

The Chopping Block

Boot Camps

SUMMER 2019

For cooking enthusiasts who want to delve deeper into the fundamentals and nuances of the culinary arts, The Chopping Block's Boot Camps provide the perfect advantage. Our chefs share their insights into the whys, hows, and tricks of the trade – so you go home with a foundation of fine-tuned skills to cook like the pros.

Artisanal Breads Boot Camp — \$185*

MERCHANDISE MART May 18 | August 31

Spend a day in our kitchen exploring the techniques behind baking artisan breads.

Menu:

- Braided Challah
- Oat and Seeded Pain d'Epi (French Baguette)
- French Oven-Baked Sourdough Boule
- Everything Bagels
- Roasted Garlic and Herb Naan
- Pumpkin Loaf

Culinary Boot Camp 1 — \$1950*

MERCHANDISE MART July 15 - 19 | August 19 - 23 | September 9 - 13 **LINCOLN SQUARE** July 14 - 18

Have you always wondered what it would be like to go to culinary school? The Chopping Block's Culinary Boot Camp 1 gives you a taste of a professional culinary program without the lengthy time commitment or heavy financial burden. You will explore all the fundamental methods of cooking, from basics to advanced techniques. Each day builds on the previous day and on the last day, you'll tie everything together to plan and produce a menu with your classmates that incorporates all of the techniques you've learned throughout the week. After just five sessions, you'll go home with a foundation of fine-tuned cooking skills.

Skills:

- DAY 1: Knife Skills, Fish Butchery, Emulsions, and Fish Cookery
- DAY 2: Chicken and Beef Butchery, Stocks, and Meat Cookery
- DAY 3: Soups and Sauces
- DAY 4: Eggs, Vegetables and Grains
- DAY 5: Flavor Dynamics, Plating, and Honing Your Skills

Culinary Boot Camp 2 — \$1950*

MERCHANDISE MART April 29 - May 3 | October 14 - 18

For our Boot Camp 1 graduates who just can't get enough! In the advanced sessions, we'll go even deeper into some of the Boot Camp subjects plus introduce some new ones, including baking, shellfish and handmade pasta.

Skills:

- DAY 1: Sweet and Savory Doughs
- DAY 2: Meats and Sauces
- DAY 3: Vegetables and Grains
- DAY 4: Fish, Shellfish and Sauces
- DAY 5: Desserts

Cupcake Boot Camp — \$135*

LINCOLN SQUARE May 11 | July 13

Have your cake and eat it, too! Make several varieties of delicious cupcakes, and bring them home to impress your friends and family. We will teach you fun, easy ways to decorate them, too. Lunch will be served during class.

Menu:

- Chocolate Pecan Pie Cupcakes with Chocolate Frosting
- Ginger-Pear Cupcakes with Cream Cheese Frosting
- Pumpkin Spice Cupcakes with Maple Frosting and Candied Cranberries
- Brown Butter Cupcakes with Cassis Buttercream

Check out thechoppingblock.com for more info on all our **boot camps and classes!**

Donut Boot Camp — \$135*

MERCHANDISE MART July 21 **LINCOLN SQUARE** June 2 | August 18

Who doesn't love fried dough? We'll make both cake-style and raised-style doughs, and show you how to fry, glaze, dip and fill them to perfection. You'll go home with a boxful of your very own fresh creations! Lunch will be served, and fresh coffee will be flowing.

Menu:

- Strawberry Shortcake Cruller Filled with Whipped Cream and Fresh Strawberries
- Cherry Limeade Donuts (Lime Cake Donuts with Cherry Glaze)
- Banana Pudding Donuts (Roasted Banana Custard-Filled Yeast Donuts with Vanilla Glaze and 'Nilla Wafers)
- S'mores Donuts (Marshmallow Cream-Filled Yeast Donuts with Chocolate Ganache and Graham Cracker Crumble)

Gluten-Free Breads Boot Camp — \$135*

MERCHANDISE MART June 23 | August 11

There's no reason why freshly baked breads can't be a part of your life. Learn everything you need to know about the wide world of gluten-free grains, as we teach you how to make a wide array of delicious and satisfying breads and baked goods.

