

Tasia's Table

Cooking in the Artisan Cheesemaker's Home

Classes will be held in Tasia's own kitchen, where the cheesemaker and cookbook author cooks nightly. They are relaxed and informal, always with tastings of each dish and special wine pairings. Enjoy a lovely night as Tasia shares her culinary knowledge with you and a few other guests. Classes will be from 8-12 people, and attendees will receive copies of the recipes and a custom kitchen notebook. The charge is \$100/class, and if you sign up for the whole series, you get one class free. They last from 6pm to 8pm.

See the schedule below for class offerings. Book by calling 256 423 2238 or emailing email@bellechevre.com.

- *January 25* It's Greek To Me
- *February 1* Winter's Best Recipes
- *February 8* *UAH Alumni Class* Cooking with Chevre
- *February 15* Cooking with Chevre
- *February 29* Breakfast Club: Easy and Elegant Breakfast and Brunch cooking
- *March 7* Southern Classics Made Savvy
- *March 14* It's All Greek To Me
- *March 21* Spring is Springing - Early Season Recipes
- *March 28* Southern Classics Made Savvy

January 25 ::: "It's Greek To Me" Join Tasia for her most popular class as she cooks some of her favorite dishes from her cookbook, the ones inspired by her Greek heritage. Saganaki, stuffed tomatoes- all the classics are there, just like Tasia's grandma taught her to make them!

February 1 ::: "Winter's Best Recipes" Soups, stews, braises and comfort food: winter cooking is all about feeling warm inside. In this class, Tasia shows you her favorite cold-weather plates, featuring seasonal produce and cooking techniques you can apply with ease and in endless variation to feed your family and friends all winter!

February 8 ::: “Cooking with Chevre” *This class is especially for UAH Alumni.* Tasia knows her way around goat cheese. One of her favorite classes returns so she can share her absolute favorite recipes for using chevre. Go beyond salads and learn how to really use goat cheese.

February 15 ::: “Cooking with Chevre” Tasia knows her way around goat cheese. One of her favorite classes returns so she can share her absolute favorite recipes for using chevre. Go beyond salads and learn how to really use goat cheese.

February 29 ::: “Breakfast Club” Breakfast (or rather, brunch) is one of Tasia’s favorite meals. Come along and learn how to make easy and elegant brunch spreads, with minimal effort. Just because it’s hard to get out of the bed on weekends doesn’t mean you can’t have a spectacular breakfast!

March 7 ::: “Southern Classics Made Savvy” Deviled eggs, pimento cheese, pecan pie....Southern food can be delicious—and old-fashioned. Tasia takes one of 2012’s hottest cuisines and shows you how to update it with tiny twists on the typical that will leave your guests, friends, and even your grandma impressed.

March 14 ::: “It’s Greek To Me” Join Tasia for her most popular class as she cooks some of her favorite dishes from her cookbook, the ones inspired by her Greek heritage. Saganaki, stuffed tomatoes- all the classics are there, just like Tasia’s grandma taught her to make them!

March 21 ::: “Spring is Springing: Early Season Recipes” Just in time for the first day of spring, Tasia takes you into the kitchen to unveil new ways of working with that first of spring produce. Don’t miss the chance to pick up tips from Tasia, whose Easter feasts and Sunday suppers have been featured by Southern Living, Cooking Light, Taste of the South and many more.

March 28 ::: “Southern Classes Made Savvy” Deviled eggs, pimento cheese, pecan pie....Southern food can be delicious—and old-fashioned. Tasia takes one of 2012’s hottest cuisines and shows you how to update it with tiny twists on the typical that will leave your guests, friends, and even your grandma impressed.

