

WILLIAMS-SONOMA

Culinary Events

JANUARY 2015 Technique Classes

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



Fresh Start—Teas, Juices & Smoothies SUNDAY, JANUARY 4

Freshly steeped teas, pressed juices and blended smoothies are the perfect way to begin the day, especially if you want to keep your New Year's resolution of healthy eating. In this class we'll show you how to brew warming teas and blend vegetables and fruits to create delicious drinkable meals.



Basics of Nonstick Cooking SUNDAY, JANUARY 11

Cooking with nonstick pots and pans is a wonderful way to keep the amount of fat you use to a minimum. This class will cover all the basics. You'll learn about the benefits of our new Williams-Sonoma Professional Nonstick Cookware, the best ways to use it and some healthful recipes to enjoy.



Comfort Cooking SUNDAY, JANUARY 18

Designed to nourish both body and soul, comfort foods are just right for the chilliest months of the year. Join us and learn how to make some warming dishes that the entire family will love—and they're easy enough to enjoy on weeknights.



Game-Day Eats SUNDAY, JANUARY 25

Invite friends over on football Sunday and serve up hearty, crowd-pleasing dishes, from fun finger foods to piquant chili. We'll share some winning make-ahead recipes (so you won't miss the kickoff) as well as creative ways to serve everything up. Those cheers you hear will be for you!



Junior Chef Classes

Join us for an exciting lineup of free cooking classes just for kids!

52 New Foods: Blender Bar - Saturday, January 3
Cook up family fun by joining us for a series of classes designed by Jennifer Tyler Lee, creator of the award-winning food game *Crunch a Color* and author of *The 52 New Foods Challenge* cookbook. This class will boost creativity and confidence by empowering children to make healthy smoothies in the blender. Suitable for ages 5–13.


Baking for Beginners - Saturday, January 10
Want to become a better baker and help out mom and dad in the kitchen? We'll teach you some basic baking techniques and then prepare a yummy breakfast and a baked snack together. Suitable for ages 9–13.

Better Burgers - Saturday, January 17
There's nothing like a juicy burger that you've helped to make—and then get to eat! Join us and learn how

to make delicious burgers along with some great toppings. With a little adult help, you can be in charge of a burger dinner! Suitable for ages 9–13.

Fun Finger Foods - Saturday, January 24
In this class, it's A-OK to eat with your fingers—no forks required! We'll teach you how to make scrumptious finger foods that are great for snacks, lunch and dinner. What could be more fun? Suitable for ages 9–13.

52 New Foods: No-Bake Valentine's Treats - Saturday, January 31
Valentine's Day treats are the tasty topic of the next class designed by Jennifer Tyler Lee, creator of the award-winning food game *Crunch a Color* and author of *The 52 New Foods Challenge* cookbook. Together we'll make three easy, no-bake treats that are perfect Valentine's Day! Suitable for ages 5–13.



WILLIAMS-SONOMA

Cookbook Club

Cook your way through some of our very favorite cookbooks with our Cookbook Club Classes. Learn how to prepare and enjoy several dishes from one of our most popular cookbooks, which you will then get to take home with you!



- FEBRUARY COOKBOOK CLUB -

Tyler Florence's *Inside The Test Kitchen*

WEDNESDAY, FEBRUARY 11 AT 6PM

When it comes to creative new twists on old-fashioned comfort food, no chef does it better than Tyler Florence. In his latest cookbook, the award-winning Food Network star reinvents and demystifies comfort food classics using a thoroughly modern method: social media. He asked his 592,000 Twitter followers to help curate the dishes they'd most like to recreate at home—and now he's delivering with innovative techniques and 120 crowd-pleasing recipes, all documented with step-by-step photography taken on Tyler's own iPad.



Tyler Florence's Roasted Apples, Potatoes, and Brussels Sprouts with Whipped Parmesan

Serves 4 to 6

2 medium Pink Lady or Gala apples

1 pound assorted baby creamer potatoes (Red Bliss, gold, purple)

1 pound Brussels sprouts

2 tablespoons extra-virgin olive oil, plus more for serving

8 to 10 fresh sage leaves

Kosher salt and freshly cracked black pepper

½ cup crème fraîche

¼ cup grated Parmigiano-Reggiano

Make the apples and vegetables. Preheat the oven to 500°F. Set a large cast-iron pan in the oven to get good and hot. Cut each apple into 8 wedges and remove the cores. Cut the potatoes in half, and cut the Brussels sprouts in half through the stem. Remove the pan from the oven and add the olive oil. Add the sage leaves and let them sizzle for 30 to 40 seconds to crisp up the leaves and infuse the oil. Remove the leaves from the oil, drain on paper towels, and set aside for garnish. Add the apples, potatoes, and sprouts to the hot pan, season with salt and pepper, and toss to coat everything. Return the pan to the oven and roast for 15 to 20 minutes, until the potatoes are tender.

Make the Parmesan whip. In a large mixing bowl, combine the crème fraîche, Parmesan, and salt and pepper. Whisk together to aerate and thicken, then refrigerate to chill and firm. When the vegetables are done, remove the pan from the oven and allow to cool slightly. Then dollop spoonfuls of whipped Parmesan crème fraîche on top so it melts over the vegetables and forms a sauce. Garnish with cracked black pepper, the fried sage leaves, and a drizzle of extravirgin olive oil.