

Chef Alyssa's

KITCHEN

Shifting our business throughout the pandemic has launched us into the virtual platform! We are so happy to connect with people from all over the world with our videos and recipes. These classes were created by Chef Alyssa to utilize a variety of ingredients. They are more about the method than the recipe! So, if you are vegetarian or would like to change the recipes in another way, you really can! We encourage you to learn the method and make them your own with taking a deep-dive into each class theme.

Paella: Learn how to build an authentic paella, covering it in a lot of detail. Recipes included in the class are: Valencian Style Mixed Seafood Paella and Paella Negra (Chicken with Forbidden Rice).

Quiche: Mushroom and Spinach Quiche. Chef Alyssa will cover the process of making all the components to this dish from how to make the crust to the egg custard and preparing the vegetables for filling and the baking process.

Breads: Yeast breads covered are: Focaccia, Dinner Rolls and Sandwich Loaf.

Dumplings: How to prepare Chinese style dumpling dough as well as all types of fillings both meat and vegetarian. The video finishes with making both steamed and pan-fried preparations.

Tacos: The process of making both Corn and Flour Tortillas from scratch. Recipes for fillings include: braising chicken in your crockpot and how to season everything from meats, seafood and roasted vegetables.

Knife Skills: Utilize a classic chef knife and talk about how to properly use it, grip, care for it and keeping it sharp and knife maintenance. Slicing and rock chop are applied to cutting an onion, garlic, potato, and more.

Biscuits: Learn two methods of making biscuits: Traditional Flaky (Laminated) and Sweet Drop Biscuits.

Falafel: Learn to make traditional chickpea falafel as well as ones made with black beans and white beans. Also covered is: Tzatziki sauce, Tahini sauce and Pickled Vegetables.

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Gnocchi: Two types of gnocchi are covered in this class: Sweet Potato- Ricotta and Traditional Potato which is finished at the end with a Spinach and Roasted Lemon Sauce.

Gumbo: Building a gumbo starting with how to develop the roux and build flavor. The recipe being made in the video is Chicken and Andouille Sausage.

Beignets: Traditional yeast dough fried beignets. Some jelly filled as well.

Enchiladas: Learn to make traditional Mexican style Red Enchiladas with Chicken and Green Enchiladas with Seafood

Spices and Marinades: Tips and Recommendations, Brined Chicken Thighs, Aromatic Tex-Mex Marinade for Flank or Skirt Steak, Coffee Rub

Vegetarian Entrees: Tempeh Kofta, Smoked Vegetables with Creamy Butter Bean Puree

Brunch Crepes and Parfait: Traditional, whole wheat and buckwheat crepe variations are provided in the recipes. In the video, Whole Wheat Crepes are made with spring vegetable filling. Homemade chocolate granola is made with Berries and Yogurt.

Cast Iron Cooking: Cooking on cast iron as well as care and maintenance is covered. Recipes made in the class are:

Grilled Kale Salad with Caramelized Lemon Vinaigrette, Vegetable Rosti and Salmon Burgers with Charred Cabbage Slaw.

Outdoor Grilling on Big Green Egg and Gas: Marinated and Grilled Grouper, Smoked Spare Ribs, Mussels with Smoked Tomato Broth

One-Pan Dishes: Recipes made are Crispy-Skin Chicken with Rice and Pan Seared Salmon with Lemon-Caper-Butter Sauce

Simple Dishes Chef Alyssa makes at home: This class was made after so many people kept asking Chef Alyssa how she cooks at home. She goes through recipes for staple sauces: Spanish Romesco, White Balsamic Vinaigrette and Chimichurri. She also prepares a Shrimp Stir Fry and covers tips and tricks for putting together easy, simply meals.

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Greek: This is a great dinner meal! Learn to make Dolmades as well as Spiced Seared Lamb Steak with Tomato Chutney, Feta Cheese and Fall Greens.

Thai: Two classic dishes will be prepared in detail in this class. Laap Gai (aromatic and delicious ground chicken) and Pad See Ew with Beef.

Pumpkin Galette with Ginger Marshmallows: In this class Chef Alyssa will teach how to prepare a Whole Wheat Crust and delicious scratch-made pumpkin filling. You will also learn how to make Marshmallows.