

Private Group Class – Menu Options

Last Modified: 1/1/2024

veg | vegetarian gf | gluten free df | dairy free

Pizza | Each youngstir prepares his or her own dough from scratch along with a bunch of fun, unique toppings. They also make homemade ranch dressing and veggie dippers.

veg available, df available

learning objectives: making dough, using yeast, baking, knife safety and technique

Thai | Each youngstir makes curry paste and na’an by hand, then cuts up a bunch of veggies to make panang curry, which is served with or without chicken. It’s adventurous yet approachable.

veg available, df

learning objectives: using new ingredients, developing flavors, making dough, knife safety and technique

Pasta | Each youngstir prepares his or her own pasta dough from scratch and rolls it into cavatelli, which is served with a classic marinara sauce. They also make pesto meatballs, caesar salad, and garlic bread.

veg available, df available

learning objectives: making dough, rolling pasta, boiling, knife safety and technique

Nachos | The youngstirs cut and fry the tortillas together and prepare all of the toppings by hand, in addition to a cheese sauce. Each youngstir will create a personal tray of nachos.

veg available, gf

learning objectives: frying, developing sauces and salsas, knife safety and technique

Pierogis | Each youngstir prepares his or her own pierogi dough from scratch and makes potato-and-cheese pierogis. They also make a cucumber salad with crispy bacon, along with apple sauce.

veg available

learning objectives: making dough, filling and folding dough, boiling, knife safety and technique

A **snack** is included with all our events, which is at the whim of the instructor and served immediately upon arrival.

Each class ends with a signature Stir **cookie**.

The only **beverage** included in the class is water. If you have something else in mind, you’re welcome to bring it along with you.