



COOKING CLASSES – MARCH 2019



Class Cost: \$65 per person – includes lesson, food and wine sampling.

12 March (Tues), 6-8pm

LOVING LOCAL with CHEF THOMAS TENNANT

We LOVE all things LOCAL – especially the local foods our chefs love to teach and prepare. Join us for this class to learn the importance of using local and in-season goods to make some of our Caymanian favorites with a modern twist!

13 March (Wed), 6-8pm

HEAVENLY CAKES with CHEF PAULA STONOGA

Heaven, you will be in HEAVEN when Chef Paula teaches you her baking secrets to make some of the most popular cakes. Learn how to create delicious treats while also getting the chance to learn decorating techniques and, not to be missed, steps every baker should know!

16 March (Sat) 2:30-4:30pm

STEAMY ASIAN with CHEF LENNY HEW

Steamy buns and delicious dumplings! Join home Chef and Farmer Lenny Hew as he teaches you the traditions of Chinese foods and the fine art of perfecting Steam Buns, Soi Mai and Dumplings.

19 March (Tues), 6-8pm

MEATLESS and MEANINGFUL with CHEF MO CUBBON

Who needs meat when you have all this VEGGIE flavor? One of our Chef favorites, Maureen Cubbon will teach you the importance of what seasonings to use and when to ensure you get the MOST bang of flavor for your buck. Take away information you learn and some seedlings to start your own garden of delicious treats!

20 March (Wed), 6-8pm

CONSCIOUS COOKING with CHEF BRITTA

Chef Britta consciously crafts her menus at Conscious Cafe based on seasonally available produce and customer favourites. Join us for this class to learn how to prepare some of her favourites and enlighten your senses to the importance of conscious eating.

26 March (Tues), 6-8pm

PIZZA, PIZZA PATTY CAKE with THE BROOKLYN

Pizza, Pizza who needs more? Learn from the experts at Brooklyn Pizza to make the perfect pizza using the right ingredients to achieve the ultimate crust and learn how to get perfect results every time! Pizza stones included in class, so you can try the recipes again when you get home. COST - \$75 per person – includes pizza stone.

27 March (Wed), 6-8pm

BREADMAKING MADE EASY with CHEF PAULA STONOGA

It's one of the oldest and most essential foods on the planet – BREAD. And, while baking can be like preparing for a science-fair, during our Breadmaking 101 class Chef Paula will break things down to reveal the magic of baking! Snacks and wine pairing will be provided while you wait for your delicious loafs to finish up in the oven.

Bon Vivant's Class Cancellation Policy

No refund or exchanges will be given on classes that are cancelled less than 48 hours prior to the class. Bon Vivant reserves the right to cancel any class that fails to attract sufficient enrollment, chef illness or inclement weather. We will contact you by email or telephone and issue a full refund or you may request to be transferred to another class of your choice (depending on availability). If you miss a class due to weather-related concerns, our standard cancellation policy applies.