



Institute of
Culinary Education

EST. 1975

NEW YORK | LOS ANGELES

THE MAIN COURSE

SPRING-SUMMER 2024
RECREATIONAL
COURSE CATALOG





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Culinary Education

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SCHOOL OF RECREATIONAL COOKING

The Institute of Culinary Education (ICE) in New York City is home to the largest program of hands-on recreational cooking, baking and wine classes in the world. In ICE's recreational classes, we teach classic culinary and pastry techniques and skills while experiencing flavors from every facet of the culinary world. Our recreational cooking classes are offered year-round.

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PROGRAM OVERVIEW

Typical Class Structure

You will work in teams and each team will be assigned a portion of the menu. As a general rule, classes last three to six hours. Typically, a class consists of three segments: a brief lecture, cooking and eating. At the end of class, participants gather together to enjoy the food they have prepared. Wine is served with meals in some classes. All class menus are subject to change. You may want to consider a light snack before joining us for class. Students are encouraged to bring a light lunch or dinner to all pastry classes.

Our Staff

Our chef-instructors come from a wide variety of culinary backgrounds and bring all of those experiences to the classroom. We offer classes with our staff of expert chef-instructors, many of whom also teach in ICE's professional programs.

Recipes

Recipes and instructions are provided for class use and are meant to be taken home.

Leftovers

While unused ingredients are to stay on campus, any leftovers from the class meal may be taken home. In an effort to reduce our waste footprint, we ask that you bring reusable containers and bags to take home any leftovers. We hope we can count on your support as we work to make ICE more sustainable.

Clothing

We suggest you dress comfortably in loose, casual clothing and flat, close-toed shoes.

Mobile Phone Policy

Mobile phones must be placed on their "vibrate" function at all times while class is in session. While we request that you do not talk on your phone, you may do so if necessary in the hallway, outside of your classroom or kitchen.

Policy on Photography & Taping

You are welcome to take photos and/or digitally record select, limited portions of your class, provided such reproductions are for your personal use and enjoyment, and do not disrupt the flow of the class, other students or your chef-instructor. Photography and digital reproductions that are intended for commercial use, reproduction and/or distribution are strictly prohibited, without prior consent by ICE's marketing department.

We encourage you to tag ICE in your social media posts [@iceculinary](#)

GENERAL POLICIES

Payment, Refund & Make-Up Policies

Payment in full is required at the time of registration, and two weeks withdrawal notice is required for a refund (excluding gift certificates). Please note, a transaction fee will be deducted from the refund for each class seat registration that is canceled by the registrant/student based on the following scale: Classes up to \$125 will incur a \$20 fee, classes ranging from \$126-\$350 will have a \$30 fee, and classes valued over \$351 will incur a \$50 fee. When a class is dropped three to 13 days prior to the start date, only school class credit will be issued, and the corresponding transaction fee will be deducted (see above).

Rescheduling a class still entails a cancellation, therefore, a transaction fee will still be charged to customers. There are no refunds or school credits issued when fewer than 48 hours' notice from the class start date is given.

Students must attend the first class in a series. Students may make up missed classes after the first class is attended in any Techniques series or Wine Essentials course without charge after attending the first lesson. Techniques make-up classes are available on a limited basis and must be arranged with ICE's Customer Service Manager. All make-up classes are subject to availability. Missed make-up classes cannot be rescheduled.

Gift certificates are not refundable, but may be transferred to another person.

Cancellation & Other Policies

The Institute of Culinary Education reserves the right to cancel any class that fails to attract sufficient enrollment. In case of cancellation, all students will be notified and a full refund will be given. Students traveling to ICE from outside the New York metropolitan area should confirm their class registration(s) before finalizing travel arrangements.

In order to minimize class interruptions, ICE maintains the right to deny student registration and/or entrance if the student is more than 10 minutes late.

Alcoholic Beverage Policy

Alcoholic beverages may be made available for consumption in certain classes. No outside alcohol can be brought into recreational classes. Class participants may be asked to present identification to prove that they are of legal New York State drinking age and will be held responsible for limiting their consumption of alcohol to safe amounts. **PREGNANT WOMEN, PEOPLE WHO WILL BE DRIVING AND PEOPLE ON CERTAIN MEDICATIONS SHOULD NOT CONSUME ALCOHOL.**

**PLEASE NOTE THAT CLASS SCHEDULES ARE SUBJECT TO CHANGE*

ICE is located at 225 Liberty Street in Brookfield Place

TO REGISTER FOR ALL CLASSES VISIT:
recreational.ice.edu

For questions contact us at: rec@ice.edu or (800) 522-4610





CULINARY INTENSIVES

Culinary Boot Camp Intensive

4 Sessions • \$900

This class is for the serious food enthusiast! ICE Boot Camps give you the opportunity to learn how to cook and bake like the pros. This four-day Boot Camp focuses on classic cooking techniques to give you the foundations that will make you a better cook.

LESSON 1: DRY HEAT COOKING: SAUTÉ

Sautéed pork tenderloin with pan sauce; sautéed salmon with salsa verde; sautéed spinach; sautéed chicken

LESSON 2: DRY HEAT COOKING: GRILLING

Grilled chicken with maître d'hôtel butter; chimichurri flank steak; grilled shrimp; grilled pork chops with roasted poblano peppers; and grilled vegetables

LESSON 3: DRY HEAT COOKING: ROASTING

Roasted veal tenderloin with truffle-oyster mushroom cream sauce; roasted chicken with pan sauce; curry roasted cauliflower and pan squash

LESSON 4: MOIST HEAT COOKING: BRAISING, POACHING

Braised lamb shanks with juniper and rosemary; braised chicken thighs with mushrooms and balsamic vinegar; braised Moroccan monkfish; osso bucco, salmon; clams with saffron and tomatoes and blanched asparagus

Introduction to Culinary Arts Intensive

13 Sessions • \$2,650

Looking to spend more than a few hours at a recreational class but don't have the time or the investment for the full-blown professional track? We've designed this course especially for you. You'll cover the foundations of culinary arts to become an accomplished cook. Throughout the 13 lessons, you will have the opportunity to gain a strong understanding of cuisine and its underpinnings.

LESSON 1: INTRODUCTION TO THE BASICS

Salsa; crudo; chicken stock; fish fumet; and brown veal

LESSON 2: SOUPS & GRAINS

Minestrone; spiced carrot soup; lobster bisque; rice pilaf; Cuban black beans; wheatberry salad; and spicy hummus

LESSON 3: SALADS AND SANDWICHES

Cobb salad; tabbouleh; potato salad; Reuben; muffaletta; and more

LESSON 4: EGG AND BREAKFAST COOKERY

Waffles; crêpes; roast bacon; sausage; eggs Benedict; and omelets

LESSON 5: DRY HEAT COOKING: SAUTÉ

Chicken supreme with a wine-shallot sauce; flank steaks with red wine sauce; pommes persillade; and more

LESSON 6: DRY HEAT COOKING: GRILLING

Grilled vegetables; grilled salmon with salsa verde; grilled pork chop and grilled New York strip steak

LESSON 7: DRY HEAT COOKING: ROASTING

Whole roast chicken with pan gravy; rack of lamb persillade; Tuscan roast loin of pork; and more

LESSON 8: FISH & SHELLFISH COOKERY

Sautéed filet of sole à la meunière; red snapper baked in papillote; Maine lobster roll; and steamed mussels

LESSON 9: MOIST HEAT COOKING: BRAISING & POACHING

Braised osso bucco Milanese; coq au vin; ratatouille; poached salmon; and more

LESSON 10: FRENCH CUISINE

Soupe à l'oignon gratinée; salad Niçoise; boeuf Bourguignon; and pommes purée

LESSON 11: ITALIAN CUISINE

Insalata tre colore; risotto with wild mushrooms, tagliatelle con ragu Bolognese; braised rabbit and more

LESSON 12: ASIAN CUISINE

Pork and chive dumplings; scallion pancakes; pad Thai; Vietnamese summer rolls; and Japanese maki sushi

LESSON 13: MARKET BASKET CHALLENGE

Italian Boot Camp Intensive

4 Sessions • \$800

This class is for the Italian food enthusiast! ICE Boot Camps give you the opportunity to learn how to cook and bake like the pros. This four-day Boot Camp focuses on the class cooking techniques and regional cuisines of Italy. On day one, we will tour Northwest Italy with a focus on fresh pastas. You will learn classic pasta dough techniques; how to extrude pasta and shape gnocchi and ravioli. On day two, we will cover the five courses of the Italian meal (antipasti, primi, secondo de pesce, secondo de carne and contorni) and explore the cuisine of Northeastern Italy. On day three, our main focus will be the four pastas of Rome (carbonara, cacio e pepe, alla gricia and amatricana) while we also cover the regional cuisine of central Italy. On our final day, we will head to Southern Italy and explore classic dishes like pesce all'acqua pazza and fritti di melanzane as well as learn how to make fresh mozzarella.

LESSON 1: PASTA AND NORTHWEST ITALY

Gnocchi con pesto Genovese; ravioli con sugo di burro e savoria (ravioli with sage-butter sauce); minestrone Milanese; calamari ripieni (shrimp-stuffed squid) and costolette al valdostano (pan-fried stuffed veal chops)

LESSON 2: NORTHEAST ITALY

The five courses of an Italian meal. Antipasti: grissini e antipasti platter (breadsticks with cured meats and cheeses); Primi: risi e bisi (risotto with peas) and tagliatelle con ragu di Bolognese; Pesce: fritto misto (mixed fried seafood); Carne: polpette fritte (breaded meatballs); Contorni: fagiolini con l'oreo di vaniglia (green beans with a vanilla-laced tomato sauce)

LESSON 3: PASTAS OF ROME & CENTRAL ITALY

Spaghetti carbonara, linguini cacio e pepe, rigatoni alla gricia and bucatini amatricana, triglie all'anconetana (pancetta-wrapped fish), funghi misto (mixed fried mushrooms)

LESSON 4: SOUTHERN ITALY AND THE ISLANDS

Antipasta: mozzarella in carrozza (mozzarella sandwich), insalate caprese; Primi: bucatini con salsa Pomodoro (pasta in ricotta-red sauce); Pesce: pesce all'acqua pazza (fish in crazy water); Carne: stemperata di pollo (Sicilian braised chicken); Contorni: fritti di melanzane (eggplant fritters)

Fine Cooking 1 Intensive

4 Sessions • \$900

Once you master essential cooking techniques, you possess the culinary grounding to cook both classical cuisines and the latest cooking styles. These full-participation classes teach fundamental skills, not just recipes. Most importantly, you'll gain the experience you need to cook with confidence and pleasure — without relying strictly on recipes. Each class culminates with a student-prepared meal. The course consists of four six-hour classes. Fine Cooking 1 is a prerequisite to Fine Cooking 2. The course is completed in four days.

