



2012 Cooking Class Schedule

Register by calling 610-649-4046, Ext. 111 or e-mail
Nick@carlinosmarket.com

Friday, February 24th, 2012, 7:30PM - 9:30PM

Winter in Italy- \$65

Location: West Chester Market

SOLD OUT!

Friday, March 30th, 2012, 7:30PM - 9:30PM

Viva La Pasta- \$65

Pasta is the staple food of the Italian culture. We, at Carlino's, have been making fresh homemade pasta since our inception back in 1983. In this class you will learn the ins-and-outs of pasta making, from scratch! You will learn how to prepare pasta dough, how to cut the pasta on a "pasta chitarra" or "pasta guitar" and how to prepare various sauces that will accompany your homemade pasta. Che bello!

Location: Ardmore Market

Friday, April 20th, 2012, 7:30PM - 9:30PM

Sweets and Treats- \$65

Calling all dessert lovers! In this class, you will learn the secrets of cake making, from assembling the cake, to adding the finishing touches, to decorating the cake. You will learn step-by-step instructions in cutting, filling, icing and decorating your very own creation. Along the journey, you will learn unique design tricks.

Location: West Chester Market

Thursday, May 17th, 2012, 7:30PM - 9:30PM

Three Brothers Pizza-Making- \$65

Laura Carlino's brothers, "The DiNardo Brothers", are true artisans of the pizza-making craft; they have been making authentic Italian pizza for the past 35 years. In this class you will learn how to prepare classic Italian pizza from scratch! You will learn how to form the perfect crust and the proper balance of toppings. Each DiNardo Brother will share his technique and his favorite sauces and toppings.

Location: West Chester Market

Friday, June 8th, 2012, 7:00PM - 9:00PM (Rain Date: Friday, June 15th, 2012)

Outdoor Grilling and Entertaining Class- \$75

Fire up that grill! In this class you will learn basic grilling methods for a variety of meats, seafood and side dishes. You will also learn how to prepare a grilled dessert and a grilled pizza recipe. We will go over the basics of grilling and show you tricks that will come in handy for all of your grilling needs. This class will be held outdoors.

Location: Ardmore Market