



## July 2010 cooking schedule

### Yogurt parfait

It may look like an ice cream sundae, but yogurt parfaits are actually a very healthy option for an after-school snack, breakfast, or dessert. We will have a selection of fresh fruits and other delicious ingredients for kids to customize their parfaits to their heart's content. Kids will love them and lick their glasses clean!

*Rmb 150- Saturday, July 3rd*

### Ricotta gnocchi

Gnocchi are like heaven in a bowl...Soft, smooth, and airy, they bring pleasure in every bite. The best thing is they are easily adaptable to a variety of sauces or toppings.

*Rmb 150- Saturday, July 10th*

### Homemade pizza

A universal favorite. We will learn to make pizza completely from scratch! Kids will love rolling the supple dough, spreading the rich tomato sauce, and watching the cheese become soft and gooey. A guaranteed hit!

*Rmb 150- Saturday, July 17th*

### Panna cotta

A traditional, easy, and silky-smooth dessert. By simmering together a bounty of yummy ingredients, this classic Italian dessert has become a favorite around the world. We will be making a creamy vanilla bean panna cotta with a sweet crushed berry sauce.

*Rmb 150- Saturday, July 24th*

### Fish cakes

Homemade fish cakes taste great, are healthy, and can be made with many variations. We will have a scrumptious mix of different veggies, fishes, and spices to play with. There are so many nutritious vitamins hidden in each mouth-watering patty, both kids and parents will love it!

*Rmb 150- Saturday, July 31st*

### NOTES:

Cooking classes begin at 11:00 am sharp and finish at 12:30 pm

Included in the purchase of a class: A Kids Kan Kook apron, detailed recipes, dishes prepared that day, a cooking certificate, and a fresh glass of juice.

Classes require a minimum enrollment of 7 kids.

K5 encourages recycling and sustainability! Please bring plastic containers to bring home your goodies!

Spaces are limited! To reserve a spot, RSVP at: [lisawang@kathleens5.com](mailto:lisawang@kathleens5.com)

or

[ebony@kathleens5.com](mailto:ebony@kathleens5.com)