



www.thecreativefeast.com

603.321.5011

Cooking with Tea

Cooking demonstration and tasting



Tea is not only "hot," but deliciously edible as well! Join Chef Liz Barbour from The Creative Feast and learn why cooking with tea is the newest healthy food trend. Learn how tea adds new dimensions of flavor, texture and aroma to many recipes. Discover how loose leaf teas can be reinterpreted as a spice, marinade, oil, vegetable, and dessert ingredient. Add in Liz's cooking technique lessons and kitchen hints and you are in for a great learning and tasting experience. Enjoy a cooking demonstration of two recipes and samples for all to taste. Recipes and paper goods included.

Program Fees

Private Parties, Clubs, Retail Shops, Markets:

\$350 plus .51 per mile travel.

0-35 guests

Additional guests \$3.50 per person

Public Libraries:

First Booking: \$150 plus .50 per mile travel.

Repeat Bookings: \$200 each plus .51 per mile travel.

0-35 guests

Additional guests \$3.50 per person