

Focaccia, Stromboli, & Calzones! OH MY!

- Online class through Zoom
- Stand-Alone Class
- ***Bake-Along / Cook Along***

Full Class Description:

- What makes a Focaccia a Focaccia, a Stromboli a Stromboli, and a Calzone a Calzone? How are they different?
- How are they the same? Discover the answer to these questions as you participate in this fun-filled Cook-Along Class as we dive into the world of unique Rolled & Stuffed Pizzas, and marvelous focaccia bread! Learn
- how to make your own homemade Focaccia Bread, a wonderful rolled pizza called a Stromboli, and stuffed Pizzas, known as Calzones with homemade pizza dough! Experience the rave reviews from previous participants of the instructor's pizza classes yourself as you learn how to make your own pizzas with her step-by-step instruction. Take out Pizza may just become a thing of the past!

On the Menu: Stromboli (rolled/filled pizza), Calzones (stuffed pizza), wonderful Focaccia Bread, and an OUT-OF-THIS-WORLD Pizza Sauce. TWO different homemade doughs will be used. One will be for the pizza options, the other for the focaccia.

Tess will provide Step-by-step guidance and instruction help to ensure the process is as simple as can be. Participants can personalize their pizzas with and focaccia bread with toppings and fillings of their choosing.

All recipes have been created by Tess, the instructor, and tested time and time again over the years, to ensure maximum flavor and ease. Choose which ones you would like to make and watch a demonstration of the others or if you feel up to it, make them all! You will feel like a pro after this class and be confident enough to create all of this deliciousness time and time again.

Make it a date night or family night as you create lasting memories in your kitchen!

Have your questions answered by the instructor, interact with other participants as you cook-along, and increase your confidence in the kitchen with each skill that is learned, and each little bit of advice and instruction that is shared.

While cooking-along is loads of fun, and highly recommended, it is optional.

This class will take place on Zoom, free online software. Participants will receive instructions on how to access the class prior to it starting.

Participants will receive a list of ingredients in advance of the class with enough time for shopping and prep. A professionally made PDF packet of the Instructors Personal Recipes from this class will also be received.

As an added bonus, the instructor has created a private group and a public group on Facebook for participants of her cooking classes. Everyone will receive an invite to the groups although joining is optional. Come join the fun!

Equipment Needs: A 9x13 non-stick baking pan or a larger sheet pan will be needed for the focaccia bread.

Additional sheet pans will be needed for the Stromboli and the Calzones. A stand mixer is highly recommended in order to be able to make both doughs during the class.

Note: One registration fee for this online virtual interactive class can include *immediate family members living full-time in the same home ONLY. If children are participating, adult supervision is required.*