

# pineneedles *in my salad*



Delicious inspirations

Celebrate your love of food and learn techniques behind the recipes. Explore delicious menus in a small group setting and have fun in the kitchen with friends. Enjoy a generous taste of every dish. Together we'll make delicious inspirations.

## **How it works:**

Instruction is 1.5 - 2 hours long. Small groups are best so everyone has a chance to test their skill in the kitchen. I recommend 4 – 8 people depending on space available. Location is primarily in your home with your group of friends. However a business or instructor's private kitchen may also be available upon request. Fresh, in-season ingredients are used. Menus may vary a little depending on what's available. Our goal is to design a menu that inspires you! Class themes are suggested below. All items can be made gluten-free. À la carte options may also be requested. I do the shopping and bring the fun to you. Alcohol is not included in the cost. Online individual billing for your group members is available. Payments must be made in full at least one week prior to the event.

**Cost:** \$60 - \$85 / person, plus any à la carte catered items or beverages (depending on the menu and length of class selected).

## **Suggested menus:**

- *Molto Bene*  
Learn to make Italian classics your family will love. Our menu includes wilted escarole salad. Next, mushroom risotto and finally Tuscan pasta with sausage and beans. Learn about the diversity of Italian cooking.
- *Buona Sera Napoli*  
Discover a taste of the Amalfi Coast. We'll start with a classic caprese salad. Next, spaghetti with lemon shrimp. Finally, classic meatballs with a red sauce.
- *Family favorites*  
Learn to make kid-friendly favorites from scratch. We'll start with a roasted red pepper hummus snack. Then we'll make crispy chicken tenders with homemade garlic aioli. We'll finish with decadent gluten-free chocolate zucchini cake.

- *BBQ Favorites*  
Shine like a star at your next BBQ. We'll start with peach caprese salad. We'll also make a cold 3-bean salad with a homemade champagne vinaigrette. Finally we'll make Italian-style grilled rib-eye steak ~ (tagliata di manzo).
- *Brunch favorites*  
Our menu includes a seasonal vegetable frittata. Next grain-free California eggs Benedict with perfectly poached eggs and hollandaise sauce. We'll finish with an apple pecan pound cake.
- *Seafood lovers*  
The Pacific Northwest is known for its seafood. Our menu includes poached salmon with a lemony veloutè sauce. Next Neapolitan-style spaghetti and clams in a red sauce ~ (spaghetti alle vongole rosso). We'll finish with a simple seasonal sweet treat.

## **Contact**

For more information contact Michelle at [pineneedlekitchen@hotmail.com](mailto:pineneedlekitchen@hotmail.com)

## **About**

Michelle is a seasoned home cook. Her culinary journey is inspired by her travels and fresh seasonal ingredients. Her recipes are influenced by classic Italian cuisine and North American favorites. Michelle lived in Italy for two years. While there she completed culinary courses in Tuscany and the Amalfi Coast. She has also completed culinary classes in the Seattle area. Michelle lives a gluten-free lifestyle and has adapted many recipes to be gluten-free. For more information about Michelle, visit [pineneedlesinmysalad.com](http://pineneedlesinmysalad.com)