

chefmakers[®]

COOKING ACADEMY

2011 Class Catalog - Freedom of the Seas[®]

Knife Skills



Chefmakers Cooking Academy share their expertise and knowledge on how to work safely, cleanly and efficiently in the kitchen. With the assistance of award-winning chefs, you'll discover the right knife for the right job as well as how to hold and use them.

During this 2 ½ hour culinary class, you'll learn how to cut the most common and basic vegetables, including how to dice and slice an onion, chop a carrot, cut up a pepper, make steak fries and how to chop herbs.

We will learn how to make *Roasted Vegetable Soup, Roasted Sweet Potato Steak Fries with Datil Pepper Cream*

All About Chicken



Roll up your sleeves and get ready to become skilled in cooking with chicken. Our staff of talented chefs will show you how to debone a chicken, pound a chicken breast, split and cook a whole chicken and even how to look cool while carving a cooked chicken or turkey.

As you learn various chicken-based recipes, you'll also be shown the secret to cooking each piece so that the dish comes out perfect every time. Each recipe is sure to become a family favorite.

We will learn how to make *Mustard Basted Whole Chicken, Mahogany Whole Chicken, Chicken Cordon Bleu and Rosemary Lemon Chicken*

Small Bites



Do you enjoy entertaining? Would you like to learn an array of different recipes that are sure to be a hit at any social gathering? Small Bites is the class for you. This class teaches you how to prepare some delicious appetizers, while sipping wine and interacting with other guests.

We will be making *Avocado & Salsa Bruschetta, Bacon Wrapped Plantains, Lemon Lamb Chops, Crab Cakes with a Chili Remoulade Sauce and Mini Puff Pastry Turnovers.*

Playing with Chocolate



Do you have a craving for something sweet? We invite you to join us and learn how to melt chocolate and then pipe it out into some cool designs. Afterwards, we'll show you how to design your own chocolate covered strawberries. Feed the ultimate chocoholic and join this delectable class. After all, what can be more fun than playing with chocolate?

We will learn how to make *Chocolate Covered Strawberries*

Cooking Around the World



Part of our *Wine & Dine Culinary Series*, our award-winning chefs at Chefmakers Cooking Academy will take your taste buds on a culinary vacation around the world. The evening begins with a glass of sparkling wine and continues over the duration of a four-course meal, featuring a selection of different dishes.

We will be making *Caramelized Onion Pissaladière, Shrimp Scampi on Grilled Romaine, Mini Beef Wellingtons on Leek Fondue and Key Lime Pie with Vanilla Bean Whipped Cream*

New American Cuisine



Savor a delectable meal featuring a variety of all-American dishes. Each of these recipes is sure to become a family favorite. Part of our *Wine & Dine Culinary Series*, this class promises an exciting evening filled with fun and food.

We will be making *Rustic Tomato Soup, Braised Beef Brisket with Avocado Cream, Smashed Red Skin Potatoes & Citrus Green Beans and Mini Chocolate Lava Cakes with Orange Whipped Cream.*

Thai Beef Salad



When it comes to adding a little international flair to your meals, this recipe is a must. Whip up this authentically fresh and fragrant Thai salad in the time it takes to shower. Made with spicy grilled beef, noodles, bean sprouts and fresh herbs drizzled with a Thai Chili Dressing.

We will be making *Thai Beef Salad and Thai Chili Dressing*

Perfect Shrimp



This quick and easy recipe will take the fear out of attempting to cook shrimp perfectly. Our chefs at Chefmakers Cooking Academy will show you how to sauté shrimp in tomato and peppers – just like they do in the Caribbean. Perfect as an appetizer or main course, it's also a delectable way to bring a bit of excitement to the dinner table.

We will be making *Caribbean Shrimp with Soffrito*

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Handmade Scones



So simple, so tasty and yet easy enough to make everyday. Part of our Quick & Easy Culinary Series, you'll learn how to make the basic dough for handmade scones. For a little variety, you can also add in almost anything you can dream of.

We will be making **Basic Scones and Fresh Butter**

Crepe-Tastic



Imagine their surprise when you present your friends and family with layers of crepes filled with berries and cream. But before you tempt their taste buds with these sweet and savory treats, enjoy one filled with French favorite, Ratatouille. Once you know how to make the crepe, the fillings are positively endless.

We will be making **basic Crepe Batter, Ratatouille and a Gateau of Crepes with Berries & Cream**

Risotto Made Easy



No need to be afraid of Risotto any longer. During this one hour-long class, our chefs will share their expertise and show you the tricks that make this dish easy enough to make everyday. And if you're looking for a little more variety, we'll even show you how you can add anything to this recipe to change it up every time.

We will be making **basic Risotto using a variety of delicious ingredients**

Fried Rice



Add a little Asian influence to your dinner table. Fried rice is so very simple to prepare, yet so delicious. This recipe can also be varied with meat, chicken or vegetable depending on your mood.

We will be making **Vegetable Fried Rice**

Shepherd's Pie



Looking for the perfect meal for those cold, frosty nights? Attend this Quick & Easy Culinary Class and learn how to prepare Shepherd's Pie. This traditional Irish dish is an all time favorite, made with ground beef or lamb, fresh vegetables and topped with creamy mashed potatoes.

We will be making **traditional Irish Shepherd's Pie**

Cantonese Beef Soup



Made with stewed beef, vegetables and a beef broth that has a hint of coconut and spice, this soup has wonderful clear flavors and is a healthy option for your family. Best of all, this tasty soup can be made in just 30 minutes. Delicious, simple and an all-in-one dish!

We will be making **Cantonese Beef Soup**

Chinese Take-Out



Why order out when you can bring the taste of Asia in your home? Included in our World Cuisine Culinary Series, we'll teach you how to create this amazing menu without breaking the bank. Prepare mouth-watering ribs, spicy Kung Pao Chicken and authentic Low Mein.

We will be making **Hoisin Spareribs, Kung Pao Chicken and Vegetable Low Mein**

Everyday Manicotti



When it comes to preparing fresh pasta, it doesn't have to be difficult! Contrary to popular belief, this simple dish can be made ahead of time and can be filled with anything you can imagine. Pair it with a fresh, everyday salad to complete the meal.

We will be making **Fresh Pasta Noodles, Four Cheese Pasta Filling and a Simple Everyday Salad**



POLICIES

Additional charges will apply. Space in each class is limited to ensure a fantastic guest experience. Please wear closed toe shoes and notify us of any food allergies. All participants will be required to sign our Waiver and Release of Liability. We reserve the right to cancel or modify classes due to low enrollment or unexpected itinerary changes and may need to alter menu items due to lack of available food products or other circumstances beyond our control. Check your daily Cruise Compass for times and location.

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