

Culinary Events

JULY 2017 Technique Classes

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



Knife Skills SUNDAY, JULY 9

Learn how to chop, slice and dice like a pro. We'll discuss the differences between various brands of knives, and you can give them a test run as practice your chopping skills. Then the instructor will prepare an easy recipe using your cut-up ingredients. We'll also offer knife sharpening services in this class (first knife is free, \$5 per additional knife)



Bobby Flay's Kale & Wild Mushroom Paella SUNDAY, JULY 16

Escape with us on a culinary journey to Spain as we cook paella, the country's classic rice dish that originated in the Valencia region. We'll be making Bobby Flay's Kale & Wild Mushroom Paella, a modern twist on a Spanish classic.

\$30 per person includes a paella pan!

(Class taught by a Williams Sonoma Culinary Specialist)



Giada's Pasta Pop-Up SUNDAY, JULY 30

We're excited to introduce our new and exclusive tools and pasta sauces, crafted using the signature recipes from Giada De Laurentiis, award-winning Food Network star and best-selling cookbook author. Join us for a fun and delicious class all about ravioli!

\$30 includes a pasta tool from our new collection by Giada!

(Class taught by a Williams Sonoma Culinary Specialist)





