

Cooking with Anne-Renee at Studio Spruce

Tuesday Evening Cooking Classes

Tuesday May 12th 2009 7:00pm - 9:00pm

Simple and easy to recreate! Join us in making:

- Salmon with capers and tarragon
- Zucchini "spaghetti" and bulgur/raisin pilaf
- Fresh gingered fruit salad with basil

We will discuss how to choose fresh fish, choosing your grains and what grains can be substitutes for others. We will also talk about the various in-season fruits and how this fruit salad can be adapted to different times of year.

Tuesday May 19th 2009 7:00pm - 9:00pm

Tonight, Chef Anne-Renee guides you through:

- Lemon turkey
- Brown basmati confetti rice and green beans with gorgonzola *and toasted pine nuts*.
- Pithiviers (mini-puff pastry almond paste wheels).

Tired of chicken - how about turkey? Give your rice that extra flavour and find out how simple it is to make delicious deserts quickly. A variety of alternatives will be discussed.

Tuesday June 2nd 2009 7:00pm - 9:00pm

In the last of this series of dinner classes, join Chef Anne-Renee in making:

- Skirt steak Argentinean style
- Eggplant and sautéed potatoes
- A strawberry rhubarb compote in Ketafi (shredded phyllo).

We will discuss various cuts of beef, how to properly cook eggplant, which potatoes to buy for sautéing vs roasting and learn how to cook rhubarb.

Saturday Evening – Spring Fest @The grill

Saturday May 16th 2009 6:30 pm – 9:30 pm

Chef Anne-Renee will start you off wrapping asparagus in prosciutto and phyllo and then discuss various marinades for grilled flank steak and pork. Next, eggplant, baby bok choy and artichokes will be featured along with a fresh local farm greens with Xeres vinaigrette. Learn to make a fabulous Crème brulee which will melt in your mouth as the embers of the coals die down.

Saturday May 30th 2009 6:30 pm – 9:30 pm

Enjoy Pissaladiere (Onion tart) to start things off. Chef Anne-Renee will then use herbs and dried wood chips to flavor poultry on the grill alongside marinated mushrooms and zucchini. Next in line is a tabouleh salad and artisanal bread. A chocolate mousse will sweeten the finale.

Saturday June 13 2009 6:30 pm – 9:30 pm

Culminating the series, we start with spinach and feta phyllo triangles. Then we will grill fresh whole fish (depending on market availability) in a foil package and show variations of lemon-thyme shrimp brochettes. Fennel and endive will be our featured grilled veggies. Local greens with pomegranate vinaigrette and a clafoutis (cherry custard tart) finalizes this series.

All meals will feature selected wine pairings from the Corkscrew Wineshop in Princeton

All participants will be invited to stay for dinner and enjoy the product of their work.

At the end of the class, all participants will be invited for dinner.

Sunday Afternoons – Cooking with Children – Kitchen Science

Sunday May 17th 2009 2:00pm - 4:00pm

Making cinnamon buns and the science of yeast

Chef Anne-Renee will lead children ages 8 and up through the steps of making homemade yeast risen sticky buns. While the yeast rises, we will talk about what makes yeast rise and conduct a few yeast experiments. Children will participate, taste and take home buns. Beware of gooey fingers!

Sunday May 31st 2009 2:00pm - 4:00 pm

Making homemade pasta and the science of flour

We will make the dough ourselves and then experiment with different shapes of this centuries-old favorite. Chef Anne-Renee will also show how to make green or red pasta with vegetable extracts. We will also talk about what happens if you manipulate the dough for too long and discuss gluten and what it is. We will sample our efforts with olive oil or with a fresh tomato basil sauce. Come see for yourself!

Sunday June 7th 2009 2:00pm - 4:00pm

Baking cupcakes and the chemistry of cakes

The craze is here - are your children driving you crazy to bake cupcakes? Let us help out. We will make carrot cake cupcakes, chocolate and vanilla cupcakes and just plain old cupcakes! Decorating is a must, so bring your ideas.

