

FARM TEACHING AND TEAM BUILDING CLASSES WINTER 2025

**Availability: 11:30am - 1:15pm
Tuesday and Thursday**
Evenings available on request

Each class will feature:

- Informative learning
- Hands on experience and knife skills training
- Share food and thoughts on the experience

\$95 per guest /6-16 guests (min-max) PTA accepted

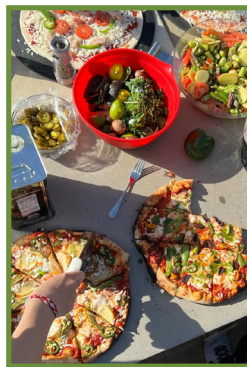


Stanford | Doerr
School of Sustainability

O'Donohue Family Stanford
Educational Farm

THE ART OF MAKING PIZZA

- The history of pizza: Why is it so good?
- Incorporate bread making techniques too: Flour types and dough hydration
- Making dough: Tips and tricks
- Farm tour/forage produce for pizza toppings
- Create your pizza with tomatoes and herbs from the farm



THE HISTORY OF SALSA AND THE HUMBLE TACO: SALSA AND CORN TORTILLA MAKING CLASS AND FARM TOUR

- Knife technique demonstration
- Pico de Gallo
- Roasted tomato salsa
- Guacamole
- Pizza oven taco bar



STREET CORN AND THE BASICS OF PICKLING RED ONIONS: THE HISTORY OF CORN AND ITS VARIOUS PREPARATIONS

- Late summer corn: Grilled with chili, cojita cheese, cilantro, pickled red onions
- Pizza oven cornbread with farm chilis
- Watermelon mint agua fresca



SOUP DE JOUR: THE HISTORY OF SOUP - DID IT COME BEFORE THE CHICKEN AND THE EGG?

- With pizza oven garlic flatbreads
- Demonstration knife skills: dicing and slicing
- How to make a great soup on the fly
- Pearl barley, beans and rice
- Farm squash soup
- Ingredients and execution-tips

NOT SO SIMPLE SALADS AND VINEGAR-BASED DRESSINGS: A SALAD ISN'T JUST A SALAD

- Kale salad with pizza oven roasted balsamic figs, squash, and farm almonds (if available)
- Composed salads: roasted vegetable salads
- Chicken salad and caesar salad
- Jamaica Hibiscus drink (from the farm)
- Foraging ingredients
- Demonstration
- Making a salad dressing: using different vinegars

SALT

- The original currency: How it built the world
- Bacteria: Why we need it
- Making sauerkraut and kimchi
- Tasting: Fermented foods
- Brown rice bowl with pizza oven roasted vegetables, sauerkraut, and chimichurri