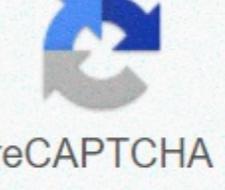


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## Cooking world free cooking games play

I recently had the opportunity to preview a new Food Network video game, Cook or Cooking. The game (packed with recipes from the Food Network Test Kitchen) is only available on nintendo Wii, making the most of the motion sensing controller, which will force users to simulate chopping, peeling, stirring and even anting hot skillets from a bottle. The game is harder than it looks. Users prepare their meals from start to finish, risking all the components being well seasoned, properly cooked, come out hot or be panned by a team of judges eagerly waiting for the chance to try your food. As a culinary school graduate, I can tell you that technique is everything, and the Wii controller is a great container for developing good habits - gentle swaying movements can stir sauces and soups, with perfect slices of onion or garlic, while rotating it in a circle. Timer chimes are ultimately up to you to plan the timing perfectly to prevent burning dishes on multiple burners, and just like in real life, it requires a lot of practice. It's very easy to get caught up in the game, I spent more time playing than I spent in my real kitchen last month. My one complaint: time for gameplay will leave you hungry for the real thing! Not ready to splur into the Wii to hone your knife skills? Check out these amazing how-to videos to learn the right techniques to chop up the two hardest foods to cut: onion almonds This content is created and maintained by a third party and it is imported to this page to help users provide their email address. You may be able to find out more about the content similar to piano:io this, but this game didn't hit stores until after December 2009, but just hitting the Food Network with the title has made this game a popular pre-order. The first explanation is that this game looks like just a game, but the skills used to play the game are designed to be so realistic that you use cooking in your own kitchen. One of the features that attracts you most to this game is that the method of the technique is not only explained, but also why. We don't think it will be explored often enough, especially to novice cooks. Artisan Food School offers a truer taste of Downton Abbey through traditional English cooking classes, including cider making, wild game butchery and fruit preserve, rather than a historic home tour. This is an example of the world of epicurean experiences open for travelers eager to pack an apron and attend an immersion class with a local guide or expert cook. From a half-day course in Chicken Gumbo in New Orleans to a scenic backsuit farm in the Indian state of Kerala, where classes are central, we did a dirty job identifying the best culinary programs in the worldChutneys and curry recipe. They share the ability to help travelers understand local culture and revisit their favorite destinations with fresh perspectives. After all, it's refreshing to start your day at a local market and sit down to a meal of truffles, tom yum goons, or your own made Coquille St. Jacques and pasta. Students usually team up with multilingual instructors who are well versed in regional cuisine. You can expect to pick up new kitchen skills and recipes, and lessons can often be augmented by exclusive encounters with purists and artisan producers, pouring wine in vineyards, and dinners at top chef tables hidden in one corner of a private home or kitchen domain, allowing you to observe professionals in the heat of the action. Some programs are suitable for a week's vacation, such as kneading dough at Master Pizza Oro in Naples or cooking spice-infused tagines at a villa in Palmerale, outside Marrakech. Other all-day sessions accommodate those who simply want to whet their appetite. Hotels and resorts are also offering classes. Before booking, ask about class size, types of equipment provided (knives, stoves) and included meals and accommodation. Here are the latest programs for experienced cooks as well as beginners ripe for discovery. Credit: Courtesy of the Culinary Institute of America The Culinary Institute of America (from \$2,195) in Greystone, Napa Valley, runs a taste of wine country boot camp for beginners. The 5-day hands-on course introduces you to Northern California cuisine paired with wines from the world-class vineyards that surround the campus. Advertising advertising credits: Courtesy of two Borderet