

# Brunch

## Class Description

We will take 3 classic brunch dishes (eggs benedict, hash and bread pudding and prepare them in different variations

## What to Expect

- Class Time 2 Hours
- Prepare 6 brunch items
- There is lots of participation so be prepared with comfortable shoes for lots of standing time.
- Food Guidelines have various food allergens in them  
Please let us know ahead of time of any food allergies and we will try our best to accommodate
- Cutting Boards, Knives, Aprons, Cooking Pans and Utensils will be provided

## Class Syllabus

- Prepare 2 bread puddings and make into French toast
- Make hollandaise
- Egg Cookery-Poach / Fried / Scrambled
- Prepare 2 kinds of eggs benedict
- Prepare 2 kinds of hash
- Eat Brunch

## Class Menu

- Classic Eggs Benedict-English Muffin / Ham / Poached Eggs / Hollandaise
- Black Bean- Poached Egg / Avocado / Black Bean Cake / Pico Hollandaise
- Sweet Potato Hash-Chicken Sausage / Vegetables / Poached Eggs
- Smoked Salmon Hash-Potato / Vegetables / Everything but the Bagel Topping / Herbed Cream
- Blueberry Muffin Bread Pudding-Icing / Blueberries
- Croissant Bread Pudding-Nutella / Strawberries