

NOVEMBER CULINARY STUDIO CALENDAR

THE CULINARY STUDIO RECIPES



WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

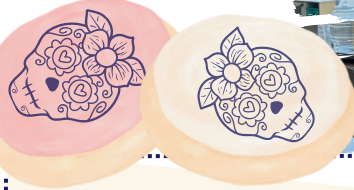
Sugar Skull Decorating Saturday, Nov. 2nd

INGREDIENTS:

- White Granulated Sugar
- Powdered Sugar
- Water
- Food grade essence

Directions:

- 1) Preheat the oven on 110-120 f.
- 2) Add 2 cups of white granulated sugar and 1 cup of powdered sugar into a bowl.
- 3) Grab a cup and add water half way with a few drops of your favorite food essence. Mix well.
- 4) Grab the bowl with sugar and little by little with the help of a spoon add water into the sugar bowl.
- 5) Mix everything until it has a consistency of wet sand, you have to be able to squeeze it and it should hold its form.
- 6) Grab an oven safe skull mold and press the sugar in it, make sure to press very firmly.
- 7) Bake the sugar skulls for about 7 to 10 minutes.
- 8) Take the skulls out of the oven and carefully place a baking sheet on top of the skull mold and flip. Lightly hit the skull mold so the sugar skull can detach it self.
- 9) Let it cool down for 24 hrs and decorate it with colored frosting.



2:00pm
Fun with Food

Ratatouille

WITH TEACHER IKER



2:00-4:00pm
Drop-in Kitchen

Jam Pastry

WITH TEACHER IKER

2:00pm
Fun with Food

Caramel Apples

WITH TEACHER IKER

2:00-4:00pm
Drop-in Kitchen

Biscuits

WITH TEACHER IKER



2:00-4:00pm
Drop-in Kitchen

Biscuits and Gravy

WITH TEACHER IKER

2:00pm
Fun with Food

Stuffed Egg Muffin

WITH TEACHER IKER

2:00-4:00pm
Drop-in Kitchen

Noodle Soup

WITH TEACHER IKER



2:00-4:00pm
Drop-in Kitchen

Native American Heritage Event

WITH TEACHER IKER

2:00pm
Fun with Food

Indian Tacos

WITH TEACHER IKER

**CLOSED FOR
THANKSGIVING
DAY**

2:00-4:00pm
Drop-in Kitchen

Sweet Potato Earl Grey

WITH TEACHER IKER

RECETAS DEL ESTUDIO CULINARIO



Decoración de Calaveras de Azúcar Sábado 2 de Noviembre

INGREDIENTES:

- Azúcar Granulada Blanca
- Azúcar en Polvo (Glas)
- Agua
- Esencia de Calidad Alimentaria

Instrucciones:

- 1) Precalienta el horno a 110-120f.
- 2) Agrega 2 tazas de azúcar blanca granulada y 1 taza de azúcar en polvo en un bol.
- 3) Toma una taza y agrega agua hasta la mitad con unas gotas de la esencia de tu comida favorita. Mezcla bien.
- 4) Agarra el bol con el azúcar y poco a poco con ayuda de una cuchara añade agua.
- 5) Mezcla todo hasta que tenga una consistencia de arena húmeda, hay que poder exprimirla y debe mantener su forma.
- 6) Toma un molde de calavera apto para horno y presiona el azúcar en él, asegúrate de presionar con mucha firmeza.
- 7) Hornea las calaveras de azúcar durante unos 7 a 10 minutos.
- 8) Saque las calaveras del horno y coloque con cuidado una bandeja para hornear encima del molde de calaveras y voltéelas. Golpear ligeramente el molde de calavera para que salga la calavera de azúcar.
- 9) Déjalo enfriar por 24 hrs y decóralo con frosting de colores.

MIÉRCOLES



2:00pm
Fun with Food

Ratatouille

WITH TEACHER IKER

6



JUEVES



2:00-4:00pm
Drop-in Kitchen

Pastel de Hojaldre con Mermelada

WITH TEACHER IKER

7

VIERNES

1

2:00-4:00pm:
Drop-in Kitchen

Decoración de Calaveras de Azúcar

WITH TEACHER IKER

2

8

2:00-4:00pm:
Drop-in Kitchen

Empanadas Crujientes

WITH TEACHER IKER

9

15



2:00-4:00pm:
Drop-in Kitchen

Biscuits y Gravy

WITH TEACHER IKER

16

20

2:00pm
Fun with Food

Muffin Relleno de Huevo

WITH TEACHER IKER

21

2:00-4:00pm
Drop-in Kitchen

Sopita de Fideo

WITH TEACHER IKER



22

2:00-4:00pm:
Drop-in Kitchen

Evento de la Herencia Nativa Americana

WITH TEACHER IKER

23

27

2:00pm
Fun with Food

Tacos Indios

WITH TEACHER IKER

28

CERRADO POR EL DIA DE ACCION DE GRACIAS

29

2:00-4:00pm:
Drop-in Kitchen

Earl Grey con Papa Dulce

WITH TEACHER IKER

30