husband-and-wife team Jean-Pierre and two Borderet's Denis Mouret (from \$4,000), they will host a week-long course on Bordeaux-style cuisine in the kitchens of 13th-century Château la Révère and their own rustic farmhouse. Jean-Pierre, a former head chef at Chez Panisse in Alice Waters, is an expert at preparing ingredients such as the sale of agnot de pré (lamb raised in salt meadows), and Dennis belongs to the wine-producing family of Saint-Emilion. Credit: Adam Wiseman of Los Dos (from \$125) in colonial Merida, and American expatriate David Sterling teach Cocina Yucateca, one of Mexico's great regional dishes. The daylong workshop starts at the Lucas de Galvez market and explores Mayan staples such as chaya, beans, achiote and epazote. After sampled snacks at a stall, students return to Sterling's bright, tiled kitchen to learn techniques for squash soup with corn dumplings, achiote marinade red snapper, and pit-roasted venison. Don't miss: Side trip to artisanal producers of rum, herbs, honey and chicharrones (fried pork skin). Advertising Credit: Sally Gal by Castello di Vicerello in the 12th Century (doubles from \$260/\$530), hotelier and cookbook writer Aurora Bachecchi Berti focuses on the rustic cuisine of Maremma on Tuscany's southwest coast. Top dish: Tortelli with ricotta and spinach is prepared using the estate's olive oil and produced from a kitchen garden. Credit: Courtesy of Neapolitan Pizza Consulting, owner of the famous pizzeria Lanottizia and master pizza Eolo Enzo Coccia, is holding a week-long class through his pizza consulting (from \$950). Learn the secrets of Neapolitan pizza, from calibrating doppio zero powder dough to firing a wood-fired oven. Don't miss: a visit to one of the region's olive and tomato producers who supply cocha restaurants. Credit: Anna Davis at Langlois Culinary Crossroads (from \$80), Louisiana cookbook writer Amy Cyrex Thins offers a half-day course at a renovated grocery store in the Faubourg-Marigny neighborhood. Top dish: Chicken gumbo, red beans and rice, preparing other down-home classics that have made New Orleans one of America's regional food capitals. Advertising ad credit: Courtesy of Willingfoot Willingfoot (from \$1,075), arrange a 5-day driving itinerary along Scenic Route 1 in Maine, stop at farms, fisheries, bakeries, and finish with a farmer's cooking class. Don't miss: Lobsters roll on roadside stands. Credit: Courtesy of Foxgrove Farm on Salt Island near Vancouver, Foxgrove Farm (doubles from \$120, doubles from \$120) is holding cooking (and gardening) classes as well as mushroom foraging and cheese-making tutorials. Credit: Courtesy of Artisan Food See more than artisan food school (from \$60) in Sherwood Forest to experience straight from Downton Abbey. The half- and multi-day courses spotlight traditional English dishes such as cider making, wild game butchery, and fruit preserve. Don't miss: Food historian Ivan Day's class on historic pies, including elaborate Victorian meat pastries. Advertising credit: Courtesy of The Culinary School at Daylesford the Cookery School in Daylesford (doubles from \$460; \$245) has a two-day hunting and foraging program on the 2,000-acre estate, along with butchers, pastries and bread-making courses. Spend the night: Students can stay in one of the five light-filled stone and timber manor cottages on the property. Credit: Tara Donne explores the world of cacao at Belcampo (from \$1,350), a jungle lodge in Belize, during a four-day Roots to Bar masterclass led by Katrina Marchof of Voges Au Chocolat. Credit: Courtesy of Auberge du Soleil Auberge du Soleil (from \$375), a 52-room resort set on 33 acres in napa valley, we're holding a day-long workshop on how to make your own terrine, saucisson and salumi. Advertising credit: Over the summer, Montparnasse's professional school of culinary arts Ferrandi Paris (from \$1,622) opens the door to starting pastry chefs who want to master the complexity of making macaroons, an iconic French dessert. Credit: CourtesyDuring dehouche exclusive full-day course, rising star chef Virgilio Martinez (from \$500) will lead you on a morning tour of the bustling Sulkijorg market to introduce you to the rare fruits, seeds, grains and seafood he first discovered on his expedition to the Amazon and Andes. You'll be bringing your ingredients back to his famous Central restaurant for a private masterclass. Don't miss: Martinez's innovative 7-course tasting menu in Central. Credit: Courtesy of bespoke