



SEPTEMBER 2020 CALENDAR



WEDNESDAY, SEPTEMBER 9TH

Home Chef Series

Knife Skills - Week 1

A mindful approach to prepping your foods will save you more time, money and energy than you know! Our Chefs show you the most efficient way to approach foods and we discuss shopping for, and caring for knives.

This is our hands down most popular class. Come see why.

\$65 per person • 6-8pm

THURSDAY, SEPTEMBER 10TH

Home Chef Series

Knife Skills - Week 1

A mindful approach to prepping your foods will save you more time, money and energy than you know! Our Chefs show you the most efficient way to approach foods and we discuss shopping for, and caring for knives.

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\$65 per person • 6-8pm

FRIDAY, SEPTEMBER 11TH

Make & Take

Pizza Dough & Caesar Dressing!

Join us for this fun hands on evening as we make handmade pizza dough that you will take home to enjoy tomorrow, or freeze for the future. Our formula is great for both options! We make Caesar salad dressing to take home too! Dine on our Chefs pizza and salad during class and we show you our favorite ways to cook up pizza at home so you are all set for the weekend!

\$65 per person • 6-8pm

WEDNESDAY, SEPTEMBER 16TH

Home Chef Series

Stocks & Broths - Week 2

A great home chef's kitchen starts with the foundation of utilizing every scrap to create flavorful stocks. Stocks are the base of all great sauces. This class shows you all you need to make flawless stocks at home and how to use them in your everyday cooking!

\$65 per person • 6-8pm

THURSDAY, SEPTEMBER 17TH

Home Chef Series

Stocks & Broths - Week 2

A great home chef's kitchen starts with the foundation of utilizing every scrap to create flavorful stocks. Stocks are the base of all great sauces. This class shows you all you need to make flawless stocks at home and how to use them in your everyday cooking!

\$65 per person • 6-8pm

FRIDAY, SEPTEMBER 18TH

Hands On

Honey Wheat Bread

We work hands on making our FAVORITE loaf of bread (or rolls, whichever YOU prefer) – this bread is fun to create and you can either bake it here and take it home, or take it home, unbaked, to freeze and bake in the future. We will make a delicious compound butter with Cinnamon and Orange to take home too! Dine on our Chefs delicious breads, butters, and salad during class.

\$65 per person • 6-8pm

Dinner and wine bar included.

WEDNESDAY, SEPTEMBER 23RD

Home Chef Series

Sauces 101 - Week 3

Getting an elegant and delicious dinner on the table, without the uses of recipes, develops your understanding how to create delicious sauces.

\$65 per person • 6-8pm

THURSDAY, SEPTEMBER 24TH

Home Chef Series

Sauces 101 - Week 3

Getting an elegant and delicious dinner on the table, without the uses of recipes, develops your understanding how to create delicious sauces.

\$65 per person • 6-8pm

FRIDAY, SEPTEMBER 25TH

Make & Take

Cinnamon Buns!

You work hands on with our Chef making a delicious pan of cinnamon buns to take home and bake tomorrow morning! This recipe loves to "rise" overnight in the fridge so it's perfect! We make an easy icing to top them off. Dine on our chef's delicious cinnamon buns (yes, we are eating cinnamon buns for dinner- why not!?)

\$65 per person • 6-8pm

Wine bar included.



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