



COOKING EXPERIENCE with Florence

- Hands-on French cooking lesson
- Small group size
- Private interactive & fun lesson
- Learn from an experienced French chef
- Online cooking classes for groups from the comfort of your own kitchen

Here are a few ideas of dishes you can expect to learn about. We can certainly adapt recipes for people with diet restriction or preferences such as gluten free, vegan, vegetarian...

APPETIZERS

Gougères (cheese puffs)
Cold soups and Summer salads V, GF
Asian Spring rolls V, VE, GF
Quiches and Savory Cakes
Salmon Gravlax GF
Cheese soufflé V
Fish Rillettes GF
Mushroom Cappuccino V, VE
Apple and Salmon tartare

FAMILY DINNER

Chicken Supreme, stuffed with Mushrooms Duxelles GF
Chicken Moroccan Tagine GF
Chicken Basquaise (Chicken, Tomatoes and Sweet Peppers stew) GF
Roasted Tarragon Chicken, Mustard sauce GF
Fish Coconut Curry GF
Lamb rack, herb crust GF
Boeuf Bourguignon
Seasonal Fish, Leeks and Sauce Beurre blanc GF

VEGETARIAN

Ratatouille (summer vegetables stew) VE, GF
Mushroom Risotto GF
Potato gratin (or Gratin Dauphinois) GF
Eggplant and tomato Millefeuille
Stuffed tomatoes and peppers VE, GF
Stuffed Cabbage GF

DESSERT AND SWEETS

Fruit tarts
French crêpes
Scones and tea biscuits
Choux Pastry
Macarons GF
Tarte Tatin
Lemon Meringue tart
Crème Brûlée GF
Coconut or Caramel Flan GF
Poached pear, spiced syrup GF

Class Duration: 2 hours

We can typically cook 3 or 4 recipes during that time.

Average Food Cost: The food cost will depend on your chosen menu and assumes that you have some basic ingredients available in your kitchen (Salt, Pepper, Butter, Olive Oil, Flour, Eggs...)

V=Vegetarian VE=Vegan GF=Gluten Free



Florence created Sucre & Sel Catering 10 years ago to bring authentic French cuisine to you. With a 20-year experience, trained at FERRANDI Paris, the leading culinary school in Europe, and inspired by top French Chefs, she has developed a creative, social and memorable approach to cooking



Looking for Private French Cooking Lessons? Need a little extra attention or want to work on particular recipes or skills? Want to work on your French baking? Interested in a specialized French desserts class? If you are looking for a more intensive experience with a French chef, you have come to the right place.