

From the editor

This season, we're again proud to bring you variety of classes for different types of learning. Our demo classes offer relaxed discussions, tasting, fun question-and-answer segments and well-chosen recipes you'll be confident in preparing at home. Our hands-on classes give you an opportunity to get your hands dirty. Learn by doing as you're guided through all the techniques you need to prepare your class menu. Register today, you will win an "eat cake" apron! So come join us in one of our stores and bring back the tradition of cooking with friends. And take the yummy leftovers home!
Bon Appétit,
Nicole Smith

A quick tip from the chef

Removing seeds from a vanilla bean can be a tough task. Try using a small, sharp knife to cut the vanilla bean in half lengthwise. Place the knife at one end of one bean half and press down to flatten the bean as you move the knife away from you and catch the seeds on the edge of the blade. Add the seeds as well as the pods to the liquid ingredients.

Featured recipe: Vanilla Crème Brûlée

Ingredients:

- 1 whole vanilla bean
- 1 cup half-and-half (8 ounces)
- 1 teaspoon pure vanilla extract
- 1 scant pinch salt
- 8 large egg yolks
- 1 large whole egg
- scant 3/4 cup granulated sugar (5 ounces)
- 3 cups heavy whipping cream (24 ounces)
- 8 tablespoons sugar, or as needed

Preheat oven to 325°F.

In a medium saucepan, cook the half-and-half with the vanilla bean seeds, scraped vanilla bean, vanilla extract, and salt over moderate heat until the surface begins to shimmer. In a large heatproof bowl, whisk together the egg yolks, whole egg and sugar. Pour a small amount of the hot mixture into the egg mixture to temper the eggs, whisking gently. Stir in the remaining hot mixture, and strain through a fine mesh strainer. When slightly cooled, stir in cream.

Arrange eight shallow 4 1/2-inch ramekins in a baking dish. Slowly pour the custard into the ramekins, filling them almost to the top. Set the baking dish in the center of the oven

and carefully pour in enough simmering water to reach halfway up the sides of the ramekins. Cover the pan with foil and bake until the custards are firm at the edges but not completely set in the center, about 30 to 40 minutes. Remove ramekins, cool completely.

| newsletter
Fall 2006

Fall Cooking Classes

Cookie Swap

3 hours \$75 (Hands-On)	Gingerbread house workshop with kids
4 hours \$90 (Hands-On)	Cake decorating
3 hours \$75 (Hands-On)	Berry tarts
2 hours \$50 (Demo)	

By far our most popular class of the season, everyone loves making holiday cookies. Bake cookies from around the world; then decorate assorted sugar cookies with brightly colored icings, sprinkles and sugar crystals. Students leave with an assortment of freshly baked cookies to share with family and friends.

Skills learned: Creaming butter and sugar; making and baking various types of cookies; working with chocolate; making royal icing; decorating cut-out cookies.

You will have the opportunity to bond with your children while decorating adorable pre-constructed gingerbread houses. Have fun creating royal icing snowmen and majestic holiday trees adorned with premium sprinkles and colorful sanding sugars. Your gingerbread house will come alive with candies, gumdrops, peppermints, sprinkles, cookies and more.

Start a family tradition that will carry on for generations!

We'll stimulate your creativity as you develop basic cake- decorating skills for piping borders and rosettes, shells and scrolls, basket-weave patterns and more. Leave with your exquisite, expertly decorated cake ready for serving at home and recipes for making more.

Skills learned: Trimming, filling and icing a cake; piping borders, mounds, rosettes, shells, scrolls and leaves; decorating a basket-weave cake.

We'll make the most of fresh berries in season with these classic European tarts and charming rustic galettes. In just 2 hours, you'll learn all the tips and techniques you need to make, roll, shape and fill a variety of pastry doughs. You won't believe how simple it is to create a beautiful, pleated, free-form galette – and your friends and family won't believe how delicious they taste. You'll never fear making homemade pies again after seeing this demo!

Wine pairing

A dessert wine should be sweeter than the dessert you are serving. We have picked two wines to accompany this month's recipe. The rich sweetness of these wines will counter balance the softness of the delicious Crème Brûlée.

- Bonny Doon Muscat Vin De Glaciere, has a pear nose and a rich candied apricot and green tea body. It finishes with a latent but apparent pineapple taste.

- Elderton Botrytis Semillon is a rich dessert wine that has notes of fig and honey, bordering on light nutty characteristics. It finishes with a soft hint of floral and orange.

Gift Baskets are available in store!

Most people need that little snack during the day. We have gathered some of our favorites that will satisfy the sweet tooth. Included are caramel popcorn, wedding cookies, and more.

Great to send to the office or for special days!