

Culinary Workshop PARIS, FRANCE

Enjoy your choice of one of the following Le Cordon Bleu culinary experiences for (2).

Le Cordon Bleu Discovery Workshops in Cuisine & Pastry - Enjoy a six-hour themed workshop for (2). Workshops take place in the practical classrooms, and give you as much exposure as possible to the working environment of a kitchen. This hands-on experience allows the more knowledgeable gourmet enthusiast the opportunity to innovate. All necessary ingredients and equipment are provided and you are free to take home your days work. Courses take place on selected Saturdays from 8:30am-3:30pm.

2010 Dates & Themes

January 9 Making Your Own Bread	August 7 Summer Pastry, Tarts
January 16 Winter Pastries	August 14 Sweet Petits Fours
January 23 Homemade Sauces, the Finishing Touch	September 4 Taste of Provence
January 23 Savory Petits Fours	September 4 Perfect Savory and Sweet Macaroons
January 30 Financiers, Cakes and Pound Cakes	September 11 Savory Petits Fours
February 6 Freshly Baked Pastries	September 18 The Catch of the Day, Basic Techniques
February 13 Cooking with Champagne	September 18 Freshly Baked Pastries
February 20 Winter Pastries	September 25 Financiers, Cakes and Pound Cakes
February 27 Making Your Own Bread	October 2 The Chef's Choice, Poultry
February 27 The Catch of the Day, Basic Techniques	October 2 Making Your Own Bread
March 27 Terrines, a Traditional French Starter	October 9 Perfect Savory and Sweet Macaroons
March 27 Savory Petits Fours	October 9 Terrines, a Traditional French Starter
April 17 Financiers, Cakes and Pound Cakes	October 16 Fall Pastry, Cakes
April 24 Mediterranean Flavors	October 23 Making Your Own Bread
April 24 Freshly Baked Pastries	October 23 Homemade Sauces, the Finishing Touch
May 15 Sweet Petits Fours	November 6 Freshly Baked Pastries
May 22 Cooking with Champagne	November 20 The Chef's Choice for Thanksgiving
May 29 Savory Petits Fours	November 20 Fall Pastry, Cakes
June 5 Summer Pastry, Tarts	December 4 Perfect Savory and Sweet Macaroons
June 19 Sweet Petits Fours	December 4 The Chef's Choice: Duck
June 26 Taste of Provence	December 11 Christmas Chocolates
June 26 Seasonal Fruits, Tarts	December 18 The Chef's Choice, Foie Gras
July 10 Savory Petits Fours	December 18 Christmas Cakes
July 17 Making Your Own Bread	December 18 Freshly Baked Pastries
July 31 Freshly Baked Pastries	

OR

In Honor of Julia Child - Features techniques that Julia Child created during her time at Le Cordon Bleu in Paris and in Mastering the Art of French Cooking. This six-hour demonstration and workshop will feature the following recipes: pastry

turnovers with Roquefort cheese, lamb stew with spring vegetables, and chocolate mousse.

Julia Child became an American celebrity chef after graduating from Le Cordon Bleu Paris in 1951. Julia Child was one of the first women to introduce the French culinary techniques taught at Le Cordon Bleu to the American public, through TV emissions and many publications. Julia Child received the Légion of Honneur in 2000 and the Médaille Présidentielle de la Liberté in 2003. Due to the success of the book of the author Julie Powell, Julie & Julia is now a major motion picture produced by Nora Ephron, starring Meryl Streep as Julia Child, Amy Adams as Julie Powell and Stanley Tucci as Paul Child. Demonstrations and workshops are translated into English. Courses are translated in English and take place on selected Saturdays from 8:30am-3:30pm.

2010 Dates

January 9
March 6
July 10
September 25
October 30

OR

Le Cordon Bleu Paris Market Tour - Enjoy a two-hour walking tour of a Parisian market followed by a two-hour demo for (2). Discover the secrets of selecting quality produce and making the most of fresh seasonal ingredients as a Le Cordon Bleu Chef guides you around one of Paris's 80 markets. A light buffet lunch including produce from the market will be followed by a 2 hour demonstration. Courses take place on selected Fridays from 9:30am-3:30pm.

2010 Dates

January 15 May 14 September 3
January 29 May 21 September 10
February 12 May 28 September 24
February 26 June 4 October 1
March 12 June 18 October 8
March 26 July 2 October 22
April 9 July 23 November 5
April 16 August 6 November 19
April 30 August 13 December 3
May 7 August 27 December 17