

September 2007 Cooking Class Results

A celebration of the fall season! Chef Steve Berkel showed us how to prepare a traditionally Scotch Cured Salmon, using salt, sugar, white peppercorns, fresh dill, fresh garlic and lemon slices, including the technique for removing the skin from the salmon filet. He also had smoked salmon to delight our taste buds and compare to the superb cured salmon. The chilled Cantaloupe and Hazelnut Sorbet, finished with our own Orange Spice Mix, was delicious and surprisingly easy to prepare thanks to the food processor! Of course, that just led to the wonderful Pork Medallions Teresa, made with dried fruit and pan seared. The White and Dark Chocolate Fondue was mouthwatering! Chaumette Vineyards and Winery wines were a lovely compliment to the food.











