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## VIRTUAL COOKING CLASSES

*Chef Alba Johnson*



Born in Naples, Italy and raised in Tunis, Tunisia, her love for cooking and a desire to share her culture have been two of her lifelong passions. Alba began to learn how to enjoy diverse and eclectic dishes at an early age. She has also been fortunate to travel and live in varied cultural environments. She is a cooking instructor and personal chef in the Washington Metropolitan Area, specializing in southern Italian and Mediterranean cuisine. Alba's recipes are rustic, simple and vibrant in taste.

**INCLUDED IN GOLD SUBSCRIPTIONS,  
CALL 410.358.6856 TO REGISTER**

### Sweet and Savory Baking Delights

Since the Middle Ages, traditional rustic savory breads and tarts have been favorites in homes around the world. These delights are sold by the slices or whole in many local bakery and pastry shops. Join chef Alba as we bake these delicious delicacies made with the simplest flavors, a return to culinary delights. Menu: Fresh Herb and Feta Bread, Tuscan Apple Tart and Rustic Carrot Tart Tatin with Brown Sugar.

*Wednesday, February 15, 2023, 2:30 - 4:00 p.m.*

### The Sunny Mediterranean Kitchen

Azure skies, deep blue sea, white-gold sands and whitewashed walls - these are the paint palette of the Mediterranean. Dishes from the Mediterranean evoke brilliant flavors, aromas and colors of these sunny lands. The countries bordered by the Mediterranean Sea produce some of the finest food the world has to offer. Join chef Alba as we make: Halloumi Cheese and Grape Salad, Skinless Chicken Thighs in Lemon and Garlic and Mediterranean Potato Cakes.

*Wednesday, March 15, 2023, 2:30 - 4:00 p.m.*

### Simply Elegant Mother's Day Brunch

Brunch was invented in the late 19th century in England by the great noble estates, who dedicated their Sunday to fox hunting. Upon returning from a long day, lots of savory and sweet dishes were laid out for their famished return. Brunch is always a great way to celebrate Mother's Day, without the Fox hunt of course. Join Chef Alba as we prepare an Elegant Assortment Tray (Salmon, Vegetables and Cream Cheese Sauces), Tre Colore Stuffed Eggs, Marmalade French Toast and Strawberries in White Chocolate and Pistachios.

*Tuesday, April 18, 2023, 2:30 - 4:00 p.m.*

### Cool Sides for a BBQ

A barbecue day is a fun day outdoors where meats, fish or vegetable are grilled. It's a time to enjoy friends and relatives in a relaxed outdoor atmosphere. If you are not the one grilling, then enjoy making these fresh and delicious sides to bring: Potato Salad in Arugula Mint Pesto, Spinach and Strawberry Salad, Couscous Salad with Fresh Vegetables and Homemade Lemon and Lime Cordial

*Wednesday, May 24, 2023, 2:30 - 4:00 p.m.*

### Delicious Poolside Appetizers

Summer is a time to gather outside with friends by the poolside. Foods should be easy to prepare and safe to eat at room temperature. It's a day to enjoy the cool water and conversation with family and friends. Join Chef Alba as we prepare Potato Pizette, Carpaccio di Zucchine e Feta, Spinach Ricotta and Mozzarella Mini-Tarts and a Raspberry Cordial.

*Wednesday, June 21, 2023, 2:30 - 4:00 p.m.*

Recipes can be found at [www.myerberg.org/cooking](http://www.myerberg.org/cooking)