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HCC offering cooking class Friday nights

Holyoke Community College is taking its "Cooking Confidently" series up a notch for the spring 2020 semester.

The program of three-hour cooking classes for home chefs will expand to three times a month beginning Friday, Feb. 7, when Chef Tracy Carter will present "Uptown Italian Comfort," from 6 to 9 p.m. at the HCC MGM Culinary Arts Institute, demonstrating how to prepare pork chops scarpellio with creamy polenta and a lemon semolina cake.

Additional sessions, all at 6-9 p.m. on Fridays, will include:

Feb. 21: "Tapas Night" (shishito peppers, papas fritas with garlic aioli, Spanish meatballs, crispy churros) with Chef Tracy Carter.

Feb. 28: "Italian Classics: Back to Naples" (handmade fettuccini, chicken parmigiana, broccoli rabe, Sicilian salad, fresh cannoli) with Chef Dino Diaz.

March 6: "Flavors of Argentina" (grilled skirt steak and chimichurri, crispy smashed potatoes, warm rice pudding) with Chef Tracy Carter.

March 13: "Beef Bourguignon: A French Classic" (gently braised beef tenderloin, buttery whipped potatoes, supreme salad with maple apple cider vinaigrette, chocolate soufflé with Chantilly cream and raspberry coulis) with Chef Dino Diaz.

March 20: "Delightful Southern Charm: (fried green tomatoes, shrimp and cheesy griots, cornbread with honey butter) with Chef Tracy Carter.

April 3: "A Night in Thailand"



Chef Tracy Carter leads a cooking class at the HCC MGM Culinary Arts Institute in Holyoke.

Submitted photo

(green papaya salad in punchy lime vinaigrette, Thai grilled chicken, sweet coconut sticky rice with ripe mango) with Chef Tracy Carter.

April 17: "Stroll Middle East Markets" (fresh fried falafel with creamy tahini sauce, lemony tabouli salad, crisp phyllo dough layered with chopped nuts drizzled in decadent honey) with Chef Tracy Carter.

April 24: "Salmon Three Ways" (salmon with homemade pesto a la Genovese, Salmon with citrus soy glaze, salmon with homemade Cajun rub, asparagus risotto Milanese, New York style lemon cheesecake) with Chef Dino

Diaz.

May 1: "Visit to Asia, a Light and Refreshing Journey" (crisp vegetable tempura with bold, garlic-vinegar dipping sauce, summer rolls with plump shrimp and spicy, tangy chili peanut sauce, coconut panna cotta) with Chef Tracy Carter.

May 8: "Show Stopper Starters" (seared scallops, stuffed mushrooms, tenderloin crostini, artichoke hearts a la franchise) with Chef Dino Diaz.

Each single-session, hands-on "Cooking Confidently" class has a unique culinary theme. Participants will learn how to prepare appetizers, salads,

sauces, entrees and desserts, dine on their creations, and leave with leftovers and the knowledge and skills to replicate those recipes at home.

In addition, Chef Maria Moreno-Contreras will run three Thursday night baking classes this spring each focusing on a different dessert: "Petit Fours, Glaces and European Macaroons" on April 9, "The Decadent Ganache Torte" on May 14, and "Contemporary Chiffon Layer Cake" on May 28.

All the cooking and baking classes meet from 6 to 9 p.m. at the HCC MGM Culinary Arts Institute, 164 Race St., Holyoke. The cost for each class is \$84, and space is limited.

Tracy Carter of Chicopee is a graduate of the International Culinary Schools at the Art Institute in Los Angeles, an HCC Culinary Arts program instructor and a freelance food stylist for the Food Network.

Domingo "Dino" Diaz Jr. of Springfield is a professional chef, HCC adjunct faculty member, and a 2012 graduate of HCC's Culinary Arts program.

Maria Moreno-Contreras of Easthampton is a baking instructor in HCC's Culinary Arts program and a professional baker who previously worked at the Blue Heron Restaurant in Sunderland and operated her own local baking business, Chilean Sweets.

To register, visit www.hcc.edu/bce and search for "food" or call 413-552-2123.