



EAST LIBERTY QUARTER CHAMBER OF COMMERCE

explore EAST LIBERTY

Cooking Class

Wednesday, January 12 th

5:30 - 7:30 pm

WATERSOURCE
by Don's Appliances

5958 Baum Boulevard
Pittsburgh, PA 15206

\$20/person

BYOB

Register at EastLibertyChamber.org/Cooking-Class

With

**Chef Anthony from
Don's Appliances**



MENU

Appetizer

Assorted meat and cheese
board

Smoked salmon bruschetta
topped with crumbled feta
cheese and avocado

Entrée

Braised short rib with
caramelized onions and
mushrooms served with creamy
polenta

Dessert

Nutella puff pastry twists



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NUTELLA TWISTS

Yield 15 portions

Ingredients

1 package 2 sheets frozen puff pastry dough thawed but cold

Flour for dusting

1 cup Nutella

1 large egg

METHOD

1. Place puff pastry on work surface dust with flour.
2. Roll out to 1/8 in
3. Slightly warm Nutella and spread evenly over puff pasty
4. Slice into seven portions
5. Twist portions and place on baking sheet tray
6. Brush with egg for shine option add sugar to top for additional color ‘
7. Bake at 350 degrees for 12 minutes or until golden brown

SMOKED SALMON BRUSCHETTA

Yields 15 servings

Ingredients

1 French baguette sliced and toasted

1 8oz package smoked salmon sliced

2 avocados ripened

6oz crumbled feta cheese

1 btl truff hot sauce

1 lemon

METHOD:

1. First slice baguette and place on baking tray in a 350-degree oven until lightly toasted.
2. Remove from oven and cool , slice avocado and season with lemon
3. To served place avocado on crostini add a slice of smoked salmon top with hot sauce & feta