



COOKING SCHOOL

## What is the Essential Cooking Series?

Learn to cook with ease, speed and creativity while tasting fabulous foods, sipping on a glass of wine or tea, and having all of your questions answered by Viking's professional culinary instructors. Each class is a quick, two-hour, finely tuned cooking demonstration focusing on select culinary techniques such as roasting, sautéing, or grilling. Enjoy relaxed discussions, tastings, fun question-and-answer segments, and well-chosen recipes highlighting each key technique. At the end of the series, you'll have a collection of recipes you'll be confident in preparing at home.

### We'll teach you:

- How to cook with ease, speed and confidence
- How to develop creativity in your cooking without adding complexity
- How and why ingredients work
- Essential cooking terms and techniques
- How to make your meals lighter and ahead of time
- How to serve and present your meals beautifully
- How to cook with fresh, healthful, whole foods
- A new hobby that is fun, relaxing, personally fulfilling and empowering

# In just 12 weeks, learn essential cooking techniques – the basis for all good cooking.

- Week 1 -

### STOCKS

Most soups and sauces depend upon a flavorful, well-made stock. Learn to create delicious stocks that will become the foundation for all your cooking.

- Week 2 -

### SOUPS AND SAUCES

Soups and sauces distinguish a cook as an expert, and we've taken the mystery out of making them perfectly every time.

- Week 3 -

### CLASSIC AND CONTEMPORARY SAUCES

Vinaigrettes, coulis, mayonnaise and more. Discover popular sauces you'll make at home over and over again.

- Week 4 -

### BREADS AND PIZZA

Learn the techniques and the chemistry behind bread-making so that you can create crusty, homemade breads and pizzas at home.

- Week 5 -

### GRILLING, BROILING AND SMOKING

Learn to marinate, smoke, create perfect grill marks and test for doneness. Become the master of your indoor or outdoor grill.

- Week 6 -

### ROASTING AND BAKING

An effortless, healthful technique for delicious, beautifully browned foods.

- Week 7 -

### SOUFFLÉS

Learn to make surprisingly simple but elegant sweet and savory soufflés.

- Week 8 -

### SAUTÉING AND FRYING

Proper techniques ensure light, crisp coatings with minimal oil absorption. Sautéed, stir-fried, pan-fried, or deep-fried, we'll take the fear out of frying with these quick and easy dishes.

- Week 9 -

### STEAMING, POACHING AND BOILING

Infuse flavor and moisture with a minimal loss of vitamins and minerals. A light approach to cooking that is deceptively delicious.

- Week 10 -

### SWEET AND SAVORY PASTRIES

Quick and easy tips for making pie pastry for any occasion. From meat turnovers to fresh fruit tarts, you'll never buy pre-made pie dough again.

- Week 11 -

### BRAISING

Slow cooking for maximum flavor. The original "make-it-ahead" cooking technique, as the dish only gets better the next day.

- Week 12 -

### CAKES

A wonderful finale for any meal and our Essential Cooking Series graduates. Learn to bake, frost and slice different types of cakes.



Learn to cook  
with ease, speed  
and creativity  
with the Essential  
Cooking Series.

#### DO I HAVE TO TAKE ALL 12 CLASSES?

No. The classes are held once a week for 12 weeks, but you may purchase any single class at the regular single-subject class price.

#### WHAT IF I MISS A CLASS?

Don't worry if you miss a class – just make it up later in the year. Each Essential cooking class is self-contained, highlighting a different cooking technique each week. The series will be offered four times each year, easily fitting into your busy schedule.

#### WHAT ARE THE BENEFITS OF ATTENDING A COOKING DEMONSTRATION?

Enjoying the delicious aromas and flavors of each expertly demonstrated dish, having your questions answered on the spot by a Viking culinary professional, and sharing the experience with fellow cooking enthusiasts.

#### FOR WHAT SKILL LEVEL IS THE SERIES DESIGNED?

All levels. Whether you're in desperate need of the basics or you've been cooking for years and just need some inspiration, we guarantee you'll leave a better cook.

#### THE ESSENTIAL GIFT.

The Essential Cooking Series is the ultimate thoughtful gift for graduations, anniversaries, weddings, Mother's Day, Father's Day, or any special occasion – the one gift that everyone is certain to enjoy.

#### HOW CAN I BE SURE THE ESSENTIAL COOKING SERIES IS RIGHT FOR ME?

Sign up for one of our "Taste" classes – a free, hour-long cooking class, which gives you a preview of how our cooking school works. Call your nearest store or visit [vikingcookingschool.com](http://vikingcookingschool.com) for class dates and times.



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