Beijing Lillian Chow, former editor of Gourmet magazine, leads private day tours and cooking classes through Bespoke Beijing (from \$500). Both give travelers a taste of the city's street level. We will guide you through Sanrenji Market where you will sample local dishes such as Tianjin Jianlin (rolled beanep) and candied Tangerine. The class ends with a family-style meal of pickles, steamed bread, dumplings, and braised geese. Don't miss: A trip to an organic farm near Beijing to cook tofu in a wok over a wooden fire. Advertising credit: Hanoi Cooking Center chef and cookbook writer Tracey Lister and partner Lin Dinh Pun dominate the Hanoi Cooking Center (from \$55) near the city's Old Town. They offer hands-on half-day lessons on northern highland cuisine (bangs-ock, noodle soup with escargots, etc.), but their true expertise is the humble fare of Hanoi stalls. Don't miss: walking tour including stop for pho. Pastries influenced by the French colonial era. And ca phe, condensed milk and iced coffee. Credit: Courtesy of the International Culinary Center in Manhattan (from \$195) by a star-studded faculty member (André Saltner, Jacques Pepin; Jacques Torres) has created a short course for home cooks with knife skills, tapas and patties, even on baking the perfect New York bagel. I love the art program of Japanese cuisine led by chef and cookbook writer Hiroko Shinoh. Credit: Le Cordon d'Or Le Cordon D'Eu (half-day classes start at \$60) will spread the classic French gospel worldwide. From Tokyo to Lima, there are 1-4 days of courses and workshops attended by amateur chefs from 40 campuses. In Paris, a popular demonstration of Buche Bourguignon honors renowned graduate Julia Child. Advertising credit: Philippi's farm (doubles from \$13, doubles from \$235), located in the scenic backsuit of the Malabar Coast in the Area courtesy of Phillips Farm, is home to Aniama Phillip and her daughter-in-law Ana Matthew in chutneys, atam bread and vegetable storan. And it is a place to hold multi-day classes centered on curry curry's precious family recipes from their garden. Spend the night: The villa, filled with five antiques, faces the tranquil Lake Benavado. Credit: Courtesy of 137 Pillars House Courtesy Colonial-style 137 Pillars House Hotel (doubles from \$115, doubles from \$320), chef Jaipak na Chiang Mai relieves the heat of traditional fiery recipes. Thai fans who want to master Tom Yam Goon (lemongrass shrimp soup) and Gaen Kieu Wang GuyChicken curry) will not disappoint. Don't miss: Visit a local tannin market, where students shop for ingredients such as lemongrass and garangal (blue ginger) before pulling out mortars and pestles. Credit: Pauline Mac is set on a five-acre site an hour north of Hobart, and the agricultural kitchen (from \$370) is a working farm with a vast vegetable garden, orchard and berry patch. Students can roll up their sleeves and learn everything from handmade pasta to cooking with truffles. Don't miss: Some courses are not for dabblers: owners Rodney and Severindan are best known for their practical multi-day masterclasses on agricultural techniques, from picking chickens to whole pig butchers. Advertising credit: Courtesy of Le Mas Candilup in the hills above Cannes, chef Serge Gouloumous (doubles from \$608) at the hotel and restaurant Le Mas Candilé starts his half-day masterclass on a tour of the town's farmer's market, then returns to his kitchen with students to prepare classic Provençal dishes. Spend the night: The 46 rooms face the French Alps. Credit: Feim Depix courtesy of Fame Depix, inside Fame Depix (from \$150) just outside Marrakech, Paris-born chef Michel Pailette peppers a half-day course with a spice workshop and flatbread baking. Top dish: Soulful tagine with pears and candied oranges and beef. Credit: © Fetison, chef of the Côte d'Azur, is on a half-day course that includes farm-grown ingredients (artichokes, cherries and peaches) on the Côte d'Azur. His base is L'Abandier (from \$110), restaurants, boutiques and cooking schools. Don't miss: a tour of the property ground (including the former Almond Mill) made famous by mentor chef Roger Vergier. Advertising credits: Courtesy of The Lord School of Cuisine (from \$2,900) in Dal Ricama, set on the outskirts of Palmerale, is holding a week-long course on how to prepare everything from Harira lentil soup to rosewater ice cream. Spend the night: The eight-bedroom villa has a hammam. Hammam.

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