

COOKING

Cooking with the Chefs – Dream Cakes

(formerly *DelecToGo*)

3455 W. Dempster St., Skokie

BAKING, PASTRY ARTS AND MORE FEE: \$277 for series

Dream Cakes is a unique gourmet and pastry shop offering a truly artful array of baked goods, exciting catering solutions, and last-minute food to go when you've no time to cook. They specialize in distinctive weddings, unique dinner parties, and corporate events, as well as the everyday needs of their customers. Classes at Dream Cakes are hands-on, with everything—recipes, ingredients, equipment and aprons—included. You'll take home your delicious finished products. The series instructor is **Chef Mark Kwasigroch**, an owner of Dream Cakes, who also teaches pastry arts at Kendall College School of Culinary Arts. You may register for Series I (Tuesdays) or Series II (Thursdays) at a discount, or for individual classes. No senior discount for any *Cooking with the Chefs* class.

Series I

HEC F58-41, DCAKES, 4 Tue., 5/20, 6/3, 6/17, 7/15, 7-9 pm CRN 50286

Series II

HEC F58-42, DCAKES, 4 Thu., 6/26, 7/10, 7/31, 8/7, 7-9 pm CRN 50287

KNIFE SKILLS

FEE: \$70

Knowing how to skillfully use knives is critical for cooks, yet many people have never mastered proper technique. In this class you'll learn to safely chop, julienne, chiffonade and slice to perfection, thus saving you lots of time in your cooking! You will also learn proper care of your knife, sharpening and honing. You'll take home everything you cut up! Bring your own chef and paring knives to the class. No senior discount.

HEC F74-31, DCAKES, 1 Tue., 5/20, 7-9 pm

CRN 50367

HEC F74-32, DCAKES, 1 Thu., 6/26, 7-9 pm

CRN 50368

CAKE DECORATING

FEE: \$79

Dream Cakes—the name says it all. If their customers can dream it, they can make it. And beautiful as they are, these cakes taste just as good. Chef Mark will share his techniques as you learn to fill, assemble, and then decorate your own cake with butter cream. You'll take home your beautiful and delicious creation. No senior discount.

HEC E26-31, DCAKES, 1 Tue., 6/3, 7-9 pm

CRN 50369

HEC E26-32, DCAKES, 1 Thu., 7/10, 7-9 pm

CRN 50370

HOME MADE PASTA

FEE: \$79

It's magic! You'll turn flour, eggs, water and a generous helping of laughter into delicious home made pasta. Dough technique, pasta shapes and flavor combinations will be covered. You'll never go back to dry boxed pasta again. No senior discount.

HEC E42-31, DCAKES, 1 Tue., 6/17, 7-9 pm

CRN 50371

HEC E42-32, DCAKES, 1 Thu., 7/31, 7-9 pm

CRN 50372

TAPAS

FEE: \$79

Tapas are similar to appetizers, but a bit more substantial. Spanish restaurants and bars serve them in the early evening before Spain's traditionally late dinner hour. They might be small tarts, skewered pork or beef, or deep-fried morsels. Others are served in saucy mixtures similar to stew or shrimp in a wine sauce. They can be an appealing prelude, or combined to make an eclectic meal. Learn to make a tasty assortment and take it all home! No senior discount.

HEC S16-31, DCAKES, 1 Tue., 7/15, 7-9 pm

CRN 50373

HEC S16-32, DCAKES, 1 Thu., 8/7, 7-9 pm

CRN 50374