LESSON 1: KNIFE SKILLS, SAUTEING & VINAIGRETTE

Chilled gazpacho soup; omelets and scrambled eggs; sautéed lamb chops with herb butter; sautéed broccoli; diced sautéed potatoes with persillade; simple salad; and fresh fruit macerated with liqueur

LESSON 2: STOCKS, ROASTING & WORKING WITH POULTRY

Arborio chicken soup with escarole; poached eggs in red wine sauce; rosemary roasted chicken; baked stuffed tomatoes Provençale; roasted garlic; rice pilaf; French-style spinach, bacon and mushroom salad with curry vinaigrette; and clafouti

LESSON 3: BRAISING & SHELLFISH COOKERY

Mussels steamed in white wine; braised lamb shanks with juniper berries and rosemary; braised leeks; warm lentil salad; Belgian endive salad with shallot vinaigrette; chocolate and Grand Marnier soufflés; and chocolate mousse

LESSON 4: GRILLING

Crudités plate; salad Niçoise; grilled London broil; mixed grilled vegetables of the season; and flambéed bananasnon; and pommes purée

Cooking 101: A Beginner's Course

3 Sessions • \$450

Are you the type of person who wants to make a grand meal but is unsure of how or where to start? Then this is the course to take. We assume you know nothing — absolutely nothing — about cooking and take it from there. In three relaxed, fun-filled classes, we'll get you on your cooking feet, teaching you how to prepare simple, healthy, delicious food. You'll learn about basic cooking equipment and menu planning; knife skills including vegetable chopping and paring; how to make salad, vinaigrette and other easy no-cook dishes; how to roast garlic and root vegetables; how to prepare delicious pasta; how to sauté and roast meats and more; and how to make desserts in minutes. You'll learn to make three complete meals in three easy lessons, including **guacamole and chips, make-your-own taco bar, and ice**



cream tiramisu; classic Caesar salad, roast Cornish hens with root vegetables, and blueberry crisp; shrimp cocktail and garlic bread, pasta with roasted red and yellow pepper sauce, arugula and radicchio salad with apples and glazed walnuts, and chocolate pudding cake.

Techniques of Healthful Cooking Intensive

4 Sessions • \$900

What does “healthy cooking” mean, anyway? Plant-based? Macrobiotic? Low-salt? Gluten-free? Depending on whom you ask — whether it be a nutritionist, a doctor, a chef or your mom — you will likely get different answers. While there is no single definition for what constitutes healthy eating, most people will agree that there are several key principles and dietary guidelines that will lead you toward a well-balanced diet. In this newly revamped three-part Essentials series, we'll explore a sensible approach to cooking and eating with a whole-some array of ingredients. You'll learn which foods you should choose on a regular basis to keep your body running smoothly, as well as those you should try to limit and why. Each day, you'll get fully hands-on in our kitchens as you master a variety of dishes that demonstrate how you can cook healthfully, without sacrificing flavor.

LESSON 1: BREAKFAST & BRUNCH

Chocolate chia breakfast bites; morning glory muffins; tofu scramble with lime cilantro mojo; rosemary and black pepper biscuits with mushroom gravy and crispy shiitake “bacon” and roasted broccoli gratin with crispy onions

LESSON 2: QUICK & HEALTHY SNACKS/LUNCH

Warm arugula-barley salad with shaved beets and lemon citronette; whole wheat pita; muhammara (red pepper-walnut spread); greens and beans veggie burger sliders; vegan Caesar salad; Egyptian baba ghanoush with tahini drizzle and chopped herbs

LESSON 3: POWER BOWLS

Freekeh and quinoa; shiitake mushroom and onion fricassee; coconut ginger carrots; curried succotash; charred cauliflower with smoked paprika; root vegetable stir-fry with miso; multigrain turkey meatballs (vegan option: black bean) and hot-and-sour kabocha squash and amaranth soup

LESSON 4: COMPLETE MEAL

Herby fish kabobs on rosemary skewers (vegan option: tofu); raw cauliflower couscous with Swiss chard, peppers and almonds; whole wheat penne with tempeh bolognese; poached salmon bundles with green goddess sauce; ginger, sea greens and carrot salad with goji berries and tempeh scallopini; breakfast and brunch with roasted vegetable risotto and kale pesto



Pasta Boot Camp

5 Sessions • \$1,000

If you want to learn how to make pasta, then this class is just what you knead! Over the course of five days, you will be getting your hands into dough to learn the ins and outs of pasta making. You'll grow from learning how to make regular doughs and noodles before furthering those techniques to include naturally colored doughs and stuffed pasta shapes. By the time this class comes to completion after five days, you'll feel comfortable exploring a whole new world of endless pasta-bilities. The items you prepare include: pastas like pasta all'uova, semolina pasta dough, squid ink dough, golden saffron dough, green spinach dough; sauces such as pesto, marinara, tomato sauce, ragu de chingale (wild boar sauce); stuffed pastas like ricotta ravioli, pumpkin tortellini and ravioli all'uova (ravioli with an egg); and pasta dishes including lasagne, pasta cacio e pepe, pasta agio e olio (garlic in oil), pasta with pesto trapanese (Sicilian tomato-basil pesto) and gnocchi.

LESSON 1: INTRODUCTION TO PASTA

Pasta all'uova; semolina pasta dough; pasta agio e olio; cacio e pepe

LESSON 2: SAUCE FABRICATION

Pasta all'uova; sugo di pomodoro; marinara; puttanesca; pesto Genovese; ragu di chingale; pasta with pesto trapanese

LESSON 3: ADVANCED DOUGHS AND GNOCCHI

Green spinach dough orecchiette; squid ink dough cavatelli; golden saffron pasta all'uova garganelli; gnocchi; gnocchi with pesto Genovese; squid ink cavatelli with puttanesca

LESSON 4: STUFFED PASTAS

Semolina dough; pumpkin filling; ricotta filling; ravioli all'uova with marinara

LESSON 5: EXTRUDED PASTAS & LASAGNA

Semolina dough for extruding; béchamel; lasagna; rigatoni with ragu de chingale

Fine Cooking 2 Intensive

4 Sessions • \$900

ICE's Fine Cooking series are the classes on which our recreational program's reputation was built. This intensive course expands on our Fine Cooking 1 Intensive and takes a deeper dive into essential culinary techniques. These full-participation classes teach fundamental skills, not recipes. This course covers everything from fileting a fish and properly sautéing, to poaching techniques and fundamental sauce making. As you advance through the series, you'll gradually come to understand each cooking concept. You'll have a firm grasp of ingredients and equipment; you'll know why things happen; and you'll learn how to avoid and correct mistakes. Most importantly, you'll gain the experience you need to cook with confidence and pleasure — without relying strictly on recipes. Each class culminates with a student-prepared meal. Prerequisite: Fine Cooking 1.

LESSON 1: FILETING ROUND FISH, CRÊPES & SAUCES

Sautéed sea bass with white sauce variations; macaroni and cheese; couscous variations; sautéed snow peas with cherry tomatoes; salade verte with sauce vinaigrette; and crêpes

LESSON 2: BASIC POTATO SOUP, SWEET & SAVORY TARTS

Potage parmentier; chicken breast stuffed with goat cheese; sautéed greens with olive oil and garlic; salade grande ferme; and sweet-and-savory tarts

LESSON 3: POACHING, VEGETABLE & BUTTER SAUCES

Poached salmon with beurre blanc; handmade fettuccine; poached fruit; tomato sauces; and crème anglaise

LESSON 4: HANDLING SHELLFISH & FISH STOCKS

Seafood buffet; oysters with garlic butter; fried squid with cilantro lime dipping sauce; Chesapeake Bay crab cakes; bouillabaisse; and coeur à la crème with fruit coulis





BASICS + ESSENTIALS

All About Technique: Braising

1 Session • \$150

Braising — searing at a high temperature, then finishing in a liquid at a lower temperature to infuse flavor — can add umami and more to pretty much any meal! And the best part is, it creates tender, juicy dishes with a minimum of effort. We'll master this technique as we make a braised banquet of: **Guinness-braised short ribs with creamy polenta and roasted cipollini onions; braised chicken thighs with mushrooms and balsamic vinegar; and braised fennel.**

Knife Skills 1

1 Session • \$150

Knowing how to use knives skillfully is the foundation of all cooking, and doesn't have to be scary or frustrating. Many home and even professional cooks don't always wield a knife correctly, however, which increases food preparation time and makes the process harder — and less safe — than it should be. Simply put, good knives are the foundation of a well-equipped kitchen. This class remedies all these basic issues: You will learn how to slice, dice, chop and much more in the safest and most efficient manner. This class will even guide you through the practice of keeping your knives sharp and handling them correctly.

Winter Favorites at ICE

1 Session • \$150

These memorable but easy-to-learn dishes bring winter to the fore, using some of our favorite recipes and ingredients. They'll be the hit of any meal during the cooler days, while still tasting fresh, bright and ideal for the moment. Everything is seasonal, and everything is delicious! You'll make and then enjoy: **creamy cauliflower soup; roasted root vegetable salad with maple-mustard vinaigrette; and seared duck breast with port wine reduction.**

Essential Skills

1 Session • \$150

For a flash course on all the basics you need to make a varied and impressive meal, look no further. With a professional chef, you'll gain the skills vital for moving through any simple menu with ease. You'll practice knife skills, roasting vegetables, cooking proteins with a pan sauce and learn how to make a vinaigrette. Then you'll use what you learned as you make a menu of: **popovers; sautéed chicken with classic pan sauce; roasted root vegetable salad with fresh herb dressing; and mashed potatoes.**

All About Technique: Sauces

1 Session • \$150

The sauces you will learn to make in this class aren't just for special occasion dishes you'll prepare once a year. Relying on pantry ingredients and reflecting the contemporary cook's lifestyle, they are meant to easily take a grilled meat or poached fish from simple to superlative. You will master these techniques by making **sautéed steak with red wine reduction sauce; poached salmon with beurre blanc; and pasta with pesto.**

The Pizza Parlor

1 Session • \$150

Whether you like your pizza with a thick or a thin crust, with tons of sauce or no tomato at all, this class will give you a repertoire that includes just about everyone's favorite. You'll start by learning to make pizza dough, and while the dough is rising, prepare various toppings. You'll learn the best baking techniques and work hands-on to make the following: **pizza dough; tomato sauce; pesto sauce; pizza toppings including prosciutto, fresh herbs and sautéed vegetables; and dessert pizza with Nutella and fresh fruit.**



Knife Skills 2: Chicken Fabrication

1 Session • \$150

While handling poultry can seem daunting, it really can be a clucking good time! In Knife Skills 2 you'll discover the fundamental techniques required to transform a whole chicken into popular cuts. We'll cover such topics as trussing and spatchcocking, ensuring you leave with the confidence to tackle any chicken preparation in your home kitchen. No matter how you feel when you enter the class, the class promises to enhance your knowledge of poultry preparation and take your skills to the next level. While not a requirement, it helps to have practiced the skills of Knife Skills 1 before taking this class.

Essential Skills 2

1 Session • \$150

Whether you're making a casual dinner or a gourmet multicourse meal, learn techniques that'll serve you for years. We'll cover techniques including poaching, sautéing, grilling and cooking risotto. Using your newly acquired skills, we'll prepare and dine on a complete meal of: **grilled vegetable gratin; mushroom risotto; pan-seared steak with compound butter; and mesclun salad with Dijon vinaigrette.**

Knife Skills 3: Flat and Round Fish Fabrication

1 Session • \$150

If you're ready to take a deep dive into the world of fish butchery, this class is for you. Join us to learn the art of breaking down both round and flat fish with skill and finesse. From perfecting filleting technique to deskinning and deboning, you'll leave with the confidence to handle a variety of fish preparations in your own kitchen. This class will provide a foundation for you to feel confident tackling fish butchery. While not a requirement, it helps to have practiced the skills of Knife Skills 1 before taking this class.

Pasta 101

1 Session • \$150

Learn to make fresh handmade pasta, as well as a variety of simple sauces. You will work in a small group in our state-of-the-art kitchens to create from scratch the following menu: **fresh, handmade pasta dough; spicy puttanesca; easy and classic Alfredo.**



Pasta 102

1 Session • \$150

Expand your knowledge and techniques in preparing dishes using fresh pasta dough, homemade sauces, fresh herbs and more. Over the course of the evening, you will learn to create intricate, trattoria-quality pastas, such as: **potato gnocchi with Gorgonzola sauce**; **ricotta cavatelli with peas, mint and lemon**; and **spaghetti carbonara**.

