

Cooking Classes

With Chef Pierre and his team

At the beautiful Beauport Inn, Ogunquit Maine

Join Award winning Executive Chef Pierre Gignac from **98 Provence**, as he demonstrates classic French cuisine. Learn from the best, in a comfortable home style kitchen setting while you enjoy a fabulous meal. Cost is \$45.00 per person which includes dinner, recipes and the opportunity to ask Chef Pierre all your culinary questions. Class sizes are no larger than 12 people. Private group classes are also available with a menu tailored for your tastes. Beer and wine will be available.

A cooking class with Chef Pierre also makes a great gift for the holidays!

Call for reservations (207)646-9898 or

Visit our website at www.98provence.com

January Schedule

Monday January 9th 6-8pm

- **Cream of root vegetable soup** : Learn techniques of pureed vegetable soup and apply those techniques to other favorite soups
- **Fisherman's Stew**: Learn how choose the freshest ingredients and then discuss the proper method of cooking seafood
- **Apple Tatin tart**: A perfect upside down caramelized apple pie

Friday January 20th 6-8pm

- **Mussels au gratin** : Proper cooking method of mussels with a variety of sauce recipes for you to enjoy
- **Mushroom risotto**: Learn chicken stock preparation and classic risotto technique
- **Chocolate soufflé**: Pierre will take the mystery out of the soufflé!

Thursday January 26th 6-8pm

- **Scallops with endive cream, dusted with cumin:** Learn the do's and don'ts when purchasing scallops, how to get the "perfect sear" and finally a quick and versatile sauce that can be used for a variety of dishes
- **Braised beef ravioli with sautéed Swiss chard and caramelized onions:** Learn the art of homemade pasta making, with basic braised beef Provençal.
- **Fruit sorbets and pistachio ice cream:** Fresh fruit sorbets and custard preparation for ice cream using any household ice cream maker.

February Schedule

Wednesday February 1st

- **Escargots with Walnut Panisse & Garlic Cream:** A favorite with Nicoise style chick pea cake and a garlic cream that has many applications
- **Soupe de poisson with rouille:** traditional Provençal fish bisque with roasted pepper and saffron aioli. Explore favorite Provençal cooking methods while learning garnish preparation to enhance any dish.
- **Rosemary Focaccia:** Everyone should have an easy and delicious bread recipe that's versatile to compliment all your favorite recipes.
- **Crème caramel:** A classic French upside down custard with bittersweet caramel sauce.

Thursday February 9th

- **Salad with classic French vinaigrette:** Pierre will explain the process of emulsion, how to make a perfect vinaigrette and the importance of using quality oils and vinegars.

- **Quiche:** With cheesy custard. Discussion will emphasize on this savory pie crust with this no fail recipe.
- **Chocolate cake with orange sabayon:** Everyone should have this cake recipe in their repertoire, also learn how to make sabayon and find out how to incorporate this sauce technique into other dishes.

Tuesday February 14th Valentines Day!

- **Goat cheese and roasted eggplant mousse with sesame crackers:** A great hors-d'oeuvres recipe.
- **Coq-au-vin:** Learn the cost saving technique of boning a chicken, proper marinade and stewing preparations for this classic Burgundy recipe.
- **Poached pear in honey and white wine, with crisp tuile cookies:** A poached pear is an elegant finish to this menu. Pierre will also talk about sauce reduction using the pear poaching liquid and it's many other uses.

•

Wednesday February 29th

- **Ratatouille Niçoise:** A classic vegetable stew with emphasis on slow cooking with the freshest ingredients.
- **Fougasse:** A great compliment to Ratatouille or anything else!
- **Striploin steak with Maître d'hôtel butter:** Learn to properly sear steak and make a simple compound butter and variations of it to flavor any dish.
- **Fresh berry Napoleon:** Puff pastry sheets with pastry cream preparation

March Schedule

Saturday, March 3rd.

Pork rilette with onion compote: A traditional shredded pork pâté scented with juniper and bittersweet onion relish.

Salmon with vegetable en croûte: Chef Pierre will discuss “fresh vs. wild” Atlantic salmon baked with vegetables in a puff pastry crust.

Dark Chocolate mousse with langues de chat cookies: Let Chef Pierre show you how to make a perfect mousse with this easy and quick to serve bistro dessert and crisp buttery cookies.

Thursday, March 8th:

French onion soup: The real way. Chef Pierre will demonstrate this incredible soup the French way and discuss the important basics to make any flavorful and memorable soup.

Tuna Bolognese with Fettuccine: Fresh yellow fin tuna and tomato sauce with handmade fettuccine. Chef will show how easy it is to make pasta at home.

Oeufs à la neige: Poached French meringue with vanilla custard sauce and caramel.

Wednesday, March 14th:

Friséé salad with bacon and poached egg: The French version of Caesar salad with crisp bacon, a mustard garlic vinaigrette and perfectly poached egg. Learn about the science of making vinaigrettes and emulsions.

Fisherman's Stew: Back by popular demand to the cooking class, watch chef Pierre prepare 98 Provence's signature dish. Discussion will emphasize on the importance of fresh ingredients and proper method of cooking seafood.

Crème brûlée: This succulent and rich dessert can be flavored in countless ways to compliment any meal. And we get to use a blow torch!

Tuesday, March 20th:

Stracciatella alla Romana: A Roman style egg drop soup with Parmesan, mushrooms, tomatoes and spinach.

Blanquette de veau: A refined veal stew with crème fraîche and fresh spring vegetables. Enjoy the bounty of spring as Chef Pierre incorporates the first vegetables of the year.

Pine nut tart with lemon sabayon: Sweet and nutty tart shell with a beautiful and buttery lemon curd. Learn how to make this lemon curd and its many uses.

Turn a Fabulous meal into an extraordinary evening with Chef Pierre