

April 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.



WEDNESDAY, APRIL 3RD 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, APRIL 17TH Hands On **No Fail Pound Cake**

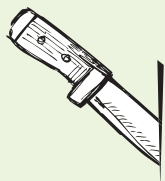
This amazing recipe is Chef Greg's creation and the formula allows you to bake a pound cake without a bundt pan – in any pan you like – he uses his 12 inch cast iron and you are free to bring your cast iron skillet with you too – otherwise we provide an aluminum pan for you. You can make yours a lemon poppy seed version, or the classic Chef Greg version with blueberries. So delicious and simple. We dine on Chef Greg's handiwork and you take yours home to share and enjoy. 12-2pm.



FRIDAY, APRIL 5TH Demo & Discuss **All About Biscuits!**

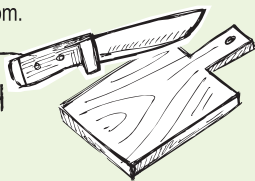
Come hungry and ready to deep dive into the world of perfect homemade biscuits – we knock out Chef Greg's famous Cathead Cast Iron Biscuits with Sausage Gravy, Chef Andrea's best Chicken and Dumpings, Savory Cheddar and Scallion Biscuits, a tender heavy cream biscuit turned into the perfect strawberry shortcakes.

All are easier than you think. 12-2pm.



SATURDAY, APRIL 6TH Home Chef Series **Knife Skills**

Hands down our most popular class – come see why! We discuss types of knives, sharpening, proper techniques and step into a new vision for our home cooking with discussions on comfort, habits and making our home veggie prep fast and fun. Lunch included 12-2pm.



FRIDAY, APRIL 19TH Demo & Discuss **Puff Pastry Recipes**

Savory and Sweet. Frozen puff pastry is a staple in Chef Andrea's kitchen because it is so versatile – today we share our favorite recipes some sweet and some savory and we will make a blitz puff pastry for you to consider at home too – fun discussion and delicious lunch. 12-2pm.



SATURDAY, APRIL 20TH Hands On **Calzones from Scratch**

This homemade pizza dough is a recipe you will make again and again – and our Calzones are the PERFECT answer at home when you are craving pizza but are not up for the mess – these bake at a reasonable temperature, and they freeze and reheat beautifully (as we know, that's not true for pizza) – so easy and so delicious. We dine on Chef Andrea's handiwork and you take your creations home to share and enjoy. 12-2pm.



FRIDAY, APRIL 12TH The Nourished Kitchen Series **Power Bowls**

Making a delicious and nutritious power bowl is really simple once we have some basic formulas and techniques down. We share tips on prepping so you are set up for a week of healthy and delicious eating. Join us for this great class! Lunch included. 12-2pm.



WEDNESDAY, APRIL 24TH Special Guest Instructor **Dr. Rashmi Shram - Ayurvedic Cooking**

An introduction into the delightful and delicious world of Ayurvedic cooking and practice. This incredibly special event may change the way you look at the world of food forever – in the most wonderful way. Clean eating can feel daunting at first – Dr. Schram will walk us through this concept and show us some amazing tips to make fast changes that have huge impacts. 12-2pm.



SATURDAY, APRIL 13TH Hands On **Tuscan Olive Bread & Homemade Ricotta**

This delicious bread is easier than you think and serving it with a side of warm homemade ricotta is a decadent treat you CAN do at home easily! Join us – we snack on Chef Andreas Breads and Cheese and you take your creations home to share and enjoy. 12-2pm.



FRIDAY, APRIL 26TH -OR- SATURDAY, APRIL 27TH Demo & Discuss

The Ultimate Cast Iron Burger Collection with Chef Greg

Chef Greg is a local authority on a good burger. He tries them all and when he finds one he loves, he works to recreate the flavors at home. Cast iron is a natural when searing up burgers too. These recipes are so delicious and guaranteed to get you out of your "burger rut" at home! Just in time for cookout season! 12-2pm.



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