

Cooking Risotto

- Instructor:** Graeme Marney; 416-996-9716; graememarney@gmail.com
- Date/Time:** Wednesdays; Jan 24, 31 and Feb 7; 9:30 – 10:30am
- First class:** Wednesday, Jan 24 (3 Session/s)
- Location:** Trinity St Stephen's United Church – Amherst (1 Ratchford Street)
Hertz Hall Kitchen
- Participants:** Min: 10; Max: 15

Course Outline: Session #1 – The history of risotto, required kitchen equipment, shopping for ingredients and actual preparation of a basic stovetop classic risotto suitable for an accompaniment with braised meat or similar.

Session #2 – Building on the first week this session will discuss making a traditional stove top risotto as a foundation for a one pot meal incorporating chicken, mushrooms, leeks, and herbs

Session #3 – Keeping with the idea of risotto as the foundation for an entire meal this session will involve making a risotto cooked on the stovetop as well the oven with ingredients including: smoked fish, baby spinach, and leeks

(To fully benefit from these sessions participants should be able to stand for at least 30 minutes)

Instructor Bio: Graeme is an amateur home chef with a passion for Italian cuisine broadly with a particular interest in risotto. Apart from an occasional cooking course at home and abroad Graeme is largely self-taught.

Remember to Check Your E-Mail Before Each New Course Begins and During the Course. You will receive an e-mail if:

- a)** the course is cancelled or delayed unexpectedly or if there is a change in the time or venue of the course; **b)** during the course if the instructor gives notice that he/she is ill or unavailable for one of the sessions. The course liaison will attempt to contact those without e-mail by phone, so please make sure TSC has your correct phone number and e-mail.

Attendance/Absenteeism. TSC instructors are volunteers who work very hard to prepare courses. Your cooperation is appreciated in

