



City of Bastrop

RECREATION

An AIR FRYER Conversation

Learn how to make the most out of your air fryer! In this class you will learn how to prepare a three-course menu using an air fryer. Learn how to achieve a crispy deep-fried texture, all without a hot mess of oil. From appetizer to dessert, we will learn just how versatile the air fryer can be.

Instructor: Chef Lena Reed

Began cooking at age 9, studying a cookbook that dated from the 40's from my grandmother's library. From the moment of making my first meal - beef soup- which consisted of foamy, tough meat, hard pasta, and unrecognizable vegetables, I have had an intense passion for cooking. Coming from an Italian background, everything seemed to revolve around food, family, friends, and the dinner table. Even at a young age, the joy of having friends and family around the table gave me a feeling inside-like some sort of "rush". Stories were told, problems solved, and friends were made around the table. I realized food brings people together regardless of your culture. My grandmother taught me very young how to cook and I loved the ability to create food, change recipes, I loved seeing the joy on faces when someone was enjoying a meal that I had created. I took a couple hobby classes at a local culinary school, with an encouraging Chef instructor, to decide that I wanted to pursue a career in the Culinary World. It also provided me with the confidence to change careers and pursue my passion. My culinary knowledge and skills were refined by attending and graduating from Culinary school. I was asked to cook in Florence, Italy where I was a Sous Chef and trained with various Italian Chefs. I was able to launch Thyme Around the Table, my personal chef business in the Bay Area. 2011.

Class Date: July 29 @ 1pm

Registration is required. Limited to 15.

For more information contact 512-332-8805