

# Roasted Ribeye & Ice Cream

Tuesday, December 22<sup>nd</sup> @ 4:00 PST (5:00 Arizona)



## Class Description

Chef Saul welcomes us to his kitchen in sunny Buenos Aires, Argentina. Through Zoom, he will cook alongside us and guide us through this quintessential Argentinian menu that puts beef front and center. A flavorful chimichurri finishes your tender ribeye with a tang. Dessert is a quick rum-laced ice cream sweetened with the popular dulce de leche caramel sauce.

A few days before the event, we'll send you a beautiful box of ingredients—premeasured for two meals—along with recipes. Our Virtual Kitchen Assistant will help with any technology or kitchens set up questions and assist throughout the class.

## About Chef Saul

"When I was a kid, I loved to see mom knead knishes: how she stretched the dough, to make it so thin. She told me that her own mother had said the dough must be so thin that an old love letter could be read through it. Today, I carry on this tradition and do what I love to do: cooking and giving cooking classes to locals and foreigners.

For the fifth consecutive year, I have the TripAdvisor Certificate of Excellence. I am, according to them, among the best "Courses and Workshops" to do in Buenos Aires. So simple and complex at the same time, I chose to look for happiness where I knew I would find it: with an apron and dough, putting together classes. I also have a master's degree in economics, love dancing tango and practicing Ashtanga Yoga, and have travelled extensively around the world."