Nut Milk & Cheese

1 Session • \$150

Have you tried making homemade milks and cheese from sources other than dairy? Here is your opportunity for an in-depth look and how-to course on getting started. Gain the building blocks of nondairy technique from our expert chef. You will learn how to make nut milks as a basic skill; from there, you'll utilize the pulp while turning the milk into fabulous components to make a meal. Get ready to rediscover your love for "cheese." On your menu: **fresh almond "milk;" hemp-coco-nut "milk;" savory cheese "Parmesan" crisps**; **shaved fennel and blood orange salad with crushed pistachio-coated "cheese" medallions**; **roasted garlic-almond "carbonara" with brown rice pasta and crispy mushrooms**; and **golden turmeric "panna cotta" with black pepper candied pecans**.

Seafood 101

1 Session • \$150

In this course, you'll learn the techniques to prepare five simple and delicious seafood dishes. The chef-instructor will share tips and tricks for selecting the best seafood, and you'll sit down to your completed menu of: **refreshing shrimp salad with herbal vinaigrette**; **Thai curry mussels**; **fish tacos**; and **steamed fish en papillote with vegetable ribbons, citrus and herbs**.

Seafood 102

1 Session • \$150

Learn to prepare mouthwatering versions of fresh seafood dishes, along with a range of universally useful cooking techniques. From grilling to frying to stewing, you can't go wrong with these dishes (including sides) that you might otherwise only find in restaurants. We'll even make cioppino, the mouthwatering Italian-American seafood stew that originated in San Francisco in the 1800s. Your seafaring menu includes: **fried calamari with jalapeño dipping sauce**; **grilled salmon with tapenade and smashed potatoes**; and **cioppino (seafood stew of clams, shrimp, scallops, mussels, fish and tomatoes)**.

Knife Skills 4: Shellfish Fabrication

1 Session • \$150

Mollusks and bivalves and crustaceans, oh my! In this class, you are going to dive head-first into the world of shellfish and learn the proper technique for shucking and fabricating five common chef favorites. From shucking oysters and clams to fabricating a live lobster (plus learning the proper way to clean shrimp and squid), you will leave feeling confident in your ability to tackle any recipe involving shellfish when it next arises.



All About Technique: Grilling

1 Session • \$150

Grilling is one of the best ways to cook food simply while obtaining a maximum amount of flavor. You can grill on the stovetop, in your backyard or over charcoal or gas. In this class, you will learn how to modify your grilling technique depending on the medium used. You will also discuss how dry rubs and sauces are used on the grill, then put those lessons to use as you make: **grilled steaks**; **shrimp skewers**; **chicken satay with peanut dipping sauce** and **grilled assorted vegetables**.

Summer Favorites at ICE

1 Session • \$150

These fresh and stunning summer dishes both surprise and satisfy anyone who tastes them. Everything is seasonal, and everything is delicious — they're sure to be a hit with family and friends, or at any summer picnic or barbecue. We'll make a feast of: **tuna sliders with Asian slaw**; **Southern fried chicken**; **potato salad**; and **watermelon-feta salad**.



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INTERNATIONAL CUISINE

Dinner in France

1 Session • \$150

Today's best French cooking combines time-tested techniques with classic French ingredients in modern flavor combinations. We'll put all of these principles into practice as we assemble a banquet par excellence, consisting of: **escargot (snails); bass vierge; rack of lamb Persillade; and sautéed carrots with quatre épices.**

Essentials of Japanese Cooking

1 Session • \$150

Japanese cuisine is a sophisticated affair, where the aesthetics of the final dish are as important as its taste. Sushi, tempura and shabu-shabu are among its most common exports, but only offer a small glimpse at the richness and variety of dishes found throughout the country. This class will offer you an overview of the foods of Japan, along with a discussion of ingredients and equipment. You will make **dashi broth and miso soup; beef negimaki; pork katsudon with rice; and shrimp and vegetable tempura.**

California Wine Country: American Regional Favorites

1 Session • \$150

The farms, orchards and of course vineyards of California's wine country combine to turn the region into one of the most bountiful in the U.S. The kitchens of Napa, Sonoma and the Russian River Valley highlight the quality of the ingredients at hand. Learn to make some of those dishes in your own kitchen, including: **fig salad with sweet-spiced walnuts, Gorgonzola and Champagne vinaigrette; pork tenderloin with pan-roasted grapes; scallops with pan-roasted grapes and Sauvignon Blanc; and warm Dijon potatoes with fresh herbs and peas. You will enjoy these with a selection of California wines.**

Essentials of Provençal Cooking

1 Session • \$150

Provence is a gastronomic paradise where French techniques meet Mediterranean elements like garlic, basil, olives, lavender and honey. Throughout this enchanting evening, you will learn essential techniques to make simple and aromatic dishes that burst with flavor. On your menu will be: **brandade de morue; chicken with potatoes, rosemary, olives and lemon; bouillabaisse with rouille; and vegetable tian.**

Essentials of Vietnamese Cooking

1 Session • \$150

A bold blend of East Asia, Southeast Asia and France, Vietnamese food captivates through its refreshing flavors, varied textures and vibrant colors. In this class, you will explore the fundamental techniques and ingredients behind some of Vietnam's treasured dishes, including **goi dua chuoat (cucumber and shrimp salad); bánh mì (baguette sandwiches filled with five-spice beef and pickled vegetables); and ga xao xa ot (chicken stir-fried with lemongrass and chile).**

Essentials of Indian Cooking

1 Session • \$150

From the Portuguese-influenced cuisine of Goa to the wonderful sweets of Bengal, Indian cuisine has multiple regional variations and is generally characterized by perfect spice and flavor combinations. You'll learn to identify these spices, along with shopping and storing tips, and will make a masala spice blend. Your menu is vegetarian and will consist of: **pakora; cilantro-coconut chutney; goobi (cauliflower) tikka masala; saag paneer; and pulao (rice pilaf).**

Essentials of Korean Cooking

1 Session • \$150

From bibimbap to bulgogi, the signature dishes of Korea have seduced America with intoxicating flavors. Sweet-and-spicy flavor combos are popular, as are the vegetables, meat and seafood that are featured in main dishes as well as in banchan, the Korean assortment of side dishes that appears in most traditional meals. You will learn to make **dakgangjeong (hot chicken wings); bulgogi (grilled seasoned sliced beef) with assorted banchan; and bibimbap (seasoned vegetable rice bowl).**

Essentials of Thai Cooking

1 Session • \$150

Explore the unique ingredients, simple techniques and sometimes fiery recipes of Thai cooking, one of the most distinctive cuisines of Southeast Asia. You'll learn to cook authentic versions of some of the country's most popular recipes and make: **summer rolls with dipping sauce; satay with peanut sauce; yellow chicken curry; jasmine rice; and pad Thai.**

Simple Italian Dishes

1 Session • \$150

Simple and delicious are the themes for this class, which teaches you how to make fresh Italian dishes that are so good — and easy to execute — you'll make them for yourself, friends and loved ones again and again. Premium ingredients shine in this menu, drawing from the country's great traditions: **Tuscan fennel and radicchio salad; hand-rolled meatballs; risotto Milanese and sautéed broccoli rabe with garlic.**

Korean BBQ

1 Session • \$150

The popularity of Korean BBQ is growing, fueled by the DIY aspect of making dinner with friends and family and eating as you cook. You don't have to have a table with a built-in grill to enjoy your favorite flavor-packed grilled meats at home: grill pans on your stove or an outdoor grill are great stand-ins. Your menu starts with **gyeran jjim (steamed egg custard); then moves to the grilling of sokalbi gui (beef short ribs) and samgyeopsal (pork belly, all served with assorted banchan (spicy vegetable side dishes) to complete the meal.**



Tapas Party

1 Session • \$150

Enjoy Spain right here in New York as you feast on tapas — one of the great pleasures of Spanish culture. You'll make merry with these classic and contemporary small plates featuring all the flavors of the Mediterranean. After we cook, the party begins. We'll enjoy: **pan con tomate with salt-cured anchovies**; **patatas bravas with aioli and chives**; **jamón croquetas**; **gambas al ajillo**; and **red wine sangria**.

The Puerto Rican Kitchen: American Regional Favorites

1 Session • \$150

While visions of sandy Caribbean beaches might be the first thing to come to mind when thinking of Puerto Rico, mountains, rivers and lakes make up a large portion of the landscape. Come learn more about the island and a cuisine that celebrates a rich and diverse heritage, as you make **arroz con gandules (rice and pigeon peas)**; **bacalaitos (salt cod fritters)**; **fricassee (chicken stew)**; and **mofongo (mashed green plantains)**.

Asian Bowls

1 Session • \$150

Embark on a culinary journey around the world as we explore the vibrant and delectable world of bowl cuisine in this class! You will learn to prepare four mouthwatering recipes that draw inspiration from the flavors of Asia and the Pacific Islands. In this class you will make **sesame noodle and tea smoked chicken bowl**; **beef and rice bibimbap**; **Japanese teriyaki salmon bowl**; and a classic Hawaiian **poke bowl**.



Cuban Surf and Turf

1 Session • \$150

The flavorful cuisine of Cuba reflects the country's Spanish, African and Caribbean influences. From cooling ceviche to hearty ropa vieja, these influences manifest themselves in an array of seafood and meat preparations, not to mention unforgettable side dishes that will make you wonder why you didn't cook Cuban cuisine sooner. You will make **ropa vieja (shredded flank steak in tomato sauce)**; **pescado enchilado (sea bass in sofrito)**; **frijoles negros (Cuban-style black beans)**; **rice**; and **tostones (savory fried plantains)**.

Essentials of Moroccan Cooking

1 Session • \$150

The history, culture and geography of Morocco are all richly evocative. It is easy to imagine yourself sipping mint tea while sitting on a terrace in Casablanca or Marrakech, or hiking the Atlas Mountains. The cuisine of Morocco reflects its Berber, Mediterranean, African and European influences, with a generous use of powerful spices. In this class, you will make some of the most acclaimed dishes of the Moroccan repertoire, including: **grilled kefta (lamb) kebabs**; **chicken tagine with preserved lemons and olives**; **sweet spiced couscous**; **carrot salad with lemon-herb dressing**; and **harissa**.

Essentials of Georgian Cooking

1 Session • \$150

Georgian cuisine is finally being recognized for its variety, and the depth of flavors and techniques that characterize its unique culinary traditions. Given the country's location at the exact intersection of Europe and Asia, influences from both cultures have informed the dishes that the region is known for. From the banks of the Black Sea to the Caucasus Mountains, the land provides herbs, nuts and vegetables used in all aspects of its culinary traditions. You'll become acquainted with the country's cuisine as you prepare: **adjaruli khachapuri (cheese bread)**; **nigvziani badrijani (stuffed eggplant rolls)**; **tabaka (chicken cooked "under a brick") with blackberry sauce**; and **chakapuli (braised lamb with tarragon sauce)**.

Dinner in Italy

1 Session • \$150

Let's eat like we're in Italy, from the apps all the way through to a rich dessert. These dishes put you back in that Mediterranean mindset — even if you've never been there. Make and sit down to this warm,

comforting Italian banquet of: **fried zucchini with Parmesan**; **veal saltimbocca alla Romana**; **spaghetti carbonara**; **cavolfiore alla Napoletana (cauliflower with raisins and pine nuts)**.



Paella Dinner Party

1 Session • \$150

Make the one-pot profusion of Spanish flavors that paella comprises — seafood, chicken, chorizo, rice and more — come to life. You'll learn to make masterful cuttlefish-ink paella and paella from Valencia, in addition to some spectacular Spanish tapas. Your menu includes: **garlic shrimp**; **tortilla española**; **arroz negro paella**; and **paella Valenciana (paella with shrimp, chicken and chorizo)**.

