



## IN PERSON COOKING SERIES FOR KIDS 10-15

**Tuesdays and Thursdays 3-4:45pm**

Starts February 23, ends April 15, 2021

16 classes

[thefarmcookingschool.com](http://thefarmcookingschool.com)

Feb 23: •Knife skills, how to sharpen and hone a knife, vegetables cutting techniques

Feb 25: •Vegetable soups, chunky and creamy

March 2: •Breakfast cooking: eggs-scrambled, fried and poached, salsa, muffins

March 4: •Lunch cooking: sandwiches and salads, salad dressing

March 9: •Pastry dough, savory quiches

March 11: •Pastry dough, pies and tarts

March 16: •Knife skills, chicken: boning, stock, seared breasts

March 18: •Chicken continued: braising legs and crispy wings

March 23: •Cakes and Cookies

March 25: •Bread and rolls

March 30: •Fish cooking: Salmon and shrimp

April 1: •Crepes, sweet and savory

April 6: •Vegetable workshop: roasting, steaming, boiling, raw

April 8: •Pasta workshop: handmade with and without a pasta machine

April 13: •Introduction to steak cookery, compound butters, potatoes

April 15: •Make your own meal! Students choose from what they have learned and cook a three course meal together

**For more information or for scholarship opportunities call Shelley at 646-236-0605**

Classes are limited to 8 students, masks must be worn during class and are removed for socially distanced eating.