat it, now make it yourself! Learn the necessary ingredients and equipment, where to buy them and then roll, roll, roll! We focus on norimaki: uramaki, temaki, gunkan maki using vegetables, tuna, salmon, and fish roe.

Saturday, May 27, 4 to 6:30

A Taste of Maine in Greenwich Village \$125

Can you smell the crisp clean air, the pine in the air, and the saline of the cold coastal waters? Maybe not. But on this Memorial Day weekend, why not enjoy a Staycation on MacDougal Street and pretend you're up in Maine. We'll make Lobster Rolls, Baked Potatoes, Coleslaw, and Longmeadow Blueberry Cake.

Sunday, May 28, 4 to 7

BBQ & Grill Primer \$125

Get ready for Memorial Day weekend and the summer ahead! We'll make The Best Juicy Burgers, Easy BBQ Pork Chops and Grilled Sea Bass with Mixed Herb Pesto, served with Coleslaw, New Potato Salad and Strawberry Shortcake.

Monday, May 29, 1 to 4:30

Knife Skills \$100

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need; how to hold a knife for efficiency, speed and safety; what it means to sharpen versus hone; how to use your honing steel; and a magical way to get the garlic smell off your fingers. Menu: gazpacho and fruit salad made from the fruits of your labor!

Tuesday, May 30, 6:30 to 9

JUNE CLASSES

Shop & Cook: Union Square Farmer's Market \$150

We wend our way through NYC's most famous Greenmarket, identifying the various local vegetables and fruits, learn how to pick them, then return to Camaje and learn how to cook it all! The seasonal menu—to be determined on the day—is largely vegetarian; we serve fish as our main course.

Saturday, June 3, 10 to 3

Tasting: Long Island Wines \$65

Sit back and relax while chef-owner, certified sommelier and South Fork native Abigail Hitchcock teaches you about swirling, sniffing, terroir and finish. Six of her favorite wines are paired with cheese from Murray's and seasonal hors d'oeuvre.

Saturday, June 3, 4 to 5:30

Late Spring Italian Menu \$125

We'll make Arugula Salad with Burrata, Grilled Lamb Blade Chops, Asparagus, New Potatoes, and Local Strawberries with Zabaglione.

Monday, June 5, 6:30 to 10

Shop & Cook: Chinatown for Fish \$150

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Saturday, June 10, 10 to 3

A Taste of Thai \$125

Southeast Asian spices and ingredients can be daunting – lemongrass, Kaffir lime leaves, galangal, palm sugar, fish sauce and curry paste – but no more! Make Shrimp Tom Kha Gai, Chicken Satay, Chicken Green Curry, Coconut Rice, and Pad Thai.

Saturday, June 10, 4 to 7

A Moroccan Table \$125

Spices can be scary! We de-mystify them and teach you all you need to know to feel like you're in Casablanca. We'll make Chicken Tagine with Apricots, Couscous with Pistachios and Rose, Grilled Pepper Salad, Carrot Salad, Beet Salad and Eggplant Dip.

Sunday, June 11, 1 to 4

Cooking Confidence (3 Classes) \$400

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Knife Skills \$100

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Saturday, June 17, 11 to 1:30

Middle Eastern Mezze \$125

Healthy and light, yet substantial and filling. We'll make Hummus, Smokey Baba Ganooj, Homemade Pita Chips, Garlicky Lebanese Chicken Kebabs and Quinoa Tabbouleh.

Saturday, June 17, 3 to 6

Father's Day for the Dads Who Love to Cook \$125

Celebrate Dad with this hearty menu: Garlic Shrimp, Red Wine Braised Short Ribs, Red Onion Marmalade, Broccoli Rabe, Cheesy Polenta, and Strawberry Shortcake.

Sunday, June 18, 4 to 7:30

Shop & Cook: Union Square Farmer's Market \$150

We wend our way through NYC's most famous Greenmarket, identifying the various local vegetables and fruits, learn how to pick them, then return to Camaje and learn how to cook it all! The seasonal menu—to be determined on the day—is largely vegetarian; we serve fish as our main course.

Saturday, June 24, 10 to 3

An Afternoon in Provence \$125

We'll make Olive Tapenade Toasts, Market Fish Cooked in Salt Crust, French Lentils, Lemony Asparagus, and Crêpes Suzette. Oh, and plenty of rosé to wash it all down.

Saturday, June 24, 4 to 7

Summer Al Fresco Menu \$125

We'll make: Guacamole & Chips, Grilled Hanger Steak with Chimichurri Sauce, Grilled Zucchini, Peppers and Onions, and Strawberry Shortcake.

Sunday, June 25, 1 to 4

Indian Vegetarian Menu \$125

Spices can be scary! We de-mystify them and teach you all you need to know to make a feast fit for a rajah. We'll make Cauliflower Pakora, Spinach & Potato Samosas, Lentil Daal, Basmati Pilaf, Curried Peas, Mango Chutney and Raita.

Tuesday, June 27, 6:30 to 10

A Simple Summer Fish Menu to Impress \$125

Simplicity is key when you have fresh ingredients, but the fine points of good cooking techniques make all the difference. It's hard to go wrong with these flavors. We'll make Garlic Shrimp, Grilled Sea Scallops with Salsa Verde, Quinoa Tabbouleh, and Berries with Lavender Whipped Cream.

Thursday, June 29, 6:30 to 10