



Introducing Portuguese cooking classes!

Portuguese Cooking Classes

Cavacas (Popovers)
Homemade Bread or Sweet Bread
White Cheese
Biscoitos de Orelha
Pasteis de Bacalhau

Registration

To register, please email
functions@riverviewhpc.com
call 978-567-1929 or send your
check to HPC, Cooking Classes
13 Port Street, Hudson

Portuguese Popovers (Cavacas)

Thursday, February 25th at 7:00 pm

In this class, you'll learn how to properly mix the dough and bake this wonderful Portuguese dessert.



Homemade Bread or Sweet Bread

Saturday, March 13th at 11:00 am

Students will enjoy the experience of mixing and working with dough in this very hands-on workshop. Great class for mom and daughters. Bring home a warm loaf. Wear short sleeves, bring an apron. Must pick which bread you wish to learn, the method is the same, except for the ingredients.



Fresh White Cheese (Queijo Branco)

Thursday, March 25th at 7:00 pm

White cheese is a common staple with home made bread or sweet bread. Fresh white cheese is soft, moist and mild. Learn how to string curd and how to achieve the proper texture. Please bring a container for your own cheese.



"Ear Biscuits" (Biscoitos de Orelha)

Saturday, March 27th at 1:00 pm

The proper translation for these biscuits are "Ear Biscuits", but don't let that fool you, these biscuits have a distinct taste from any other biscuit you'll taste. You'll learn the proper dough mixture and how to manipulate the dough to make this inexpensive snack.

Codfish Cakes (Pasteis de Bacalhau)

Saturday, April 3rd at 1:00 pm

Codfish cakes is a popular dish in Portuguese homes. You'll learn how to prepare the correct mixture and the proper technique for frying these delicious appetizers.

**Class Fee: \$10 per class, per student.
Maximum of 10 students per class.
Must register and pre-pay for class.
Cost includes all the ingredients.
Classes are taught by our own members.
Recipes will be handed out at the end of each class.
Classes will take place at the Hudson Portuguese Club.**