Dim Sum

1 Session • \$150

Sitting down to an assortment of dim sum in a bustling restaurant is the culmination of a weekend stroll through Chinatown. It's never easy to choose from the myriad of delicacies that pass by the table or to not try just one more thing. In this class, you'll learn to prepare a variety of popular dim sum dishes to impress family and friends with a feast of your own. You will make: **shrimp shumai**; **spring rolls**; **spare ribs**; and **pan-fried vegetable dumplings with spicy dipping sauce**.

Essentials of Israeli Cooking

1 Session • \$150

Israel, considered the center of the universe in ancient times, is at the juncture of Europe, Asia and Africa, with its coast on the Mediterranean. Its cuisine reflects the influences of all of the cultures around it and the refugees who have settled there in modern times. You'll explore modern and traditional Israeli cooking when you make: **cheese bourekas (flaky pastry-filled puffs); fried cauliflower with tahini sauce; chicken meatballs in tomato sauce with toasted Israeli couscous; and fattoush (pita salad).**



Essentials of Middle Eastern Cooking

1 Session • \$150

Although it contains vast areas of arid landscape, the Middle East is a fertile spot on the culinary map. Over the years, various empires have ruled the region's countries, leaving their imprint on the colorful, aromatic and diverse flavors. Recipes are dominated by spice blends, in-season vegetables and fruits, grains, olives and olive oil, nuts, herbs and pickled and preserved foods. From Beirut, the "Paris of the Middle East," to Jerusalem, considered the oldest city in the world, you'll get a taste of the incredible culinary heritage with a magnificent vegetarian menu of **hummus; tabbouleh; falafel; tahini sauce; baba ghanoush; and homemade pita.**

Essentials of Tuscan Cooking

1 Session • \$150

The simple yet refined flavors of Tuscan cooking are world-famous, and with good reason. Whether it's something coming out of the kitchen of one of Florence's great restaurants or a simple dish from a country kitchen, the integrity of Tuscan fare has won applause for centuries. Learn some of the secrets of this venerable cuisine as you make and enjoy: **crostini with roasted eggplant; bistecca alla Fiorentina; pollo alla Toscana; and cipolline agrodolce.**

Essentials of Chinese Cooking

1 Session • \$150

One of the world's oldest cultures, China has a complex cuisine, with a range of regional dishes often not found anywhere outside of the country. Some techniques, ingredients and dishes are similar throughout all of China; this Essentials class focuses on those, giving you a well-rounded overview of Chinese food and culinary culture. From stir-frying and braising to steaming and red cooking, you will learn to use traditional Chinese techniques to make a menu that includes: **scallion pancakes with dipping sauce; red-cooked chicken with rice; dan dan noodles; and Chinese broccoli with oyster sauce.**

An Italian-American Feast: Sunday in Brooklyn

1 Session • \$150

On Sundays in Italian neighborhoods in Brooklyn, families gather for hearty dinners of Italian-American favorites. You will enjoy the preparation of a generous Sunday dinner including: **bucatini with meatballs, sweet sausage and Sunday gravy; chicken cacciatore with polenta; fennel layered with potatoes and breadcrumbs; and broccoli salad.**

Handmade Filled Pastas

1 Session • \$150

Nothing beats the rich flavor and perfectly al dente texture of hand-made pasta. So let's practice making our own pasta by hand and concoct some rich fillings, learning how to stuff ravioli, tortellini and cannelloni. As we make these three heavenly pastas, we'll complete them with homemade sauces that are the perfect complement to each shape and filling. You'll handcraft: **truffle mushroom ravioli with tarragon brown butter sauce; tortellini in cream sauce with prosciutto and peas; and veal cannelloni.**



All About Technique: Sushi

1 Session • \$150

Sushi-making doesn't have to be limited to the view from a seat at your local Japanese restaurant. Bring the sushi bar home by practicing your skills at preparing nigiri (sashimi fish on top of thumb-size, compact sushi rice), perfecting the texture of rice and learning the proper techniques to create a stellar hand roll. Once you've gotten the basics down, you will try your hand at: **sushi rice; maki and futomaki rolls (both thin and thick); inside-out rolls; nigiri and temaki (hand roll).** You will soon learn that sushi is something you too can master.

The French Bistro

1 Session • \$150

By the latter half of the 19th century, bistros were centers of social life in Paris, catering to great painters, writers, musicians and other artists. The simple, down-to-earth food served at such bistros quickly became as celebrated as the eateries' most famous patrons — and it's still celebrated in Paris and around the world today. You will make traditional dishes of that bygone era, such as: **steak tartare; frisée salad with apples, lardons and goat cheese in a warm shallot-bacon vinaigrette; moules frites; and haricot verts amandine.**

Spice Blends: Key Ingredient

1 Session • \$150

Do you have a spice blend in your cabinet that you picked up on vacation, but you're not sure how to use it? If you're one of those people or a cook who would like to incorporate spice blends into your culinary repertoire, then come to ICE for this educational class. We'll travel around the globe as you learn to create spice blends like: **Indian masala; Jamaican jerk seasoning; French herbes de Provence; and Moroccan ras el hanout.** You will then use these aromatic spice blends to prepare: **Provençal vegetable gratin; jerk chicken wings; and cauliflower tikka masala.**

Spanish Surf and Turf

1 Session • \$150

While paella may be Spain's most well-known dish, the country has so much more to explore. It's a culinary dream-spot for trying new flavors and combinations of ingredients. This class will help you discover new favorites, including **stuffed piquillo peppers; pan con tomate; grilled shrimp with Romesco sauce; pork marinated in pomegranate and a watercress salad.**

The Pacific Northwest: American Regional Favorites

1 Session • \$150

The lush, green Pacific Northwest is famous for its wild salmon, oysters and beers, but that's just the tip of the gastronomic iceberg. Its forests are home to mushrooms and berries that turn up in countless recipes. Cedar planks become grilling beds for fish, meat and vegetables, imparting them with the unmistakable flavor of the Northwest. You will learn how to use these techniques and ingredients to make: **Pacific oysters with mignonette; cedar-planked salmon with blackberry sauce; sautéed mushrooms and herbs; salt-and-vinegar potatoes; and kale, hazelnut and goat cheese salad. You will enjoy those with a selection of wines from the region.**

Asian Dumplings

1 Session • \$120

Learn how to make scrumptious dumplings from a wide range of Asian traditions — all hands-on — with delicious and flavor-packed sauces perfect for dipping. Together, you'll make and dine on: **steamed shrimp shumai with orange dipping sauce; deep-fried chicken wontons with sweet chile sauce; vegetable gyoza with spicy dipping sauce; and pork and chive dumplings.**

All American Surf and Turf

1 Session • \$150

From coasts to prairies, the diverse geography of America results in an abundance of meat and fish varieties that eventually end up on our plates, deliciously prepared. In this class, you will prepare dishes that celebrate this bounty and highlight famed regional preparations. On your menu: **Chesapeake Bay crab cakes with sauce rémoulade; New York strip steak with onion rings; and broccoli-cauliflower gratin**



French Surf and Turf

1 Session • \$150

Bordered by both the Mediterranean and the Atlantic, with snow-capped peaks and lush green valleys, the diverse geography of France offers the best ingredients from the land and sea. You'll get a taste of the best of all those regions in this class. For your Francophile meal, you will prepare and enjoy **frisée salad with shallot-bacon vinaigrette; steak frites; bouillabaisse (seafood soup from Marseille); and honey lavender blanc mange.**

Southern Comfort: American Regional Favorites

1 Session • \$175

The South is quite possibly the most delicious region in the country. It's hard not to love its fried...well, its fried everything, plus its braised vegetables and its mile-high pies and cakes. In the land of biscuits and sweet tea, life centers around mealtimes. Come learn a few of those Southern favorites, including: **pimento cheese; Southern fried chicken; slow-roasted barbecue ribs; biscuits with honey butter; and braised collard greens. You will sip on sweet tea to complete your feast.**

Essentials of Emilia-Romagna Cooking

1 Session • \$150

Emilia-Romagna, which stretches between the Adriatic coast, Northern Tuscany and the Po Valley, is one of the most prolific agricultural regions of Italy. It is known for its pasta, balsamic vinegar, Parma ham and Parmigiano-Reggiano, among a wealth of other products. While enjoying wines such as Sangiovese and Barbera, you will learn to make traditional dishes that include: **brodetto fish stew; cotechino con lenticchie; chicken cacciatore with creamy polenta; and warm zabaglione with Marsala wine for dessert.**



Essentials of Mediterranean Cooking

1 Session • \$150

Seafood, vegetables, whole grains, herbs and olive oil are among the ingredients most associated with countries bordering the Mediterranean Sea. They make for flavorful dishes that trigger memories of sunbathed vacations and leisurely meals. This class focuses on the cuisines of Southern France, Eastern Spain, Italy and Greece. You will cook your way through a menu-map that **includes French olive tapenade on garlic toast; Greek briam; Spanish fideua Catalonia; and Sicilian pesce spada.**

Lobster Rolls & Rosé

1 Session • \$150

Nothing says summer like pure, fresh lobster rolls and few drinks wash it down like a bright, crisp Rosé. Our chef guides you through the essential techniques and flavors of the lobster roll, along with appropriate sides (perfect for a beachside picnic) and paired wines. Your menu will include: classic Maine lobster roll; **Connecticut lobster roll (warm lobster with drawn butter); seafood shack coleslaw; quick dill pickles; and homemade potato chips. Enjoy your complete meal at the end of class with a glass of Rosé.**

Summer Seafood on the Grill

1 Session • \$150

Biting into fresh-caught seafood, just off the grill with a squeeze of lemon, is summer at its best. In this class, your chef will lead you through a complete seafood grilling menu, perfect for a party or a simple dinner. You will make: **gazpacho with grilled shrimp; grilled squid with navy bean salad; Spanish-style monkfish skewers; and charred corn, tomato and avocado salad.**



Cook at ICE and take home dinner without the dishes! Our make and take classes are designed so that you can learn how to make your favorite takeout and then finish it at home.

MAKE + TAKE

2-Hour Crêpes

1 Session • \$100

In this two-hour workshop, you will make **ham and cheese crêpes**, **crêpes Normandy** and **crêpes Suzette**!

2-Hour Mozzarella & Burrata Workshop

1 Session • \$100

In this two-hour workshop, you will learn how to make **fresh mozzarella and burrata**!

2-Hour, 2 Appetizers

1 Session • \$100

In this two-hour class, you will make **classic buffalo wings with blue cheese dressing** and **whipped goat cheese with baguette crostinis**!

2 Hour Make-and-Take Grilled Dinner

1 Session • \$100

In this two-hour class you will learn to make **togarashi grilled salmon with grilled pineapple and avocado salad**!

Make-and-Take Sushi Dinner

1 Session • \$150

Skip takeout and come to ICE to make your own sushi. In this three-hour guided make-and-take class, we'll teach you the proper techniques to create a stellar maki roll. Once you've gotten the basics down, you'll try your hand at making a variety of **maki rolls including spicy tuna, California and veggie**. You'll soon learn that sushi is something you can easily master.

Make-and-Take Homemade Pasta and Sauce

1 Session • \$150

Skip the supermarket and come to ICE to produce your own handmade pasta. In this three-hour class, you'll put your muscle into making two fresh pasta doughs with enough sauce to dress multiple heaping bowls of pasta. You'll leave the class confident in your pasta-making techniques — so much, so, that you'll want to put your own spin on these dishes at home. On your menu: **spinach fettuccine; egg pappardelle; and marinara sauce**.

