

Culinary Classes at The Armoury

Chef Lee offers a variety of classes for beginner to intermediate home chefs looking to learn something new, advance their skills and have fun in a great environment.

Join us for one of our community classes or contact us to book a private session with friends, family or colleagues.

Note: All workshops include ingredients, small tasting and a glass of NC wine

<https://www.auroraarmourycfwi.ca/reservations> to book your session or email cfwiaurora@niagaracollege.ca

Pasta Making – September 22, 2021, at 6:00pm & September 23, 2021 at 1:00pm

\$65 per person, \$120 per couple

Come taste the difference of fresh pasta at The Armoury! Using a pasta roller, learn how to make different shapes and stuffed pastas to entertain the guests yourself! Let's face it, not everyone has a nonna to teach us the secrets to making tasty pasta!

For this course, all ingredients and small tasting of the pasta is included. Plus, take home all the pasta you made in class!

Chef Lee's Thanksgiving feast - October 6 2021, at 6:00pm & October 7 2021, at 1:00pm

\$75 per person, \$140 per couple

Our thanksgiving feast class will feature some classic and refined menu options to make your dinner stand out. Learn how to brine and cook a juicy turkey to keep your families coming back for more!

Weeknight Meals in 30 minutes- October 20 2021, at 6:00pm & October 21 2021, at 1:00pm

\$65 per person, \$120 per couple

Are you tired of cooking same meals every time? This demonstration and tasting course will inspire you to incorporate new ingredients and flavor notes into your daily meal. With a help of simple sauces and cooking technique your meals will never be same.

Salt & Flavor - November 3 2021, at 6:00pm & November 4 2021, at 1:00pm

\$50 per person, \$90 per couple

Chef Lee will prepare mini tasting and theory class to taste five tasting notes. Come find out how to best utilize sweet, sour, bitter, salty and umami notes into your cooking. We will prepare multiple flavor combination with a complimentary glass of wine to compare different flavor notes using a variety of ingredients

Classic Soups - November 17 2021, at 6:00pm & November 18 2021, at 1:00pm

\$55 per person, \$100 per couple

We hate to admit it, but winter is just around the corner. Why don't you join us to learn about classic soups such as pureed cauliflower soups to chicken noodle soup to stay warm this winter? Chef Lee will teach you a few industry tips and tricks to make your winter more enjoyable!

Baking for Brunch - December 1 2021, at 6:00pm & December 2 2021, at 1:00pm

\$60 per person, \$110 per couple

Chef Lee will teach you how to prepare a few Armoury brunch classics such as sticky buns and blueberry crumb cake. As a group, learn how to utilize simple techniques to entertain your guests on weekends.

Knife Skills – Date TBD

\$45 per person, \$80 per couple

With a help of an industry professional learn how to chop, slice, dice and hone your knife properly. In addition, Chef Lee will tell you the industry tips and tricks to keep your knife sharp

Sauces 101 – Date TBD

\$50 per person, \$90 per couple

Join us in our tasting and demonstration course to learn about key sauces that are versatile for all types of meals. Chef Lee will guide you through perfect sauces for salads, poultry, and vegetarian dishes to give that extra boost that it needs

All about Chicken – Date TBD

\$60 per person, \$120 per couple

This is a full-on nose to tail cooking. We will teach you a proper way to truss, butcher and utilize a whole chicken. Learn how to prepare the chicken for barbeques, pan frying to cooking chicken breasts for salads.