

## Cooking Class Menu

Thursday, May 27th, 2010

In the spacious kitchen of Tifereth Israel, 500 4th Street, Greenport, NY

This event is a fundraiser. For tickets call 631-477-0066

All proceeds to benefit Congregation fund managed by Daughters of Israel

### A Three-Course Cooking Class

#### Starter

##### Assorted Bruschetta

Grilled whole grain baguette with fresh toppings:  
Wild arugula and chopped tomato on cannellini bean  
Roasted eggplant and feta  
Green olive and almond spread

#### Main Dish and Side Dish

##### Hickory-Smoked Hudson Valley Trout

Served with Saffron-infused carrot lentil salad

#### Dessert

##### Apple-Blueberry Pudding Cake

#### 6:00-6:30

Grease cookie sheet  
Peel and slice already cored apples  
Place prepared apples and frozen organic blueberries  
onto greased cookie sheet  
Mix batter and pour on top of berries  
and apples and bake

#### 6:30-6:50

Season Trout  
Line pan with smoke chips and herbs,  
wrap with foil and bake

#### 6:50-7:10

Toss grated carrots with cooked lentils  
and seasoning and set aside  
Lentils will be pre-soaked and pre-cooked

#### 7:10-7:20

Plate dishes

#### 7:20-8:15

Dinner

#### 8:15-8:30

Clean-up