Make-and-Take Dumplings

1 Session • \$150

Learn how to make the dumplings from throughout Asia — all hands-on. We'll also create perfect dipping sauces. In this make-and-take class, you'll prepare: **steamed shrimp shao mai with orange dipping sauce; pork and chive potstickers with black vinegar dipping sauce; and vegetable gyoza with spicy dipping sauce**.

2-Hour Make-and-Take Gnocchi Dinner

1 Session • \$100

In this two-hour class, you will make **gnocchi and a pine nut brown butter sauce with sage**.





STEAKHOUSE + TACOS + COUPLES

Couples: Vegetarian Favorites

1 Session • \$275 for two

Travel the world with hearty and vibrant vegetarian entrées from around the globe! These international standouts will quickly become your go-to recipes for any day of the week. Healthful, flavor-packed and a snap to make, this is a menu you'll love learning together. We'll make all three dishes, from comfort food to Asian specialties to Mexican mains, then sit down to this meal of: **sesame-crusting Asian tofu with garlic-fried wild rice; enchiladas suizas with cheese and roasted vegetables; and orecchiette pasta with roasted cauliflower and caramelized onions.**

Tacos and Tequila

1 Session • \$150

This class is a celebration of all things Mexican. We'll cover Mexico's greatest dishes and drinks, as well as a few with an elevated twist. We'll make and dine on: **fresh corn tortillas; adobo chicken; grilled skirt steak; sautéed shrimp; fresh pico de gallo; guacamole; and to drink, a classic margarita.**

The French Steakhouse

1 Session • \$150

Good wines and simple but elegant fare are hallmarks of the French brasserie tradition, and steak is a favorite order. You'll learn to prepare: **oysters mignonette; frisée aux lardons; steak au poivre; pommes Anna; and haricots verts aux champignons et noisettes.**

Couples: Homemade Pasta

1 Session • \$300

There's nothing like handmade pasta's flavor and texture, and in this class, we'll have a blast learning how to make fresh handmade pasta, stuffed pasta, perfect sauces and all the accompaniments. Together, we'll learn to make dough the Old World way, then how to shape, cut and stuff it. You and your partner will create a complete fresh Italian dinner of: **pappardelle with Bolognese and burro e salvia (butternut squash ravioli with sage butter).**

Steak & Sauce

1 Session • \$150

Hearty hardly begins to describe the extravagant steak feast you'll be making in this class. Not only will you learn how to make the perfect filet mignon, skirt steak and more, but you'll also become versed in the art of rich sauces, like Cognac cream, béarnaise and chimichurri. (And we'd never forget the sides.) Your Steak & Sauce menu includes: **filet mignon au poivre with Cognac cream sauce; oniglet béarnaise (hanger steak with tarragon sauce); and skirt steak with olive chimichurri.**

Couples: Indian Favorites

1 Session • \$300 for two

Master some of the most fragrant and distinct dishes in this country's rich and varied cuisine, emphasizing a riot of toasted spices. You'll learn all about the vegetables, seafood and other featured ingredients, with a range of geographic and climatic origins, from **hearty masalas to spicy curries to cooling raitas.** We'll assemble a menu of: **chana masala (chickpea curry); chicken tikka masala; palak paneer (spinach with paneer cheese); pulao (spiced basmati rice); and cucumber raita.**

Couples: Burgers & Beer

1 Session • \$350 for two

What could go better together than burgers and beer cooked by you and your significant other? In this class created specifically for couples, you'll learn to make burgers for every taste and sides for every craving — along with a thirst-quenching selection of beer. Your menu: **spicy Buffalo turkey sliders; beef burgers, cheeseburgers and Juicy Lucy burgers; quick pickles; crispy onion rings; secret sauce; and to drink, ice cold beer.**

Couples: Fire & ICE

1 Session • \$275 for two

This fun class is especially designed for chile-heads. Couples will collaborate to cook an international menu that hits every region of the hot-and-spicy world — along with cooling, refreshing cocktails. Your menu includes: **blistered shishito peppers; Nigerian beef suya skewers; Korean buldak ("fiery chicken"); cooling cucumber salad; and Thai iced tea.**

The Texan Steakhouse

1 Session • \$175

As a natural extension of its expansive pastures, renowned ranches and roaming cattle, Texas has a longstanding steakhouse tradition. There, juicy steaks are often served with a hot and rich chile sauce, which mashed potatoes or cornbread to greedily sop up. Enjoy these dishes and more as you celebrate the Lone Star State by making and dining on: **homemade chips and guacamole; skirt steak with tomatillo-serrano chile sauce; jalapeño creamed corn; and buttermilk mashed potatoes.**

Couples: Tacos & Tequila

1 Session • \$300 for two

Kick back and relax with this mini vacation to Mexico. Together, couples will learn to make a Mexican feast for every palate including: **fresh corn tortillas; adobo chicken; grilled skirt steak; sautéed shrimp; fresh pico de gallo; guacamole; and to drink, a classic Margarita.**

Couples: Sushi & Sake Bar

1 Session • \$300 for two

Before heading out to your local sushi bar for your next date night, come to ICE to learn how to create your own sushi and sake bar at home. Together, you'll start by learning the basics of how to make the foundation of all sushi: **delicious, seasoned rice.** You'll then create a variety of **sushi accoutrements using with vegetables and raw fish.** Finally, **you'll learn to make traditional hand rolls, maki, futomaki and nigiri, before sitting down to eat with a refreshing glass of sake.**

Couples: French Favorites

1 Session • \$300 for two

Take a page from one of the world's most romantic countries (and cuisines) as you and your partner produce flavor-packed French favorites and gain new culinary knowledge. We'll make a complete meal that highlights the best ingredients and preparations France has to offer, including: **tuna niçoise tartine; Little Gem lettuce salad with radish and avocado in a creamy lemon-dijon dressing; coq au vin; and pommes aligot.**

Couples: The Bourbon Steakhouse

1 Session • \$350 for two

Steak is always a satisfying dinner, but it gets more of a boost when paired with bourbon. Come to ICE with your significant other for a night of steakhouse cuisine, where you'll savor classic flavors elevated by bourbon notes. In this class, you'll prepare: **clams casino; wedge salad with crispy bacon, blue cheese and bourbon vinaigrette; New York strip steak au poivre with bourbon cream sauce; haricots verts; and truffled mashed potatoes.**

Couples: Pizza & Wine Bar.

1 Session • \$300 for two

Join an ICE chef for this delightful class on all things pizza. Together, couples will learn to make a quick-rise pizza dough to be topped with a variety of culinary creations: **sauce and cheese will meet veggies, mushrooms, cured and fresh-cooked meats — even sweet options for dessert pizza.** Then you'll sit down to each fresh-from-the-oven pie with a choice selection of pizza-perfect wines that pair with your imaginative culinary creations.

The Great New York Steakhouse

1 Session • \$175

New York City has some of the most famous and classic steakhouses in the country, known for a distinctive homey atmosphere and a trademark cuisine that has been pleasing diners for decades. Spend an evening learning the techniques and recipes you need to replicate your favorite New York steakhouse experience at home. You'll make and enjoy **classic shrimp cocktail; Caesar salad; grilled New York strip with beurre maître d'hôtel; creamed spinach; and truffled mashed potatoes.**



The Great New York Steakhouse II

1 Session • \$175

If you can't get enough of the wonderful steaks, salads and sides at Gotham's top eateries, join us for this follow-up to one of our most popular classes, The Great New York Steakhouse. In this iteration, we expand upon the classic dishes served at the most celebrated chophouses in this gastronomic city. On your menu: **clams casino; wedge salad; filet mignon au poivre with Cognac cream sauce; hand-cut fries and grilled asparagus.**



Couples: Asian Favorites

1 Session • \$300 for two

Asian cuisine is comforting, flavorful and often fairly simple to prepare. So why order in for Chinese, Korean, Thai or Japanese, when you can create a fabulous Asian meal for two (or more) that's fresh and fulfilling? Come to ICE to learn these cornerstones of Asian cuisine, including: **spareribs with black bean sauce; vegetable potstickers; pad Thai; and green papaya salad.**

Couples: Tuscan Favorites

1 Session • \$300 for two

The genius of Tuscan cuisine lies within its simplicity of fresh ingredients. The landscape is a romantic patchwork of grapevines, farmhouses and olive groves. If you and a date are considering an Italian countryside getaway, save yourself the plane tickets and join ICE for an intimate Tuscan feast where you will make: **Tuscan chicken liver paté; shaved fennel and radicchio salad; handmade papardelle with truffle sauce; and bistecca alla fiorentina.**



Steakhouse Classics for Teens ages 13-17

1 Session • \$150

This class is for kids and teens only.

Steakhouses become institutions for their comforting, rich and filling dishes. Just like one of our most popular classes for adults (The Great New York Steakhouse), this class teaches teens to make a classic meal that's fit for a king. Your delicious menu consists of trademark cuisine that has been pleasing diners for decades, featuring: **grilled steak with compound butter; macaroni and cheese; and creamed spinach.**



The Whiskey Steakhouse

1 Session • \$175

Bold whiskey and hearty steakhouse dishes make the perfect couple. You will make a meal that puts whiskey to use, including: **ricotta toast with bourbon-bacon jam; New York strip steak with mushroom-whiskey sauce; whiskey glazed carrots; and hash browns.**

Couples: Thai Favorites

1 Session • \$300 for two

Master some of Thai cuisine's greatest hits. You and a loved one will learn all about this country's exciting dishes and fresh ingredients, with their distinctly complex spicy, sweet, sour and salty components. You and your loved one will make and enjoy: **green papaya salad; pad Thai; yellow chicken curry; and green curry with shrimp.**



FAMILY CLASSES

Chocolate Workshop for Parents & Kids Ages 8 & Up

1 Session • \$135 per person

Get hands-on with chocolate in this one-of-a-kind course. You'll learn how to create chocolaty treats you can easily recreate at home, including dipping, decorating and much more. You'll leave with a beautiful selection of exclusive confections you've made yourself, like: **cookies-and-cream chocolate bark; peanut butter cups; and assorted dipped confections.**

Limit 2 children per adult. All children and teens must be accompanied by an adult. Everybody attending class must be registered.

Family Sushi Workshop for Parents & Kids Ages 8 & Up

1 Session • \$125 per person

This sushi workshop makes the art and skill of sushi preparation a blast for parents and kids alike. You and your family can let your creativity roam free as you make these fresh and healthy rolls. After learning the secrets of making **perfect sushi rice, you'll keep busy making multiple types of sushi maki rolls, including: California rolls; Philadelphia rolls; spicy tuna rolls; and more.**

Limit 2 children per adult. All children and teens must be accompanied by an adult. Everybody attending class must be registered.

Pizza! Pizza! A Class for Parents & Kids ages 8 & up

1 Session • \$125 per person

In this fun-focused class, kids and their parents will spend an morning or evening making — and then eating — all kinds of pizza. You'll work together to make, construct and bake: **pizza dough; tomato sauce; pizza toppings including prosciutto, fresh herbs and sautéed vegetables; and dessert pizza.**

Limit 2 children per adult. All children and teens must be accompanied by an adult. Everybody attending class must be registered.





HOLIDAYS + ENTERTAINING

Bagel Brunch

1 Session • \$150

Learn everything you need to know to recreate that quintessential New York staple — the bagel. Make everything you love about brunch, from the fixings to the bagels to the boozy beverages. We'll make: **bagels (in multiple flavors: everything, salt, sesame and poppy seed); bagel fixings (scallion cream cheese, tomatoes, onions, capers and lox); whitefish salad; and Bloody Mary's to wash it all down.**

Brunch & Punch

1 Session • \$150

Rather than standing in line at a crowded restaurant, invite your friends over for brunch. This class will teach you a selection of **great sweet and savory brunch dishes that include: frittata; sweet-and-savory crêpes; scones with citrus curd; and of course, boozy punches!**

Cocktails & Apps: Encore Edition!

