

FRESH MADISON MARKET

COOKING SCHOOL

I invite you to spend a couple of hours in our kitchen turned Cooking School! We are offering cooking classes taught by our in-house chef, Greg Smart! You'll be able to watch and learn from Chef Greg as he discusses techniques that will take a once simple dish to one that truly tempts your taste buds! Everything Chef Greg will prepare can be made in your home from ingredients found in our store.

The classes will be held in our second floor kitchen from 6:30 p.m. - 8:00 p.m. Sign up for one or all by calling the phone number below. Class sizes are limited to 10 people. Each class is \$25.00 unless stated otherwise and payment will be due prior to the class. 48 hour advance cancellation notice will be required for a full refund. Wine will be sampled with each class. Each participant's age will be verified before alcohol is served.

I hope that you find these classes inspiring and helps to boost your confidence in the kitchen! If you have ideas for future classes, please contact me or discuss with Chef Greg .

Happy Cooking,

Jeff Maurer, Owner

CALL TO REGISTER

608-963-1171

ABOUT THE CHEF

Greg Smart began his culinary career in Eugene, Oregon. He learned basic French technique within a Pan-Pacific and "fusion-cuisine" framework. While in Oregon, he combined his love for wine and food. He was also influenced by the area's innate interest and abundant inventory of organic and locally grown food.

After Greg left the Valley River Inn, he became the assistant chef at Market of Choice, later becoming their head chef. Family and a sense of home called Greg back to Madison where he has served as the executive chef for the Wisco Hotel Group and as the executive chef at the Blue Marlin before joining Fresh Madison Market. In his spare time, he plays in bands in Wisconsin and Oregon and serves as an occasional judge for various cooking competitions.



Class Schedule

One Pan Cooking - Salmon 1

July 29th, 2010

Learn how to prepare a simple salmon dish with delicious sides and topped with a nice finishing sauce. Learn how to buy and prepare salmon, seasoning techniques, and how to cook in steps. This class is intended to teach you how to prepare salmon and side dishes in one pan and usually in less than 20 minutes. Enjoy a fresh fruit salad with a yogurt and mango dressing to end the night. Wine will be served with tastings of the prepared dish to participants at least 21 years of age.

One Pan Cooking – New York Strip 1

August 5th, 2010

Chef Greg will show you how to pan-sear and pan-roast New York Strip. The sides will be a simple preparation of roasted potatoes with mushrooms and spinach. We will talk about seasoning techniques, allowing meat to rest, and different finishing techniques for the dish. End the night with a simple and easy rendition of chocolate pot de crème. Wine will be served with tastings of the prepared dish to participants at least 21 years of age.

Chicken Meatloaf Roulade 1

August 12th, 2010

This class will demonstrate a fresh new take on the classic meatloaf by adding sweet and spicy flavors. We will use ground chicken, Chipotle peppers, and sweet dried apricots to make a creation that is sure to please! Something sweet and cool to calm the Chipotle fire, we will prepare sherry caramel strawberries with ice cream as a night cap. Wine will be served with tastings of the prepared dish to participants at least 21 years of age.

Pasta 1

August 19th, 2010

This class will demonstrate some basic truths about how to make pasta simply good, and what to put with it to make it simply amazing. Learn how not to over-cook, under-cook, and/or under-season your pasta. We will talk about sauces, pasta types, cooking times and how to finish a pasta dish or pasta side. Top it off with a salt-crusted pineapple dessert. Wine will be served with tastings of the prepared dish to participants at least 21 years of age. ***(Class Fee: \$20.00)***

Roulade – Salmon 2

August 26th 2010

Now that you know a little about salmon, think outside the usual seared or grilled techniques. How about a salmon roll up or roulade as it is sometimes called? Add a whole new layer of flavor and texture to your experience. In this class, you will learn how to do an upscale presentation with a simple preparation. Ingredients used will be spinach, goat cheese, and chorizo sausage. Finish it off with a decadent recipe for coconut dense fudge with mint. Wine will be served with tastings of the prepared dish to participants at least 21 years of age.