WILLIAMS-SONOMA

Culinary Events

AUGUST 2015 Technique Classes

Our Technique Classes are complimentary and held at your local Williams-Sonoma store. Class sizes are limited. For specific times and more details, please see an associate.



Cooking with Tomatoes SUNDAY, AUGUST 2

Summer gardens are at their prime in August, offering a wealth of inspiration in the kitchen. Tomatoes are ripe and ready at last, and we're hungry to use them in everything! Join us for homemade Zucchini, Tomato and Ricotta Herbed Lasagna, plus tomato sauce prepared two ways.



Pairing Fresh Pasta with Sauces SUNDAY, AUGUST 9

It's easier than you might imagine to make fresh pasta at home. We'll demonstrate everything, from preparing the dough to rolling it through a hand-cranked machine and showcase techniques for pasta extruding as well. Then we'll create some simple sauces. Take home smart shortcuts for getting a pasta supper on the table even when time is short.



Focaccia Making with Oil and Vinegar Tasting SUNDAY, AUGUST 16

Learn how to make the classic Italian flatbread known as focaccia. Then we'll dip the freshly baked bread into an assortment of oils and vinegars—a simple but amazing combination.



Pressed Italian Sandwiches SUNDAY, AUGUST 23

Discover the secrets to making perfect panini. In this class we'll create pressed Italian sandwiches using some of our favorite ingredients, including pesto, roasted bell peppers and other summer vegetables, along with meats and cheeses. The options are endless!



Pizza! Focaccia Style vs. Classic Pizza SUNDAY. AUGUST 30

With the abundance of garden-fresh ingredients, summer is the perfect time to make pizza. We'll demonstrate how to prepare a classic pizza with a crisp crust as well as a focaccia-style one. We'll share some of our favorite tips for making savory pizza any night of the week. In this class we'll be featuring Golden Boy Pizza's SanFrancilianstyle focaccia pizza.



August Junior Chef Classes

Cooking with Tomatoes • Saturday, August 1 at 10am

Tomatoes are ripe and ready for eating and cooking this summer! Join us and learn to make some delicious dishes that are sure to impress your family. You'll also learn some fun facts about tomatoes. Suitable for ages 8–13

Fresh Pasta and Pesto • Saturday, August 8 at 10am

It's lots of fun to create homemade pasta. We'll make the dough and roll it out with a hand-cranked machine. You'll also watch us make dough in a machine that mixes and extrudes the pasta for you. Then we'll whip up some basil pesto in a food processor. Finally, we'll toss the cooked pasta with the pesto and eat. Super-simple and yummy! Suitable for ages 8–13.

American Girl Cupcakes with Grace • Saturday, August 15 at 10am

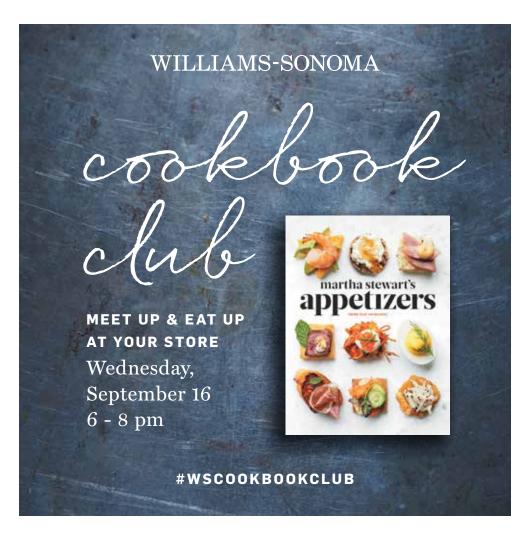
Join us and make some of Grace's favorite cupcake recipes! In this class you'll learn about basic cupcake recipes and types of frostings, and practice decorating techniques like piping and writing with frosting. Suitable for ages 8–13. \$30 per child. Call your local Williams-Sonoma store to sign up. Class size is limited to 12 students.

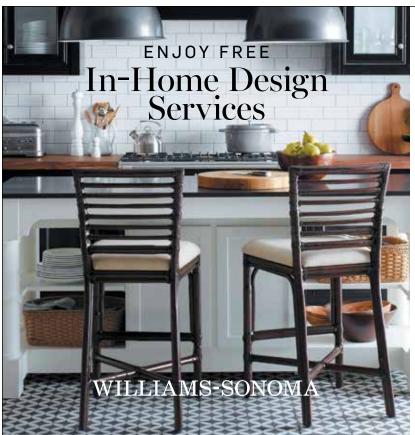
Pressed Italian Sandwiches • Saturday, August 22 at 10am

Toasty on the outside with a warm filling inside, pressed Italian sandwiches are always a favorite. Our kid-friendly combos will hit the spot—how about salami and cheese, Nutella and strawberry, or ham, tomato and cheese. Young chefs will have fun making and eating them. Note: Nuts will be served in this class. Suitable for ages 5–13.

Pizza! Focaccia Style vs. Classic Pizza • Saturday, August 29 at 10am

Who doesn't love pizza! Kids will have a blast rolling out the dough and topping their pizzas as they please. We'll bake them off and dig in to the best pizza ever! In this class we'll be featuring Golden Boy Pizza's SanFrancilian-style focaccia pizza. Suitable for ages 5–13.





LET US COME TO YOU!

We will help you realize your kitchen, dining, and entertaining dreams. Set an appointment with a Williams-Sonoma Kitchen & Home Design Specialist. Call your local store today!