1 Session • \$150

If you liked our Cocktails & Apps class, you'll love this encore edition! Join us to make small bites and spreads that will amp up your parties and go perfectly with cocktails. Together, we'll make and enjoy **mushroom, goat cheese and thyme tartlets; Peruvian beef skewers with red salsa; crispy samosa triangles; taramasalata with spiced pita points; and smoky party mix. Then we'll mix up a naked and famous and a bergamot martini to wash it all down!**

Valentine's Day Cookie Workshop

2 Sessions • \$300

A decorated cookie is truly more than just a cookie --- it can be a work of art! In this two-day workshop with cake-decorating expert Toba Garrett (who has more than a dozen international gold and silver medals to her name), we celebrate Valentine's Day with a special class that focuses on creative and classical cookie designs. **On the first day of class, students will bake cookies, make icing formulas and prep sugar creations. On the second day, students will focus on creating beautiful, eye-catching cookies using the elements from Day One. This detailed class is not to be missed!**



New York Steakhouse for Valentine's Day

1 Session • \$300

Spend this Valentine's Day in the ICE version of a classic New York City steakhouse. You and your loved one will learn all the techniques and recipes you need to replicate your favorite steakhouse experience at home. You'll make and enjoy: **classic shrimp cocktail; Caesar salad; grilled New York strip with beurre maitre d'hotel; creamed spinach; truffled mashed potatoes; and Champagne.**



New Orleans Cocktail Brunch

1 Session • \$150

This soulful menu adapts some of New Orleans' greatest hits into brilliant, brunch-appropriate dishes — the meal almost requires a jazz soundtrack to go with it. We'll invoke the spirit of the Big Easy as we make and eat: **barbecue shrimp; bananas Foster pain perdu; beignets; and a Cajun Bloody Mary.**

Cocktails & Apps

1 Session • \$150

These exciting international dishes are ideal for accompanying delicious craft cocktails, providing a mouthwatering focus for any cosmopolitan gathering. Join us to make small bites and spreads that will amp up your parties and go perfectly with some tipples. Together, we'll make and enjoy cocktails and bites from around the world, including: **Gruyère gougères; Moroccan lamb kebabs with chermoula sauce; salmon rillettes and brioche toast; polenta bites with roasted tomatoes; spiced nuts; Greyhound Martinis; and Whiskey Sours.**



PLANT-BASED

Vegan Burgers that Rock

1 Session • \$150

Artisanal veggie burgers have made a name for themselves in restaurants everywhere, but have you tried making your own at home? We'll show you the art of combining whole grains, beans, herbs and spices into flavorful patties that can take the heat. Learn how to make unique veggie burgers that are packed with plant protein and accompanied by delicious fixings. Once you get those creative juices flowing, the possibilities are endless! On the menu you'll find: **French lentil and toasted sunflower burgers with red cabbage slaw; black rice and black bean burgers with mango salsa; and oven-roasted fries.**



Plant-Based Till Dinner.

1 Session • \$150

Join us for a new way to transition into a healthier eating pattern. In this informative class, we will focus on foods that get you through the first part of your day without meat or dairy. These recipes are packed with plant-based protein from breakfast right through lunch. If you're looking for a way of cooking that is certain to improve your eating habits, this is the beginning for a brand-new, healthier you. We'll make and enjoy: **morning glory muffins; tofu scramble; curried sweet potato soup; and vegan Caesar salad.**

Vegan Small Plates from Around the World

1 Session • \$150

These dishes capture the flavors and techniques of so many exciting, flavor-forward global cuisines. Spanning the gamut from Mexico to the Middle East, these small but satisfying plates are perfect for parties — or collect them all to make a masterful (and entirely vegan) meal. We'll create and then feast on: **Egyptian baba ghanoush and hummus; Argentinian hearts of palm, tomato and avocado salad; Italian roasted cauliflower with capers; and Balinese chile-grilled tempeh skewers.**

Meatless Monday Through Sunday: Spring/Summer Edition

1 Session • \$125

When it comes to healthy eating practices, no one can argue the importance of including whole-food, plant-based ingredients on your plate. We've taken the Meatless Monday campaign and applied it to any day of the week. Learn how to incorporate more vegetables, whole grains and beans into your diet with ease. These recipes will take you beyond Monday with robust yet simple-to-prepare vegan dishes. We'll also discuss the health benefits of a vegetarian diet, the best sources for protein, and how to obtain important vitamins and minerals. On your menu: **watermelon gazpacho with kale chips and avocado crème; French lentil and toasted sunflower seed burgers with red cabbage slaw and grilled summer squash, zucchini and portobello mushroom kebabs.**



Mushrooms: Key Ingredient

1 Session • \$150

With such a wide variety of flavors and textures, mushrooms could be a part of just about every dinner, serving as a side, filling or meat substitute in a main dish. Whether you are a lifelong mycophile unafraid of foraging for your own mushrooms or an amateur who prefers to purchase clearly labeled mushrooms out of a basket, you will leave this class with a repertoire of recipes for mushrooms such as porcini, chanterelles, oysters and many more. On your menu: **duxelles bourekas (baked mushroom-filled filo triangles); penne with sun-dried tomatoes and chanterelles; and porcini-crusted Arctic char with Brussels sprouts, oyster mushrooms and brown butter.**





PASTRY INTENSIVES

Artisanal Candy Workshop

2 Sessions • \$300

Make rich, gorgeous candies and chocolate to satisfy the child in all of us! On Day 1, we'll cover sugar cooking and caramel cooking, chocolate tempering, gelatin and storage. On Day 2, we'll make a menu that includes: **handcrafted gummy bears and sour bears; peanut butter and milk chocolate truffles; lollipops; chocolate fudge; buttercrunch; and sea-salt caramels.**



Doughnut Workshop

2 Sessions • \$400

Everyone loves doughnuts, and this two-day course includes filled doughnuts, cake-style doughnuts, glazed doughnuts and much more. On Day 1, you'll learn how to make yeast and cake doughnut doughs; then create different fillings and toppings, including pastry creams and glazes. On Day 2, you'll fry and practice filling, icing and decorating your delicious doughnuts. Our menu includes: **Boston cream; churros; French crullers; chocolate cake, jelly-filled; apple cider; and vanilla-glazed doughnuts.**

Cake Baking Workshop

2 Sessions • \$400

Working in teams of two, each student will finish and take home two of the following cakes: **vanilla mocha latte with mocha ganache and espresso buttercream; triple chocolate cake with dark chocolate cake, white chocolate ganache, chocolate frosting; chocolate chip cookie dough with edible cookie dough filling and vanilla buttercream; Ferrero Rocher cake with praline ganache and feuilletine crunch and chocolate ganache frosting.**

Techniques of Cake Baking Intensive

4 Sessions • \$900

Our intensive Techniques of Cake Baking course provides you with a repertoire of classics, such as layer cakes, individual cakes and specialty cakes. You will also learn to prepare loaf cakes, such as pound cake, as well as a variety of icings. Finally, you will acquire the skills to assemble cakes for special occasions.

LESSON 1: CREAMING & MIXING METHOD

Carrot cake; marble pound cake; vanilla bean pound cake; cinnamon coffee cake; and blueberry crumb cake.

LESSON 2: EGG FOAM METHOD

Angel food cake; cocoa angel food cake; fruit compote; chiffon cake with strawberries and whipped cream; and chocolate roulade.

LESSON 3: LAYER CAKES

Devil's Food cake and birthday cake

LESSON 4: SPECIALTY CAKES

Chocolate entremet cake with chocolate brownie, praline crunch, chocolate hazelnut ganache, and chocolate mousse.

Two-Day Croissant & Brioche Workshop

2 Sessions • \$400

Have you ever wondered how to make the buttery, flaky brioche loaves and croissants found at fancy bakeries? This class will show you how. During Day 1 of this two-day workshop, you'll learn how to see the process through, from creating the dough to letting it rise to shaping your own luscious baked goods. On Day 2, you'll complete a menu of: **brioche à tête (brioche in the classic fluted, top knotted shape); pain au raisins; classic croissants; almond croissants; chocolate croissants; and croissant monkey bread.**

Techniques of Chocolate Intensive

4 Sessions • \$900

This four-session intensive series will teach you how to work with chocolate like a professional. You'll learn tempering with both seeding and tabling methods. You'll make **ganache; chocolate décor; chocolate desserts; and hand-rolled truffles.**



PASTRY + BAKING

Chocolate Indulgence

1 Session • \$150

Satisfy all the chocolate lovers in your life. From chocolate lava to chocolate-chip cookies, we've got you covered with how to bring out the rich chocolaty goodness in any dessert. Whether you're a chocoholic or you know some, these baked goods will be the toast of any party. We'll make: **chocolate mousse; molten chocolate cakes; and chocolate raspberry truffles.**

Frosted & Filled Cupcakes

1 Session • \$175

These delightful cupcakes come in a range of flavors and frostings, not to mention some well-matched fillings. As we make the cupcakes, fillings and frostings from scratch, we'll pair strawberry with vanilla, chocolate with white chocolate ganache, peanut butter with chocolate, and even birthday cupcakes with a piñata surprise of sprinkles inside. Your cupcake menu includes: **strawberry shortcake with vanilla bean cake and whipped vanilla bean buttercream; chocolate trio with dark chocolate cake, white chocolate ganache and milk chocolate frosting; birthday "piñata" cupcakes with sprinkle buttercream; and peanut butter and chocolate cupcakes with peanut butter frosting.**



Classic French Desserts

1 Session • \$150

Recreate a French bakery at home with this selection of delectable desserts. They may seem intimidating now, but they definitely won't be once you get done with this class. Together, we'll tackle: **mousse au chocolat; palmiers; and gâteau au yaourt (yogurt cake).**

Winter Dessert Favorites

1 Session • \$150

These desserts are perfect for winter, not just because of their wintry flavors of ginger, peppermint and more, but because of their clever use of fruits that are easily available in winter. And, naturally, you can't forget the chocolate. We'll make: **peppermint chocolate truffles; gingerbread cake with chai-spiced frosting; and cranberry and pear crisp.**

Pâte à Choux Workshop

1 Session • \$150

Join an ICE Pastry Chef to learn the secrets behind perfect pâte à choux-based desserts. This versatile dough can take all sorts of shapes and sizes, for end-results that look complicated and impressive but are in reality easy to make. Your recipe list includes **eclairs with chocolate glaze and chocolate pastry cream; cream puffs with vanilla pastry cream; religieuse with passion fruit cream; and choux au craquelin.**

The Cookie Jar

1 Session • \$150

Make cookies that others envy in this remarkable baking class taught by an expert ICE chef. There's no cookie you won't excel in! You'll make and take home a full spectrum of cookies, including: **black and white cookie; sea salt chocolate chunk; lemon shortbread; and raspberry rugelach.**

Chocolate Indulgence II: Hot Fudge Brownie Sundae

1 Session • \$175

Lets go extra with Chocolate Indulgence 2, extra chocolaty, extra delicious and extra indulgent! This class teaches you to make all the components of the most chocolaty hot fudge brownie sundae! Plus we'll finish it with homemade chantilly cream and a cherry on top. In this class, we'll make: **extra rich chocolate ice cream; fudgy chocolate brownies; rich, dark chocolate fudge sauce; and chantilly cream.**

