

March 2024 Calendar

All classes start at 12pm, lunch will be served, wine bar is help yourself and sparkling and still water will always be included. Price for all classes is \$75.00 per person.

FRIDAY, MARCH 1ST -OR- SATURDAY, MARCH 2ND
Home Chef Series

Roasting & Braising - Week 6

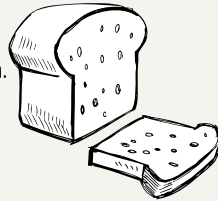
Today we talk about turning up the heat and embracing roasting for the simplest and most flavorful results. We also dive into braising which is where our Instant pots and Crockpots come into play. Big menu big class – demo and discuss – Come hungry, 12-2pm.



WEDNESDAY, MARCH 6TH
Bread at Home

The Ultimate Sandwich Bread Collection Week 1 - Country White

You may never buy a loaf of store-bought sandwich bread again.
Come see why. 12-3pm.



FRIDAY, MARCH 8TH -OR- SATURDAY, MARCH 9TH
Home Chef Series

Pasta from Scratch - Week 7

In Today's class, we make a classic pasta dough from scratch, roll into sheets for "No-Boil" lasagna, and cut into fettuccini - We add two more sauces to our HCS collection, a delicious marinara and a creamy Alfredo.

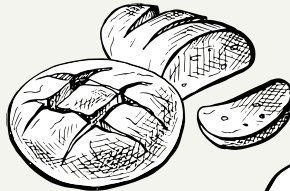
So fun so delicious – Join us! 12-2pm.



WEDNESDAY, MARCH 13TH
Bread at Home

The Ultimate Sandwich Bread Collection Week 2 - Light Rye

So many people love this bread for sandwiches (us included) and a homemade version is so much better than anything you can buy. Come see why! You may never buy store-bought again! 12-3pm.



FRIDAY, MARCH 15TH -OR- SATURDAY, MARCH 16TH
Home Chef Series

Classic Baguettes - Week 8

This is your introduction to yeasted breads at home if you are a first timer – and a deeper dive into trouble shooting yeast bread at home if you have a few baking attempts under your belt already. Our classic baguette is such a versatile bread you will love making it again and again! 12-2pm.

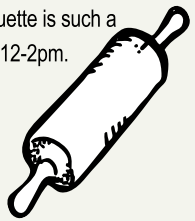


WEDNESDAY, MARCH 20TH
Bread at Home

The Ultimate Sandwich Bread Collection Week 2 - The Best Multigrain

(This is NOT your Nourished Kitchen Multigrain – this one is engineered for sandwiches) If you love a good multigrain but have had a hard time finding one at the store with any real flavor or texture this recipe will solve that problem! It's simple and amazingly delicious.

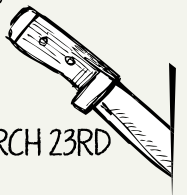
The bread of your sandwich dreams. 12-3pm.



FRIDAY, MARCH 22ND -OR- SATURDAY, MARCH 23RD
Demo & Discuss

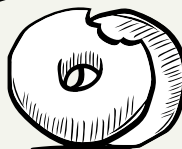
Favorite Thai

this class has had soooo many requests for a repeat – here it is! Our favorite Thai recipes that you can easily make at home. Come hungry, 12-2pm.



WEDNESDAY, MARCH 27TH
Hands On
Bagels from Scratch!

Back by popular demand and we sure understand why! If you have never had a homemade bagel, its possible you have never had an amazing bagel. These. Are. Amazing. So much simpler to make than you can believe and you'll be able to step away from the preservative and additive-laden store bought versions from now on. These freeze beautifully too. Take your handiwork home to enjoy for weeks to come. We snack on Chef Andrea's Bagels – Chef Greg sets us up with smoked salmon, cream cheese, and all the salted butter we can eat! 12-2pm.



**March 29-31 we are closed for Easter Weekend.
Enjoy your holiday everyone!**

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