

OCTOBER 2017 SCHEDULE

PARIOLI COOKING CLASS



Cabbage & Mortadella Crostini

Combine cream cheese, mayo, and in a small bowl and stir until smooth and set aside.

For cabbage, heat 3 tablespoons olive oil in a skillet over medium heat. Add onion and cook for 3 minutes add garlic and cook 1 minute, stirring frequently.

Add cabbage and chicken broth. Cook 8 minutes. Add vinegar, brown sugar, salt and pepper and cook 4 to 5 minutes, stirring frequently, until liquid evaporates.

To assemble, spread cream cheese mixture on one side of each bread slice. Top with 1 to 2 Pile red cabbage on top of the crostini add the chopped mortadella . Garnish with thyme if desired.

Ingredients

Serves: 12

2 tablespoons olive oil
2 cloves garlic, minced
½ teaspoon salt
¼ teaspoon black pepper
1 cup of chopped mortadella
1 french baguette
2 ounces creamy cheese, softened
2 tablespoons mayonnaise
1 small onion, thinly sliced
1 cup chicken broth
2½ cups finely shredded red cabbage
2 tablespoons balsamic vinegar
2 tablespoons dark brown sugar

Private Cooking
Classes Available

Team Building



Events

Reversal Dinners

Wine Tastings

Catering &
Banquets

TEL: 858-755-2525

Thursday 10/04
Friday 10/05

**FARM TO TABLE
RECIPES**

Thursday 10/11
Friday 10/12

**WINTER
DISHES**

Thursday 10/18
Friday 10/19

**SICILIAN
CUISINE**

Thursday 10/25
Friday 10/26

**VEGETARIAN
DISHES**

Private Cooking Classes Available
Team Build Up events
Company parties
Catering - Banquets

RESERVATION REQUIRED