



COOK TOGETHER & DINE TOGETHER
Valentini's Hands-On Cooking Classes at our
Holiday Center Downtown Deli/Market
207 W Superior St. # 236

Call 218-728-5900 or Sign up at the Deli/Market

Classes are scheduled on Tuesday evenings

5:15-7:30 pm Cost \$38/person Limit 12 people per class

Life of Pie

Tuesday
11-20-18

What's in a crust? Finding out is a must!

SWEET: Pecan Brownie Pie; Apple-Berry Crumble Pie;
Orange Spice Pumpkin Pie

SAVORY: Chicken Pot Pie; Zucchini Pie; Pastie Pie;

Let's Get Sauced! The "Pasta"bilities Are Endless!

Tuesday
12-11-18

You will make your own fresh pasta & sauces

PASTAS: Fettuccini, Linguini, Tortellini

SAUCES: Carbonara Sauce, Bolognese Sauce, Vodka Sauce

We Have An App For That

Tuesday
1-8-19

Appetizers anyone? Fun, filling and flavorful for any party.

DIPS: Artichoke Dip; Creamy Pesto Dip, Hearty Beef Dip

NON-DIPS: Flatbreads; Italian Eggrolls; Bacon Pecan Mushrooms

Soup It Up!

Tuesday
1-15-19

What is better than a pot of homemade soup and fresh bread.? Nothing!

SOUPS: Italian Wedding Soup; Minestrone Soup;
Butternut Squash Soup with Roasted Red Pepper Puree

BREADS: Rosemary Onion Focaccia Bread; Pepperoni Cheese Bread,
Beer Bread

Take This Rav & Stuff It!

Tuesday
1-22-19

Learn to make homemade ravioli with a variety of stuffings and savory sauces.

STUFFINGS: Vegetable; Seafood; & Buffalo Chicken.

SAUCES: Pesto Cream, Squash Sauce; Fire Roasted Tomato Sauce

Interested in a Corporate Cooking Class?

Great Team Building Activity

Call for a special Date & Time to customize your class