Summer Fruit Pies

1 Session • \$150

Combine light, flaky crust and seasonal summer fruit fillings to wow any crowd! Working in teams of two, you'll make two six-inch pies from scratch. Choose from: **strawberry-rhubarb crumble; peach pie with almond crumble; blueberry lattice; and cherry lattice.**

Chocolate Confections

1 Session • \$175

Under the guidance of skilled ICE pastry chefs, you'll learn the art of tempering chocolate. You'll use these tempered chocolates as you practice essential methods for making various chocolate confections. You'll also learn a wide assortment of elegant and colorful chocolate-decorating techniques for your treats. Recipes include: **chocolate English toffee; chocolate peanut butter cups; chocolate bark; chocolate bars; and chocolate-dipped confections.**



Art of Petit Gateaux

Michael Laiskonis
2 Sessions • \$395

This two-day class will explore a range of haute pâtisserie, from the perspective of the modern boutique pastry shop — beautiful, complex individual desserts, small entremets and petit four-sized confections. Incorporating the latest tools and techniques to express an expansive palette of flavors, students will help create and present the finished desserts in this demonstration and hands-on session. Preparations will include formats and preparations such as **verrines; tarts; creams; mousses; and simple decoration techniques.**



Gluten-Free Quick Breads

1 Session • \$150

Fresh, warm bread is always a great way to start the day, or perfect to add to a meal or have as a quick snack. Suitable for breakfast, snacking, topping or as a side dish, quick breads deliver a lot of flavor and light, airy texture. And what if you have an intolerance to gluten? Learn how to create wheat-free flour blends to make satisfying, fluffy — and, yes — gluten-free quick breads that deliver everything we love about their conventional, wheat-based counterparts. Once you try these gluten-free beauties, they'll become requested favorites by your family and friends. On your menu: **pear-cardamom quick bread; feta-dill quick bread; Irish soda bread; and banana bread.**

The Perfect Tart

1 Session • \$175

A flaky, sweet, buttery crust can separate a professional tart from an amateur one — and after this class, your tarts will certainly stand out from the rest! Let experienced ICE pastry chefs guide you through creating the perfect tart crust from scratch. Learn the same techniques used by ICE career pastry graduates as you make and work with *pâte sucrée*, then combine it with pastry cream and fresh fruit toppings to make tarts that will impress guests, family and friends alike. We'll make: ***pâte sucrée*; pastry cream; and fresh fruit toppings.**



Boozy Desserts

1 Session • \$150

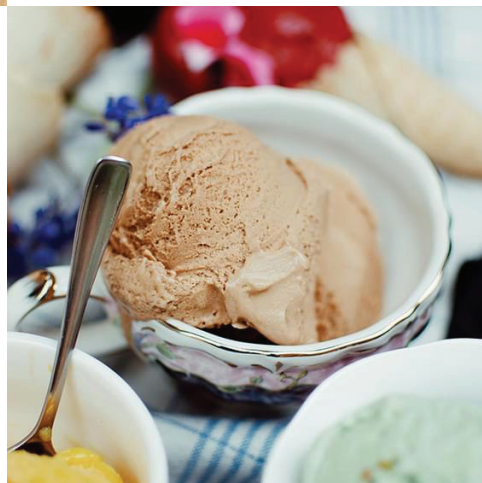
These lavish desserts aren't merely bursts of sweet pleasure — all of them include an alcoholic bonus. Whether incorporating Kahlua, whiskey, or tequila as essential ingredients, you'll love making these treats first in class, then at home. Few can resist this menu of: **margarita pie dessert shots; dark chocolate and Kahlua brownies; and whiskey truffles.**



Classic Italian Desserts

1 Session • \$150

Evolve the Old World with these non-na-approved classic desserts, creating flavors that instantly transport you to Italy — or Little Italy. We'll use pignoli nuts to bake perfectly light cookies, set the custard for a rich panna cotta and more. Your traditional dessert menu includes: **tiramisu; panna cotta; and pignoli cookies.**



An Introduction to Chocolate Bonbons

Michael Laiskonis
1 Session • \$295

In this class, we'll review the basics of chocolate tempering and an array of fillings and confections for use in hand-formed truffles, molded bonbons and other chocolate confections Candies. This part hands-on, part-demonstration-based class will feature **ganache, caramel and praline recipes that focus on proper formulation for flavor, texture and shelf life, while also exploring various styles of presentation and simple décor.**



Ice Cream & Sorbet Technology

Michael Laiskonis
2 Sessions • \$595

Whether enjoyed alone or as vital components in modern plated desserts, ice creams and sorbets present more than meets the eye. By looking deeper at their structures — complex solutions, suspensions, or emulsions — pastry chefs continue to refine formulas, techniques and ingredients to create ever more flavorful results. In this class with former Le Bernardin Executive Pastry Chef Michael Laiskonis, students will be exposed to basic frozen dessert theory. You'll prepare a range of examples — from **granitas; sorbets; and classic ice creams to more innovative preparations and static frozen items.**

Cupcake Workshop

1 Session • \$150

Want to learn to how to make cupcakes in a variety of delicious flavors and icings, as well as learn ways to further customize them to your liking? Then gather together at ICE to prepare sinfully rich: **red velvet cupcakes; cappuccino cupcakes with Baileys buttercream; Boston cream cupcakes; tres leches cupcakes; and hot fudge-and-marshmallow cupcakes.**



Choux-Based Pastries

Michael Laiskonis

1 Session • \$195

Take your choux skills well beyond the basic cream puff, and learn the mechanics of this simple yet finicky pastry staple. In this hands-on class with Chef Michael Laiskonis, students will formulate the perfect pâte à choux base for use in a range of recipes, including: **classic éclairs; beignets; and profiteroles; as well as pastry-shop favorites Paris-Brest and gâteau St. Honoré.**

Vegan- & Gluten-Free Baking

1 Session • \$150

You'd hardly know that these classic baked goods don't use any eggs, butter or flour due to our time-tested, pro-level techniques. Making these vegan- and gluten-free brownies and cookies requires the ideal mixture of flours and other select ingredients — and your guests won't even notice! We'll make baked goods perfect for any audience, including: **dark chocolate brownies; chocolate chip cookies; and blueberry swirl cheesecakes.**

The Perfect Crust

1 Session • \$150

A tender, flaky and light crust is what often separates a good pie from a great one. In this class, experienced ICE pastry chefs teach you how to make that elusive perfect pie crust — great for sweet or savory pies. Under their expert instruction, you'll learn the same techniques and tips used by ICE career pastry grads at New York's top restaurants. You'll make and work with **pâte brisée, which you'll then use to make your very own double-crust apple pie from scratch.**



CONTEMPORARY CUISINE

The Modern Gastropub

1 Session • \$275

Join British native, Vice President of Culinary Operations Barry Tonkinson in this modern look at the gastro pub scene. We will see timeless gastro pub classics revisited with a modern approach to cooking and preparation. In this class we will make **venison Scotch eggs; roasted bone marrow; fish and triple cooked chips with mushy peas; and Welsh rarebit — all washed down with some British beer.**

Fun Fine Dining Winter Edition

1 Session • \$300

Learn about creative a fun and intriguing menu using modern techniques and seasonal ingredients. In this class we will make: **langoustine, fennel pollen, butternut squash, curry oil and crème fraîche; and Sichuan roasted duck, parsnip cream, blackberry and port.**

Contemporary Cuisine

1 Session • \$275

Explore contemporary culinary techniques and modern dish components in this class led by ICE's Vice President of Culinary Operations, Barry Tonkinson. This class will feature seasonal dishes using contemporary tools and techniques used in the restaurant industry to highlight flavor, texture, color and mouthfeel. In this class you will make **sous vide poached lobster tail, lovage emulsion and oil, lovage tuile, dashi beurre blanc and citrus powder; and sous vide beef filet, roasted sunchoke, buttermilk gel, sunchoke crisp, buttermilk foam and beef madeira jus.**

Fun Fine Dining Spring Edition

1 Session • \$300

In this class we will make Chef Barry's fun take on: **"Fish and Chips 2.0" as an appetizer using pommes soufflées and citrus cured fish and salmon caviar; tempura fried zucchini flower, zucchini carpaccio, caponata and basil oil; and spiced Guinea hen with charred leek, hibiscus, lemon and chives.**

Led by
Vice President of
Culinary Operations
Barry Tonkinson

Barry Tonkinson, ICE's Vice President of Culinary Operations, will lead you through contemporary cooking. With his guidance, explore a modern approach to cooking and presentation, taking classical flavor combinations and elevating them using contemporary techniques.



*Led by
ICE Dean of Professional
Cake Decorating
Toba Garrett*

CAKE DECORATING WITH TOBA GARRETT

TECHNIQUES OF CAKE DECORATING 1

5 Sessions • \$800

This series covers all you need to know to create spectacular piped and hand-molded cake decorations. After completing the class, students will be able to design and create gorgeous cakes for friends and family. Courses in this series must be taken in sequence.

Cake Decorating 1: Pastry bag and other decorating tool techniques; development of visual awareness and creativity in design; border design; decorative writing; pressure and control piping; chocolate molding; and making marzipan fruit.

TECHNIQUES OF CAKE DECORATING 2

5 Sessions • \$625

Prerequisite: Techniques of Cake Decorating 1

This series covers all you need to know to create spectacular piped and hand-molded cake decorations. After completing the class, students will be able to design and create gorgeous cakes for friends and family. Courses in this series must be taken in sequence.

Cake Decorating 2: Rolled fondant; ruffling; extension work; royal icing lacework; brush embroidery; and gum paste flowers.



ONE-WEEK WEDDING CAKE WORKSHOP

5 Sessions • \$800

This hands-on seminar by legendary Chef Toba Garrett covers everything from baking the layers that will serve as the foundation of your tiered masterpieces to advice on transporting them safely to their destinations. You'll learn: Preparation of high-yield yellow cake, citrus curds, buttercreams and white-chocolate and royal icing. Making of white chocolate roses, buds and leaves to be arranged on a two-tiered cake. Gilding, petal dusting, rolled fondant classical drapery, free-hand drapery, cornelli lace, Swiss dotting, freehand embroidery, oval borders, plunger flowers and appliqué designs. Covering cakes with rolled fondant, tiered cake construction and doweling techniques. Pricing, transportation, contracts and great cake stories.

UPSCALE CUPCAKES

2 Sessions • \$350

Prerequisite: Techniques of Cake Decorating 1

Award-winning cake artist Chef Toba Garrett reveals her secrets and techniques for the most spectacular cupcakes. Your first day will be spent making delicious cupcakes and beautiful edible ornaments to decorate them, such as royal icing flowers, marzipan fruits, modeling chocolates, buttercream icings, ganache, and more. On day two, you'll decorate the cupcakes with two-dimensional designs, including lattice work, textured rolling pin designs, floral designs, and buttercream piped designs. Students should bring their pastry kits.

DECORATIVE ROSE WORKSHOP

1 Session • \$195

Prerequisite: Techniques of Cake Decorating 1

Review your rose skills in this one-day workshop that focuses entirely on piping a three-dimensional rose on a nail. This has always been a difficult skill to master, but under Chef-Instructor and Master Cake Decorator Toba Garrett's expert hands, students will feel at ease when reviewing this necessary skill. Students should bring their kits from Techniques of Cake Decorating 1.

Toba Garrett, top tier cake designer and renowned educator in the field of cake decorating and design has been teaching and designing cakes for over 40 years. Her work has appeared in almost every major magazine publication in the US and several publications abroad, and is a known authority on classical and historical cake artistry. She has studied in US, Canada, England and France.