Menu:

- Multigrain Bread with Oats and Fennel Seeds
- Parmesan and Rosemary Bread Sticks with Roasted Garlic Oil
- Kolaczki Cookies with Raspberry and Fig Jam
- Warm Spiced Carrot Bread
- No-Roll Quiche Crust with Kale Pesto, Sausage and Smoked Mozzarella Filling

Grilling Boot Camp — \$325*

LINCOLN SQUARE May 18 | June 22 | July 20 | August 17

Join us for our comprehensive two-day hands-on grilling workshop. Master the ins and outs of grilling with charcoal, gas and wood. Learn tips and methods in brining, marinating, slow cooking, smoking, dry and wet rubs. You will leave this class feeling "fired up" for an adventurous grilling season. Jump on board, whether you're a novice or a weekend warrior.

Menu:

- Smoked Spatchcocked Chicken with Alabama White BBQ Sauce and Barbecue Baked Sour Cream Drop Biscuits
- Spice-Rubbed Rib-Eyes with Smoked Tomato-Chili Sauce
- Whole Grilled Trout with Grainy Mustard Sauce and Fennel-White Bean Salad
- Cider-Brined Bone-In Pork Chops with Grilled Potatoes and Green Beans
- Grilled Pizza with Spicy Sausage, Roasted Peppers and Goat Cheese
- Wood-Fired Seasonal Fruit Cobbler

Pasta Boot Camp — \$185*

MERCHANDISE MART August 25

Basta pasta! We're going to delve deep into regional Italian pastas, making several types of dough from scratch. You'll learn how to use a pasta roller, as well as how to create rustic shapes by hand, and we'll dress up our pastas with divine homemade sauces.

Menu:

- Egg Dough: Cavatelli alla Matriciana
- Egg Dough: Black and White Striped Farfalle Salad with Shrimp and Zucchini
- Semolina Dough: Hand-Formed Pastas (Orecchiette, Busiati and Pici) with Broccoli Rabe and Sausage
- Ligurian White Wine Dough: Pansotti (Ligurian Ravioli Filled with Ricotta and Bitter Greens) in Walnut Sauce

Pie and Tart Boot Camp — \$135*

MERCHANDISE MART May 4 | June 29 **LINCOLN SQUARE** August 10

Making pies isn't as hard as you might think! Get tips from a pro on how to make tender, flaky crusts, wrap them around sweet and savory fillings, and bake them to golden perfection.

Menu:

- Perfect Pie Dough
- Blueberry-Lemon Hand Pies with Cream Cheese Dough
- Sweet Corn Quiche with Arugula, Sun-Dried Tomato and Parmesan Salad
- Individual Spiced Cherry Galettes
- Individual Chocolate Chess Pies with Whipped Cream and Salted Caramel

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Sauce Boot Camp — \$325*

MERCHANDISE MART September 22

We all know there's no better accompaniment to a dish than a well-made sauce. We'll take you on a journey teaching you how time-honored and modern sauce-making techniques are actually very approachable and will inspire confidence in your very own culinary skills.

Menu:

- Homemade Poultry Stock
- Mustard Vinaigrette with Poached Leeks
- Uni Butter with Steamed Mussels
- Homemade Mayonnaise
- Béarnaise (Champagne Vinegar, Tarragon and Butter Emulsion) with Sautéed Strip Steaks
- Romesco (Roasted Pepper, Tomato, Garlic and Olive Oil) with Roasted Spring Onions
- Bordelaise (Red Wine and Veal Demi-Glace Reduction) with Sautéed Strip Steaks
- Macaroni and Cheese with Homemade Béchamel
- Sauce Bigarade (Orange Gastrique) with Sautéed Duck Breast
- Sauce Cardinale (Shellfish Stock and Cream) with Lobster

Vegetarian Boot Camp — \$200*

MERCHANDISE MART August 3

Broaden your palette of cooking techniques in this one-day immersion into vegetarian cooking. Join us to explore flavors and ingredients from many cuisines as well as vegetarian proteins. We'll teach you how to create plate after plate of meatless deliciousness!

Menu:

- Black-Eyed Pea and Mushroom Burgers with Arugula Pesto
- Roasted Red Pepper Falafel with Char-Grilled Baba Ganoush
- Roasted Beet Gnocchi with Wilted Beet Greens and Goat Cheese Cream Sauce
- Roasted Corn and Coconut Chowder
- Kimchi-Sesame Rice Bowls with Fried Egg

*A non-refundable 10% fee is applied for the operational and administrative costs incurred by TCB on all cooking classes.