

Cooking in the Kitchen with Nina

Hands-On – Private Cooking Class

This private hands-on class is perfect for one-on-one teaching.

- Simply set the date with Nina and choose a menu . . .
- No worries, no clean-up – just fun for you.

Types of Cooking Classes:

You will do the cooking in this private class along with me (Chef Nina). Private classes are for one or two people. I'll have all the ingredients ready for you when you arrive. I will be around to assist you as much as you desire.

Most of my classes are 3 hours in length, but they can be shortened to 2-hour classes. The price ranges from \$250 to \$400, depending the menu selected. I have lots and lots of menu options, but I have listed some examples below:

Breakfast for Dinner – (Featuring examples like: a brunch casserole, Creamy Scrambled Eggs in Puff Pastry, Stuffed French Toast, Eggs Benedict, Italian Frittata, Fruit Spritzers, Baked Bacon, Smoked Pork Chops with Apricot Glaze, etc.)

Italian Dinner Class – (Featuring examples such as: Bruschetta, Spinach Salad, Chicken Piccata or Marsala, Angel Hair Pasta, Tiramisu (traditional, parfaits or ice cream). Mexican, Asian and Caribbean Theme Dinners are also available.

Appetizer/Cocktail Party Class - (Featuring examples such as: Bruschetta with Various Toppings, Various types of Hummus, Roasted Red Pepper Dip with Veggies, Caramelized Onion Dip, Grilled Brie on Maple Plank, Roasted Raspberry-Chipotle Dip, Caprese Salad on a Stick, etc.)

Dessert Buffet: Special desserts (Coure ala Crème (heart-shaped cream dessert), Tiramisu Parfaits, Mango Mousse, Chocolate Mousse Cake, Molten Chocolate Cake), etc.

Please call Nina at 319-393-7675 to discuss specific menus and budgets. I am happy to work with you to customize your event.

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