She is Dean of Professional Cake Decorating at the Institute of Culinary Education and has been here at ICE for over 30 years. She has been featured on "NBC Throws a Wedding", "Emeril Live", "Home Matters", "B-Smith with Style", "Our Home", "Wake-up America", "Big Comfy Couch", and other nationally syndicated television programs. She has received numerous prizes and awards from many culinary societies with a host of more than a dozen gold and medals in salon of culinary art competitions. She has designed cakes for museums openings, auction houses, celebrities, philanthropic societies and charitable organizations.

In 2010 she was named one of the 10 best cake artist by Pastry Arts & Design and she is the 2011 winner of the IACP award for Wedding Cake Art & Design. She is the author of six books and lives in New York City.



BEAN-TO-BAR CHOCOLATE

A Bean-to-Bar Chocolate Intensive

Michael Laiskonis
2 Sessions • \$595

Explore ICE's Bean-to-Bar Chocolate Lab in this two-day chocolate experience. In this workshop, open to pastry and culinary professionals, ICE Chef Michael Laiskonis offers an exclusive hands-on look at the bean-to-bar chocolate making process. Attendees will roast, winnow, grind, formulate and refine artisan-quality couverture, creating a one-of-kind batch from start to finish. Additional discussion will include tempering, molding and further applications of the finished chocolate. In this class you'll cover: An introduction to the history and culture of craft chocolate; cleaning and sorting of cacao beans; roasting, winnowing and grinding cacao beans; the refining process; and tempering and molding finished chocolate bars. Two batches of single-origin dark chocolate will be made. Students will leave the class with samples of the chocolate produced, as well as exclusive bars available only at ICE.

Beyond Bean-to-Bar: Fundamental Chocolate Techniques

Michael Laiskonis
1 Session • \$195

Chocolate forms the backbone of many of our most beloved desserts and confections, yet the complex techniques required for success often elude many cooks. Building upon our introductory bean-to-bar experience, students will further utilize our exclusive house-made chocolate in finished preparations with a range of origins and flavor profiles. In this demonstration and hands-on class, students will learn the fundamentals of chocolate product identification, basic tempering, molding and decoration techniques, as well as finished confections and desserts that best showcase chocolate's alluring properties. Recipes covered in class will include single-origin bonbons; chocolate caramels; chocolate crémeux; and chocolate ice cream. Students will leave the class with samples of the items produced, and exclusive bars available only at ICE.

A Bean-to-Bar Chocolate Immersion

Michael Laiskonis
4 Sessions • \$1,195

This intensive four-day immersive study offers hands-on experience as we explore, in depth, the numerous variables involved in each step of the chocolate making process from raw cacao to finished product. In this workshop, open to pastry and culinary professionals, Chef Michael Laiskonis will guide students through the underlying art and science of chocolate manufacturing. Students will roast, winnow, grind, formulate and refine multiple batches of artisan-quality couverture. Special attention will be given to the use of the Chocolate Lab's machinery to perfect flavor and texture. This hands-on course will cover: A historical overview of chocolate consumption and manufacturing; post-harvest treatment of cacao beans at origin; cleaning, sorting and analysis of cocoa beans; roasting, winnowing and grinding cacao beans; refining processes for dark, milk and specialty chocolates; multiple tempering processes and molding techniques; and comparative identification and sensory analysis of chocolate products. Multiple batches of artisan chocolates will be produced over the four-day session, and students will leave the class with samples of the chocolates produced.

A Bean-to Bar Chocolate Experience

Michael Laiskonis
1 Session • \$195

Let Chef Michael Laiskonis give you a complete, one-of-a-kind introduction and overview to the bean-to-bar chocolate making process in our fully equipped Chocolate Lab. In this lecture/demonstration class, he'll start with a discussion of the cacao bean, beginning with its origin and treatment from farm to factory. Students will observe each stage of production, from the roasting of cacao beans, to winnowing and grinding the winnowed nibs into chocolate liquor, to refining, sifting and final production of finished molded chocolate bars. Chef Laiskonis will close with a short, guided tasting of several chocolates of varying origin and formulation. Students will leave the class with samples of the chocolate produced in the Lab, including exclusive bars available only at ICE.



Led by
ICE Creative Director
Chef Michael Laiskonis

Fresh off of an eight-year tenure as Executive Pastry Chef at Le Bernardin, Michael Laiskonis joined ICE in 2012. Long regarded as one of the industry's most creative and talented chefs, Chef Laiskonis helped Le Bernardin earn four stars from "The New York Times," as well as three Michelin stars. He was named America's Top Ten Pastry Chefs by "Pastry Art & Design" in both 2002 and 2003 and was "Bon Appétit's" Pastry Chef of the Year in 2004. Best known for his use of modern techniques to reinvent classic desserts, he was also awarded the coveted James Beard Award for Outstanding Pastry Chef in 2007. Most recently, Chef Laiskonis received the IACP's 2014 Culinary Professional of the Year Award, one of the most distinguished honors in the culinary field. Laiskonis has been an active writer, in print and online, including "Gourmet," "Saveur," and "The Atlantic" and has appeared on television shows such as "Top Chef: Just Desserts." While Laiskonis is best known as a pastry chef, he spent most of the first half of his career on the savory side of the kitchen.



*Wine classes led by
ICE Director of
Wine & Beverage
Richard Vayda*

WINE + BEVERAGE

Wine Essentials: Classic World Wine Tour

Richard Vayda
6 Sessions • \$660

This six-week course, created by ICE Director of Wine Studies Richard Vayda, uses grape varietals, as well as winemaking regions, as the keys to understanding the full wine spectrum. You will receive a thorough introduction to winemaking, tasting, laws and labeling as you learn about wine components and taste some of the world's most celebrated wines. In these six sessions, you will taste up to 60 wines.

LESSON 1: Winemaking and Wine-Tasting Basics
LESSON 2: France: Burgundy and Bordeaux
LESSON 3: The Major Wines and Varietals of Italy
LESSON 4: Spanish and Warm-Climate Wines
LESSON 5: West Coast and New World Wines
LESSON 6: A Tour of Sparkling Wine

Essential Wines of the Bordeaux

Richard Vayda
1 Session • \$125

Bordeaux means history, elegance, grandeur...and superb classic wines. This class explores the riches of the varied wines from this fabled region. That's why Richard Vayda has scoured the ICE cellar to put together a special tasting, covering multiple subregions and including Cru Classé wines. We'll discuss the area's history, geography, wine regulations and production, all while sipping these special samples — accompanied by some fitting nibbles. We'll taste at least nine wines, plus matching cheeses.

Essential Wines of the Spain & Portugal

Richard Vayda
1 Session • \$100

One of the oldest winemaking areas of the world, the Iberian Peninsula is currently considered one of the most exciting as well. Steeped in tradition, but not afraid to update and experiment, Spain and Portugal offer an incredible array of elegant, delicious and varied wines. This class offers a sampling of some of the top region's Reservas, as well as fascinating lesser-known examples. Specially chosen regional cheeses and bites will accompany our delightful tasting. We'll taste at least nine wines, plus matching cheeses.

Introduction to Wine

Richard Vayda
2 Sessions • \$250

This wine class is tailored to the wine novice who wants a quick, fun and basic introduction to the world of the grape. You'll learn the fundamentals of wine, wine tasting and appreciation, which will start you on the road to critically judging wine color, aroma, flavor and body. You'll discover the meaning of such wine concepts as dryness, acidity, fruitiness, tannins, varietals, vintages and more. Participants interested in continuing their exploration of wine are encouraged to go on to Wine Essentials. We'll taste up to 18 wines, plus matching cheeses.

LESSON 1: TASTING OVERVIEW – Fundamentals of Wine;
Fermentation; Wine Tasting and Appreciation
LESSON 2: TASTING TOUR – Styles of Wine; Labeling; and Tasting

Valentine's Day Champagne Gala

1 Session • \$150

ICE's resident sommelier, Richard Vayda, pulls out all the stops for this very special Valentine's Day celebration. For this delightful class, you will dine on beautiful hors d'oeuvres along with a select group of wines. Your evening begins with a discussion of the origin and making of sparkling wine, while tasting various examples, from non-vintage to vintage to rosé. The highlight of the tasting features a prestige cuvée Champagne paired with an American challenger. The class rounds out with students enjoying a buffet of classic luxury food matches while indulging in additional bubbly, making for a sparkling evening you'll always remember.

Délices de France: French Wines & Cheeses

1 Session • \$125

What could be better than wine and cheese — except, perhaps, French wine and cheese. This class will include discussions of major French wine regions, as well as the origin and processes behind various cheese types, from fresh and creamy to aged and funky. Tastings and pairings of a wide selection of both will highlight the evening. We'll taste at least nine wines, plus matching cheeses.



Essential Wines of the Veneto

Richard Vayda
1 Session • \$125

Wine is produced everywhere in Italy, but the Veneto region tops the list in quality wine production, with famous names such as Valpolicella, Soave, Prosecco and more. With cooler areas near the Alps and warmer climate near waters, the Veneto produces a large variety of excellent wines. This class will explore some of the region's better-known wines, as well as some lesser-known gems. The evening will feature at least nine wines and a selection of Italian cheeses.

Essential Wines of Spain

Richard Vayda
1 Session • \$135

One of the oldest winemaking areas of the world, the Iberian Peninsula is currently considered one of the most exciting as well. Steeped in tradition, but not afraid to update and experiment, Spain offers an incredible array of elegant, delicious and varied wines. This class offers a sampling of some top regions' Reservas, as well as fascinating lesser-known examples. Specially chosen regional cheeses and bites will accompany our delightful tasting. We'll taste at least nine wines, plus matching cheeses.

Wine Essentials II: A Survey of Varietal Wines

Richard Vayda
4 Sessions • \$440

Everyone knows about Malbecs from Argentina and perhaps sauvignon blancs from Chile — but these are not South America's only good wine-producing nations or grape varieties. Add Uruguay and Brazil, and the many distinctive regions within all four countries, and we find a multitude of delicious wine finds. ICE's resident wine

sommelier, Richard Vayda, leads this exploration of the diversity and quality of these Southern Hemisphere offerings, comprising multiple grape varieties and various styles, including sparkling and late-harvest. A selection of cheeses and snacks for pairing will accompany the tasting. We'll taste at least nine wines, plus matching cheeses.

LESSON 1: Advanced White Wines: Side-by-Side Tasting of Interesting Aromatic and Fruity Wines

LESSON 2: Advanced Red Wines: In-Depth Comparison of Selected Wines from Old and New World Regions

LESSON 3: Off-Dry to Sweet: Exploration of Elegant Rieslings to Cru Classé Sauternes

LESSON 4: Fortified and Aromatized Wines with Wine Service: Fascinating Wines, From Vermouths and Sherries to Madeiras and Portos



Essential Wines of Loire Valley

Richard Vayda
1 Session • \$125

The Loire is France's longest river, and also home to a large and varied wine making region. Crisp sparklers, mineral-driven whites, refreshing rosés and fruity reds, with choices from dry to sweet; this northern region seems to have it all! This tasting reviews some of the classic and essential wines of this ancient winemaking region. Discussions will include French wine regulations and labeling, as well as a taste of some regional cheeses, tastily illustrating the culinary adage: "What grows together, goes together!" The class will sample at least nine wines.

Essential Wines of Provence

Richard Vayda
1 Session • \$100

Provence is a land of sun-drenched beaches, olive groves, lavender fields and, of course, great wines and food. Known primarily for its beautiful multihued rosés, the appellation additionally presents a varied landscape of delicious wine styles of every type — traditional sparkling, floral-scented whites and berry-rich reds — making this region a perfect wine stop. This will be your ideal guide through an evening exploring some of the unique gems of this area. Regional cheeses and other nibbles will accompany the tasting, which will include at least eight wine selections.





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