



A 3-STOP CHRISTMAS COOKING JOURNEY WITH CHEF ADELAIDE

International Culinary Institute (ICI), in cooperation with Italy's publishing and training leader, **Gambero Rosso**, is pleased to present "A 3-stop Christmas Cooking Journey with Chef Adelaide". On offer is an exciting series of classes featuring Italian Christmas dishes in November and December. These classes will be offered to the public and include an interactive parent-child cooking workshop and intensive three-hour master classes.

Highly skilled Chef Adelaide Michelini, Principal Instructor of Gambero Rosso International Cooking Courses will be conducting these classes. Chef Adelaide has taught professional courses for Gambero Rosso at the Dusit Thani College, Bangkok. The talented chef is also anchor for a very popular culinary show on the Gambero Rosso television channel in Italy (see <http://www.gamberorosso.it/channel>)

Mastering culinary skills for a traditional Italian Christmas feast is far more challenging than you can imagine. But under Chef Adelaide's guidance, you will find fine Italian cooking achievable. So do join us and enjoy a professional cooking journey through this series of master classes and workshops.

- **Saturday, 29 November: The best of Italian Christmas desserts**
A three-hour master class for avid dessert enthusiasts featuring three sumptuous traditional Christmas desserts.
- **Saturday, 6 December: A traditional Italian Christmas meal**
A three-hour master class for aspiring cooks featuring a three-course authentic Christmas fare.
- **Sunday, 7 December: Junior Chef Christmas workshop and brunch**
A child-friendly workshop designed for you and your budding junior chef.



Cooking Master class – The Best of Italian Christmas Desserts

Date: Saturday, 29 November 2014
Time: 10:00am to 1:00pm (3 hours)
Venue: 1/F Demonstration Kitchen, VTC Pokfulam Campus, 145 Pokfulam Road, Hong Kong
Target : Dessert Enthusiasts
Cost: HK\$600 per adult
Language: English (supplemented with some Cantonese terminologies)
Booking deadline: 21 November 2014 (places are limited and available on first come first served basis)



Italian desserts are heavenly and are known for their richness. Each region boasts of their own specialities. Tiramisu is undeniably the most popular dessert and the recipes of many sumptuous desserts have been passed down for generations through the nonnas. Chef Adelaide will demonstrate the three most popular Italian desserts and sweets that are always served during Christmas. These include the renowned **Classic Italian Tiramisu, Panettone Soufflé and Chocolate Molten Cake.**

Participants will receive a certificate of attendance jointly issued by the International Culinary Institute and Gambero Rosso, a specially-designed apron and recipes. The dishes prepared can be either consumed at the premises or taken home.



For further information or to reserve a place, please contact Alice Yip at 2538 2756 or e-mail at alicewpyip@vtc.edu.hk.



Cooking Master class = A three-course Italian Christmas Meal

Date: Saturday, 6 December 2014
Time: 10:00am to 1:00pm (3 hours)
Venue: 1/F Demonstration Kitchen, VTC Pokfulam Campus,
145 Pokfulam Road, Hong Kong
Target: Cooking Enthusiasts
Cost: HK\$600 per adult
Language: English (supplemented with some Cantonese terminologies)
Booking deadline: 28 November 2014 (places are limited and available on first come first served basis)



Christmas celebrations and meals are always with the family. The traditional family meal is always a hearty one prepared by the nonnas with closely guarded family recipes. During the 3-hour master class, Chef Adelaide will demonstrate three very traditional and beautifully presented Christmas dishes. These include **freshly-made Lasagna "Bolognese style", Seasonal Stuffed Guinea Fowl and Festive Panettone Soufflé**. This workshop will enable you to prepare an authentic 3-course Italian Christmas meal for your loved ones at home.

Participants will receive a certificate of attendance jointly issued by the International Culinary Institute and Gambero Rosso, a specially-designed apron and recipes. The dishes prepared can be either consumed at the premises or taken home.



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Junior Chef Christmas Workshop and Brunch

Date: Sunday, 7 December 2014
Time: 10:00am to 1:00pm - workshop (3 hours)
1:00 to 2:30 pm - brunch
Target: Families
Venue: 1/F Demonstration Kitchen
VTC Pokfulam Campus, 145 Pokfulam Road, Hong Kong
Cost: HK\$1,500 per pair* (1 parent and 1 child aged between 6 and 17)
Language: English (supplemented with some Cantonese terminologies)
Booking deadline: 28 November 2014 (places are limited and available on first come first served basis)

*Two pairs of participants will share one cooking station.

Enjoy a hands-on cooking experience with your child. Chef Adelaide will guide both of you to prepare authentic **Potato Gnocchi with Tomato Sauce, Meatballs with Ham and Cheese and Chocolate Molten Cake**.

The cooking workshop is child-friendly and will foster a love for cooking as well as hand-crafting skills.

Participants will receive a certificate of attendance jointly issued by the International Culinary Institute and Gambero Rosso, two specially designed Aprons (1 adult / 1 child), plus recipes.



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