

Black Sesame Kitchen Cooking Class Menus

Sichuan 1 Traditional spicy Sichuanese favorites: Mapo Tofu, Wok-Fried String Beans, and Kungpao Cashew Chicken.

Sichuan 2 More of your Sichuan favorites (Sichuan 1 is not a prerequisite for this class): Wok-Fried Bamboo Shoots, Twice-Cooked Pork, and Fish-Fragrant Eggplant.

Home-style Dumplings Learn to make delicious pork, lamb, and vegetarian dumplings from scratch – we take you step by step through the process, from kneading the dough to sautéing the accompanying chili oil.

Cooking with Tofu: This healthy ingredient is versatile – and delicious: Cold-Tossed Shredded Tofu Salad, Mapo Tofu, and Twice-Cooked Tofu.

Dinner Party Dishes Impress your friends at your next gathering: Shredded Tofu Salad, Spicy Chongqing Chicken, and Candied Apples.

Home-style Dumplings and Noodle Making Class. Learn how to make delicious pork, lamb, and vegetarian dumplings from scratch – we take you step by step through the process, from kneading the dough to sautéing the accompanying chili oil. There will also be a noodle making demonstration by our noodle expert from Shanxi.

Knife Skills Class-Learn different knife cutting skills at Black Sesame Kitchen, ranging from mincing and dicing to peeling and pounding.

Wok Skills Learn how to use a Chinese wok and different cooking techniques, from stir-frying to steaming.

Cold Dishes Learn how to make tasty cold dishes to accompany the heat of summer: Cold Mung Bean Noodles, Wood Ear Salad, and Dongbei Salad.

Vegetarian/Healthy Dishes Class Learn how to make healthy Chinese dishes that will keep your body healthy and happy. Dongbei Salad, Twice Cooked Tofu, Winter Mushrooms and Bamboo Stir-fry.

Knife + Stir-Fry Skills Master chopping and wok techniques. (Having completed one previous class in knife skills or stir-fries is recommend.)

Savory Beijing Snacks Learn to make delicious Beijing snacks: stuffed lotus root, Chinese flat breads, and Beijing Zhajiang Noodles

Shanxi Noodles Learn how to make delicious noodles - cat's ears, knife-grated, and hand rolled - from scratch and delicious savory sauces to go with them.

Hand Pulled and Shanxi Noodles Learn how to make delicious noodles – from hand pulled noodles to knife cut – from scratch and delicious savory sauces to go with them.

Savory Sweet Cooking Learn to cook savory dishes that use sugar to balance out flavors: Sweet and Sour Pork ,Red Braised Eggplant, Home-Style Tofu. incorporate veg dish.

Cooking with Color: Learn to cook simple Chinese dishes that use a lot of color: 3 Mushroom Stir-fry, 3 color Chicken, and Eggplant, Potato, and Pepper Stirfry (disanxian).

Chinese Flatbread and Baozi Class: Learn how to make these simple street snacks with both vegetarian and meat fillings.

Seasonal

Summer Stir-fries Learn to make summery, light stir-fries: 3 mushroom stir-fry, 3 color chicken shred stir-fry, and celery, lily bud, and wolf berry stir-fry.

Fall Favorites Learn to make fresh autumn dishes to compliment the cooling weather: Pine Nut and Corn Stir-Fry, Pumpkin Flatbread, and Pork Rib and Lotus Root Stew.

Spring Favorites Delicious dishes to compliment the season. Spring rolls fragrant spring vegetable with eggs (xiangcun chao jidan) and country-fried eggplant, potatoes, and green peppers (disanxian)

Winter Favorites Easy home-style seasonal dishes: Braised Winter Bamboo Shoots & Shiitake Mushroom, Stir-Fried Tofu & Cabbage, and Sweet Black Sesame and Osmanthus & Hawthorn Rice Dumplings.