

The University of Tennessee Culinary Institute Presents: 2020 Spring Online Community Cooking Class



French and North African Vegetable Ratatouille
Tuesday, July 7, 6:00 p.m. Registration Fee: \$15.00

Savor field fresh summer vegetables while learning how to prepare a North African spiced Ratatouille, a classic French Stew. Chef Jeff Ross, will take you on a virtual tour of his outstanding home garden, while gathering fresh vegetables and herbs for the dish. He'll show you how to select, prepare and slow cook the stew and how to garnish the dish with edible flowers.

Included in this demonstration you will:

- Learn how to take a recipe and spin it by creating field fresh flavors with new spices and herbs
- Be provided the skills to gather and prepare a meal from the freshest vegetables and herbs through a virtual tour
- Learn how to properly cook the vegetables and why slow cooking is the best way to deepen the flavors
- Have the opportunity to share your results via FaceBook. That's right, your dish will be highlighted when you send in your pictures.
- The session will be pre-recorded and shown through Zoom. Jeff will be present to answer any questions.

Registration information:

https://secure.touchnet.com/C21610_ustores/web/store_main.jsp?STOREID=35

PLEASE make sure you receive a confirmation when registering online

Class Fee: \$15.00

Class size: 25

Please contact Terri at tgieser@utk.edu to be put on a wait list for a future class.

Chef Jeff Ross, Blackberry Farm's Field School Manager has been teaching guests how to create flavors and new dishes with the freshest ingredients, many of which are available right on the farm. His unique skills stem from his profound passion for food and his education in American history. At Blackberry Farm he has found a place to showcase his talents in cooking and the food-ways of Appalachia.