

Cooking classes in Truckee

There will be cooking demonstrations on July 23 and Aug. 20 at the Cedar House in Truckee.

Summer Canapés and Appetizers on July 23 features the basic composition of bite-sized hors d'oeuvres, garnish and plating with four wines from California. Learn how to design canapés and plan wine pairings during this class. Chef Jacob explains, "Utilize summer's abundant produce with a lesson on appetizers and their little cousin, canapés. With a focus on flavor structure, textures and presentation, leave with the tools to truly impress at your next gathering or dinner party."

During the Composed Salads Demonstration on Aug. 20, learn to mix flavorful vinaigrettes and select specialty greens for an exceptional salad mix. Techniques for proper storage of salad greens will be discussed and the class features four wines from four continents. Learn to choose the right green for the job, techniques for washing and storing greens for maximum flavor retention and modern techniques to enhance texture, flavor and visual appeal. Recipes for Stella Classics like butter lettuce, mixed greens, duck confit and heirloom tomato salads will be explored.

Each cooking demonstration includes wine, taste and lunch. The classes take place at Stella from 11am to 1:30pm and each class is \$55 plus tax.

Call (530) 582.5655 to reserve a spot.