



Cooking vegetables, In-person class, April 22nd 2022  
from 5:30 to 7:30 pm

Price/person = \$80

includes a craft cocktail, snacks and tasting of all the prepared dishes

"Great cooking is about more than recipes—it's about techniques."

Together we will use several cooking methods and make the following dishes:

- spring salad
- piperade
- best roasted potatoes
- eggplant rolls
- roasted vegetables sheet pan

**\*\*\*all recipes are vegan and gluten free\*\*\***

We will also get to use our knives skills, talk about how to choose vegetables and where to find the best local produce.

**BONUS: the best marinade for vegetables and 2 classic dressings : vinaigrette and pesto**

Where will it be?

The Store - 719 Devereux St, Raleigh, NC 27605, USA

How will it work?

This class is a demonstration where you will see each step of preparing, cooking, and serving vegetables. All detailed recipes will be provided. Throughout the class you will be served tasting plates.

[www.sucre-sel.com](http://www.sucre-sel.com)

Because of the kitchen set up we are limited on hands-on participation. However I guarantee that with all the details provided you will be successful and will be able to cook at home all the recipes we worked on that day.

Who can sign up?

Anyone over 18 years old and that love food and eager to learn. It is a great way to spend time with friends, or get a special date night with your spouse.

How long will the class be?

It will be about 2 to 2 1/2 hour long with 15 minutes at the beginning to gather, enjoy a craft cocktail, and getting to know each other.

How large are the classes?

For a more intimate and interactive class we limit to 12 participants.

What if you have a food allergy or intolerance?

Please communicate any dietary restrictions at least a week prior and we will do our best to accommodate you. Also please note that most of our dishes are GLUTEN FREE.

ABOUT FLORENCE

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.

[E-MAIL](#) us to be added to the waitlist. Please write on the subject line "cooking class waitlist".

CANCELLATION

If 7 days before the workshop we haven't reached the minimum amount of students for the class, it will be canceled and you will receive a full refund. If you must cancel we encourage you to find a replacement, and your replacement can reimburse you for your class fee.