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Taught by the Toque: Cooking Classes at Quattro

Chef Maurizio Ferrarese now teaching culinary arts at Four Seasons

HOUSTON…… Know your ravioli from your branzino? Want to give a fantastic gift to a spouse or friend that's bound to pay back like few gifts ever do? Have a hankering to be the one your friends want to call when they are ordering out for pizza?

Dreamers, meet Quattro Executive Chef Maurizio Ferrarese of Four Seasons Houston. This highly acclaimed Houston chef and his Italian magic is now offering private cooking classes in the restaurant kitchen.

From Pizza to Risotto, Ravioli to Savory Meats, these personalize classes can accommodate from two to sixteen people and can be set up to fit almost any schedule, although availability can fluctuate due to demands on the Chef's schedule. Each class lasts two hours and students get to (or have to?) eat what they prepare. In addition, the Quattro kitchen will prepare a salad and dessert along with a glass of wine, all included in the cost. For wine during class – hello, Julia Child! – the restaurant offers bottles of house wine for $38.

The classes are ideal for a romantic date, a party for friends, a way to entertain clients or even team building among co-workers. Costs range from $95 to $140 per person, depending on the food being prepared (ravioli, for example, is $110 while meat is $140). Classes can be customized as well.

Four Seasons Hotel Houston is located at 1300 Lamar at San Jacinto. For information and setting up class reservations, call Astrid Calderon, Private Dining Manager, at 713-652-6248.