

Learn to make Ethnic Sweets and Savories

The Flour Pot, LLC - Gina Guth (920) 493-8818 gina@flourpot-llc.com



In Person classes at the Flour Pot Culinary Classroom. Next Door to the Abbey Bar

307 Reid St. De Pere, WI



Pie Crust 101-Cream Pie

Saturday, April 30

2:00 p.m.

Class Fee: \$35

Make and take: One 9" pie

(Banana, coconut, or

Chocolate Cream)

This class features how to mix, roll and blind bake your pie crust to use as a pre-baked pie shell. The recipe and process for making a "from scratch" cream pie filling; coconut cream, chocolate, or banana cream are the 3 flavors that will be available.

Also learn how to prepare real whipped cream and how to stabilize it and embellish your pie using a pastry bag and tips.



Cream Puffs

Saturday, May 7

9:00 a.m.

Class Fee: \$40

Make and take: 12 cream puffs

Learn how to make an airy, delicious cream puff that can be filled with custard or whipped cream (sweet) or as an appetizer filled with chicken or tuna salad (savory) A classic Cream Puff begins with creating a pate a choux. The batter is baked, cooled and filled.



Belgian Pie

Saturday, May 7

1:00 p.m.

Class Fee: \$45

Make from home:

Two 9"pies

You can experience "a piece" of local Belgian culture, the Belgian pie! Door County native Gina Guth of The Flour Pot will reveal the history behind the pastry. Students will learn how to make the pastry crust, fillings (Prune, apple, raisin, cherry) and cottage cheese topping. Also the rice custard filling that is topped with whip cream.



Czech Kolache

Saturday, May 14

1:00 p.m.

Class Fee: \$45

Take Home: 12 Kolache -
Choice of various flavors

Czech kolace, also spelled kolache and kolachy are yeast-risen rounds of dough topped with fruit filling, cheese and/or streusel. Students will each make 12 Kolache and take home the recipes. Flavors include apricot, poppy seed, cherry or prune.



Knee Cap Doughnuts

Saturday, May 14

3:30 p.m.

Class Fee: \$30

Take Home: 12 doughnuts

Please join us to learn how to make those delicious Knee Caps served in supper clubs in Northeast Wisconsin. This is a sweet raised dough that is fried, cooled, coated with powdered sugar and topped with whipped cream.

Visit our Website: <https://www.flourpot-llc.com>

Pre-registration is required. Space is limited. Call Gina to register. (920) 493-8818 or

Find us on Facebook <https://www.facebook.com/learntomakeandbake>

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French Macaron Classes

With Jill Kocian of Heavenly Macarons

Class Fee: \$45

Tuesday, May 10, 2022 6:30 PM

Friday, May 20, 2022 5:00 PM

Saturday, May 21, 2022 2:00 PM

Friday, May 27, 2022 5:00 PM

Saturday, May 28, 2022 2:00 PM



French Macaron...

In French, the correct pronunciation of macaron is mah-kah-rohn.

The texture is unlike anything else...the little bit of crispy outer shell before the sweet, chewy, inside and then the filling...ugh so perfect! Irresistible buttercream full of flavorful yumminess...all in one bite. No wonder macarons are such an amazing treat!

Students will make, bake and take home the Macarons that they have created themselves. The fee includes hands on instruction, equipment, ingredients, and a whole lot of fun. Class size is limited so register early.

Egyptian Cuisine

With Stephanie Yousef

Class Fee: \$50

Sunday, May 15, 2022 1:00 PM

Macaroni de Béchamel

Sunday, June 12, 2022 1:00 PM

Sunday, July 10, 2022 1:00 PM

Macaroni de Béchamel is a popular Egyptian dish made with ground beef between layers of penne with béchamel, a sauce traditionally made from a white roux and milk. In this dish, flavors of dill, garlic and other spices combine with a white sauce or Roux and mozzarella cheese to create this scrumptious dinner. In this class you will make a family size pan of Egyptian Lasagna to take home.



Check our website for a list of featured entrees for June and July.

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