PASTA

BEST NEW RECIPES FOR CHICKEN, SALMON, KALE, QUINOA, PASTA

FOOD & WINE

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the READERS' CHOICE issue

MOST REQUESTED RECIPES

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Smoky salmon
with warm vegetables in
miso dressing and
a full-bodied Riesling

RECIPE, PAGE 69
BEST NEW COOKING CLASSES AROUND THE WORLD

From two-hour sessions to a four-week immersion.

BY M. ELIZABETH SHELDON

US

1 MATTHEW KENNEY ACADEMY
The F&W Best New Chef 1994 gives raw and vegan cooking classes in Santa Monica, California; he'll open a new school in Miami next month.

COOL TOOLS Each teaching kitchen has 16 marble workstations and a supercooling anti-griddle.

VIRTUAL CLASS A new online program lets students watch sessions and virtually interact with instructors and classmates.

PRICE Sessions from $150; matthewkenneycewine.com.

2 SAN FRANCISCO COOKING SCHOOL
This comprehensive school has strong ties to the chef community—F&W Best New Chef 1997 Daniel Patterson of Coi is a hands-on dean.

SLEEPER HIT "Our fish and shellfish techniques class has been surprisingly popular," says founder Jodi Liano.

STAR CHEF SIGHTINGS
At a recent class devoted to the SPQR cookbook, chef Matthew Accarrino made a surprise appearance.

PRICE Classes from $60; sfcooking.com.

3 ZERO GEORGE STREET
Twice a week this new Charleston, South Carolina, inn (built out of a restored 1800s compound) hosts cooking classes in a converted carriage house. The emphasis: low-country dishes.

CHEF CRED Instructor Randy Williams trained under Tom Colicchio on Kiawah Island.

4 THE SCHOOL OF ARTISAN FOOD
Located on a sprawling estate in Nottinghamshire, the school is reviving traditional British techniques for making bread, cheese and more.

STUDENT BODY People have come from as far away as Brazil, but there's also a serious local following—some students have opened businesses nearby.

SLEEPER HIT "We've had a lot more ladies taking the butchery course," says administrator Fiona Shepherd. "They break down a pig nose-to-tail."

PRICE Classes from $25; schoolofartisanfood.org.

FRANCE

5 L'ECOLE DE CUISINE ALAIN DUCASSE
Though beginners are welcome at legendary chef Alain Ducasse's Paris school, teachers focus on ambitious dishes like lobster court bouillon taken from Ducasse's cookbooks.

POPULAR CLASSES IN ENGLISH
Bistro Cuisine; Macarons Madness.

WORKLOAD "When we started, we would teach eight recipes per class," says executive chef Pierre Morat. "Now we teach only two during a half-day class, so we know students will be able to re-create them at home."

PRICE Classes from $192; ecocuisine-alainducasse.com.

6 COQUIS
Italy's best Roman chefs teach at this new school, which offers English-language courses.

CHEF CRED The founders are the three Troiani brothers of Rome's Michelin-starred Il Convivio Troiani, known for its exceptional wine list.

POPULAR CLASSES 1 Primi Romani covers Roman standbys like cacio e pepe; pizza classes make use of a wood-fired oven.

PRICE Classes from $90; coquis.it.

7 THE GRITTI EPICUREAN SCHOOL
An overhaul of the legendary Venice hotel Gritti Palace took almost two years and includes a luxurious cooking school.

FIELD TRIP Guests can take one- or three-day seminars; both stop by the Rialto market for traditional Italian aperitivi.

INSIDER TIP Look for special events—perfume expert Chandler Burr hosted a dinner exploring scent and taste.

PRICE Classes from $345; thegrittiepicureanschool.com.

8 PLANETA LA FORESTERIA
Owned by the Planeta family, renowned for its wines, this 14-room inn on the Sicilian coast offers classes in regional Italian cooking.

DEMO SESSION Visitors can watch chef Angelo Pumilia prepare a meal in Planeta's blue-and-white-tiled kitchen.

HANDS-ON OPTION Starting at 9:30 a.m., guests prepare a five-course lunch of classic recipes like pesto Trapanese (a tomato-and-almond pesto).

PRICE $165 for a three-hour class; planetaestate.it.

INDONESIA

9 RIMBA JIMBARAN
Each class at this school, opened in October at Bali's Rimba Jimbaran resort, starts with a visit to Bali's famed fish market.

MOST POPULAR DISHES Guests learn classic recipes like pekan be putih, snapper wrapped in a banana leaf, and nasi goreng, a Balinese fried rice.

EXTRA CREDIT Students collect herbs and fruits from the resort's greenhouse.

PRICE Classes from $59; rimbagimbaran.com.

THAILAND

10 THE SIAM
This modern hotel offers cooking classes in a historic wooden Thai house.

CLASS SIZE Classes are by appointment, for a maximum of four guests. Book in advance.

FIELD TRIP Each class starts with a tuk tuk ride to the Thewet market to procure ingredients.

LEVEL OF DIFFICULTY Most classes start with basics like pad Thai or green curry.

PRICE $200 for a half-day class; thesiamhotel.com.