Sign up for 3 sessions: \$90.00 per child.

Individual classes: \$35.00 each.

There is a 10% discount for siblings or if 2 or more friends sign up together. The discount is applied to the group.

Registration Required. Please email studiospruce@gmail.com to reserve your space. This class is being offered in association with scienceSeeds www.scienceSeeds.COM

Monday Morning Baking Series

Monday May 11th 2009 9:30am-12:00pm

Vegetarian lunch Bunch – French Fling

Learn to make healthy, attractive vegetarian food that covers most food groups. During this demonstration, we will explore rolled spinach omelet, herb-roasted potatoes and tomatoes provençal and top it off with profiteroles! We will discuss various omelet fillings and different herb combinations that can be used on the roasted potatoes.

Monday May 18th 2009 9:30 am – 12:00 pm

French Crêpes – Savory for meals and sweet for dessert

Discover how versatile this wafer-thin pancake can be. The French eat crepes as appetizers, main courses and yes, as desserts bien sûr! Learn how to make leek and smoked salmon crêpes, buckwheat crêpes with mushrooms and bacon, and goat and blue cheese crêpes with toasted walnuts. A panoply of ideas for dessert crêpes will complete the lesson on this specialty from Brittany.

Monday June 1st 2009 9:30 am – 12:30 pm

Baking for children with food allergies

Having made baked goods for her son with allergies, Chef Anne-Renee has several tried and true recipes that are straightforward and bypass many fussy special ingredients. She will cover egg-free cake/cupcakes, gluten-free desserts and lactose-free desserts. The items presented will be easy to make ahead and freeze if needed for kids' lunch boxes or for birthday parties they attend where an allergen-free dessert is needed.

Monday June 8th 2009 9:30 am -12:00pm

Summer Salads and Chilled Soups

Finally, the heat is here to stay. Enjoy making gazpacho and chilled green pea soup. Salads will include Sicilian fennel and orange salad, lentil walnut salad and heart of romaine with homemade croutons and Caesar dressing. We will also talk about seasonal greens available at local farms.

Monday June 15th 2009 9:30 am – 12:30 pm

Decadent Cakes

Learn to make decade old “Sour Cream Pound Cake”, “Red Velvet Cake” and “Angel Chiffon cake”. These cakes will remind you of your childhood or teach you true American Classics.

Chef Anne-Renee will discuss variations on each of these enduring cakes that will transform one cake into many.

Additional information about Studio Spruce classes:

- All classes will be held at StudioSpruce, located in downtown Princeton.
- To register please contact me at (609) 915 -1119 or by email at studiospruce@gmail.com.
- Once you register, you will need to pay either by check or paypal (email us for details) prior to the start of the class.
- Class size is limited and all our classes are interactive.
- You may sign up by series, or by class.

Baking Series

- All participants will take home dessert to share and enjoy some dessert with coffee/cake after the class.

Lunch series

- All participants will enjoy a leisurely lunch composed of the just prepared foods and will be able to take leftovers home.

Pricing for Baking and Lunch Classes:

- Individual classes are \$60.00
- Sign up for 3 sessions @ \$165.00
- Sign up for 2 series and receive 15% off
- Sign up for 2 or more classes (mix and match) and receive 10% off (not to be combined with any other offer)
- Discounts of 10% for 2 or more people signing up together (not to be combined with any other offer)

Pricing for Tuesday Evening Fare:

- Individual Classes: \$50.00 each
- Sign up for 3 sessions @ \$135.00
- Sign up for 2 or more classes (mix and match) and receive 10% off (not to be combined with any other offer)
- Discounts of 10% for 2 or more people signing up together (not to be combined with any other offer)

Pricing for Saturday Evening SpringFest :

- Couples: \$90.00, Singles \$50.00 - per evening. These classes are demonstration classes and are limited to 12 participants.
- Bring a friend and receive a 10% discount. All participants in this series of classes will receive discount coupons to purchase the featured wines at the [Corkscrew Wineshop](#) in Princeton. Studio Spruce does not provide or serve any beer or wine with our meal.