

domino

13 Exotic Cooking Classes That Will Make You a Pro in the Kitchen

There's one for every taste imaginable.



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Cooking is hard, especially if you love to experiment in the kitchen. You never know where to find certain recipes, and it can be difficult to figure out exactly how to cook certain things.

So, you have two options. You could scour Pinterest for hours and do your best to recreate a recipe, or you could sign up for one of these over-the-top experiences led by the crème de la crème of the culinary world. The best part? There's one for every taste.

For The Sweet Tooth

Learn How To Drink Chocolate

Led by chocolate historian Mark J. Schroll, the Historic Drinking Chocolate Flava Workshop at Casa Serra (R) is an hour-and-a-half-long, mind-bending experience—complete with hydrosols, oils, spices, herbs, and housemade 100 percent chocolate. Choose among Meso American, Ancestral Puebloan, Historic European, or Colonial New Mexico-style drinking chocolates, and have your palate thank you later.

Argentinean Pastry Class

Argentina might be known for its empanadas—and don't worry. **Viva Rosales** offers classes for those, too. But you haven't lived until you've made Argentinian pastries with world-renowned pastry chef Osvaldo Cross. Watch as he walks you through 11 different classes with different kinds of dough, fillings, decorating classes, and more. Another option? You could sign up for the session that focuses solely on classic holiday dishes, including fruit puddings and ginger cookies.

Biggest In The Big Easy

Just steps from the French Quarter, **Hilton New Orleans Riverside** recently introduced culinary classes for guests, so they could interact with the chef and beverage team. This means they can try their hand at making Fraga's Restaurant exclusive charred oysters drenched in butter and cheese, as well as beignets for a true Big Easy culinary experience. You can't come to NOLA and not do beignets—obviously.



For The Green Thumb

Farm To Table/And Genoa Class

At the inn at Des Moines, chef Matt I'ndilia and wife Lara I'ndilia are the perfect duo to showcase farm-to-table (and glass) seasonal cooking and marketing. Start with a tour of the 42-acre, USDA certified organic farm at the inn, then return and Chateau property to see all the produce. Then, grab your basket and get to cooking signature dishes like Texas quail stuffed with cherry sausage, sauté and charred farm onions, risotto soup with farm peppers, and a honey and citrus cauliflower, and not forget chicken with wine and Cilantro long towers. We will also display how to use these garden gems to craft unique, unexpected cocktails—so come thirsty.

For The Vegan

Raw Cashew Cheesecake Class

Desserts of heavy meats around the world are usually loaded with butter, sugar, and heavy cream—so when we come across a recipe that features a vegan cheesecake course, we were amazed. At **Sunrise Springs** (R) in Santa Fe, you can whip up this plant-based treat alongside star chefs who will teach you simple, easy-to-digest recipes that are high in flavor, low in carbs, and consisting of fatty raw ingredients. Now, you can have your cake and eat it, too.



For The Spirit Connoisseur

Everything Is Better With Bourbon

As Kentucky produces more than 90 percent of the world's bourbon, it only makes sense you'd enjoy a bourbon-themed class at **Wild Thyme** (R) while you're there. Headline chef demonstrates highlighting the local food and flavors of the season will incorporate Kentucky's finest into the dishes—from using it as the base of a creamy sauce to a dessert flavoring.

For The Master Grill

Wood-Fired Feast

Situated on a 790-acre estate and vineyard in the Uco Valley, **Casa de Uco** allows guests to enjoy warm treats by the fire. The secret to cooking the Argentinian way is to use ingredients sourced and freshly picked from the resort's organic vegetable garden. Try your hand at a **File Mena** by searing dishes such as country bread on the grill, empanadas made with beef, sausage, warm spices, hard-boiled egg, and olives; classic barbecue; and bread pudding with dulce de leche mousse.



For The Carnivore

Toxicology

At **Ancora** (R) in Playa Del Carmen, Mexico, elevated street food is what **Chila** (R) is known for. Get your toxicology on in this casual, open-air restaurant, where you'll learn the science behind creating the perfect tacos and traditional tortas.

So, when you return home for a hot so average Taco Tuesday after taking this class, you can include your perfected **Coahuila goat slow-roasted pork**, **Castaway twice-fried pork belly**, and **best tongue tacos** on the menu, instead.

For The Pescatarian

Fresh Catch ceviche

The words "catch of the day" just sound better when you actually caught that catch yourself. At **San Cielo** (R) in Holbox, Mexico, you can embark on a three-hour tour in the morning to cast your lines, and then return home with your bounty to prepare fresh ceviche with chef Felix at the restaurant.



For the 901

Located at the **Hilton Adams**, the city's only Polynesian tiki lounge and home of the original **Maui Tiki**, Tucson, Ariz., recently debuted paleo making and **Maui Tiki 901** courses. So, once you get your degree in the art of preparing the celebrated Hawaiian dish, you can skip all those takeout poke spots—and the classes even offer customizable southern ingredients, including Georgia's famed peaches and Coca-Cola marinated topplings. If that's not enough, the lesson is often followed by a historical journey that explores the history of rum, tiki, and Maui Tiki Bottoms up!

For The celeb Chef Fans

Cooking With Celebrity Chef James Martin

The newly opened **12-station** cooking school at **Chateau Giverny** hosts interactive classes for all ages. For a truly one-of-a-kind gastronomic getaway led by TV personality and celebrity chef James Martin, you can "Taste the World" as a family after you sign up for any number of regional cuisine courses. Options include Morocco To The Middle East, Journey Through Asia, Inside Sri Lanka, South American Street Food, and A Taste Of Italy.



For The Adventurous Eater

Fake Grass And Step-by-Step Fowl Preparation

Just imagine saying to your foosie friends, "I learned how to make this dish with Alan Ducasse." When you sign up for one of the famed French chef's classes at his gastronomy mecca, **Ecole de Cuisine Alain Ducasse**, you'll better believe you're getting the star treatment—and who knows? You might even come out of there on Julia Child's next intriguing topic include cooking fowl grass with **Cote du Rhône** wine pairings and step-by-step fowl preparation, but there are also options like macaron making, soufflé tips and tricks, puff pastry presentation, and baguette baking for the less adventurous.

Alaska Culinary Tour

Access Tuck's Culinary Tour in Alaska is one of the few food-centric trips offered in The Last Frontier. And the highlight? At **219 Perks** (R) in **Town**, you'll have the opportunity to meet and cook with two-time James Beard nominated chef **Azusa Cook**, and create a feast of Alaska with local ingredients such as wild blueberries and world-class salmon. You'll also make and enjoy sample dishes like lamb loquitos, **Alaskan** oysters with liquid fire, noodles, and reindeer ragu from **Archipelago Farms**—because if you visit Alaska and don't eat reindeer, did you really even go?