



Linda
Khachadurian
Sweet art

CATALOGUE OF ORIGINAL CLASSES

ADULT EDIBLE ART CLASSES:

Science & Art of Sugar Sculptures



Watch a sugar piece come to life as you learn the basic science of isomalt, a sugar derived from sugar beets, and why this compound disaccharide is a more durable and glossier option for sculptures than sucrose. Students will also learn casting, pulling, and blowtorching techniques and various coloring options, including the use of edible markers, and will craft their own decorative sugar pieces to take home.

****Please bring a small box to class to transport your sugar artworks.**

All About Chocolate Workshop



Learn all the basics about chocolate, from its cacao bean origins and ethical issues related to sourcing, to the science behind and the various methods of tempering to casting, carving, and coloring techniques to how to properly store chocolate and blooming. Then, put your new skills to use, crafting your own decorative chocolate pieces during the workshop portion of the class. Whether you're interested in improving your chocolate baking game, want to give chocolate art a whirl, or have a more academic interest in the topic, this class will have you covered.

****Please bring a small box to transport your edible artworks.**

Edible Art in Two Mediums: Potato & Rice Paper



Learn all about the differences in composition between potato starch paper and its more translucent, yet stiffer sibling, rice paper, while making edible art that ranges from realistic flowers and leaves to abstract, sculptural designs. Students will also learn about various coloring options that include luster dust, edible spray paint, and food coloring.

****Please bring a small box to class to transport your paper artworks.**

PARENT & CHILD EDIBLE ART CLASSES:

Parent & Child Waffle Cone Holiday Art



This holiday season, supplement or swap out your traditional gingerbread house with a winter wonderland tablescape made out of waffle cones! Students will learn how to make a delicious waffle cone batter, then cook and cut up various waffle cone shapes to craft a holiday house and pine tree, using isomalt syrup to create windows and glue everything together. Students will also learn how to make edible snow out of potato starch paper, food-grade glycerin, and edible diamond dust. Each parent and child pair will work together to create one holiday tablescape.

*****Please bring a box to class to transport your holiday house.**

Parent & Child: Science & Art of Sugar (Isomalt) Sculptures



Learn about the basic science of isomalt -- a sugar derived from sugar beets – and about casting and coloring techniques used to make sugar sculptures, then craft your own decorative pieces to take home.

**Please bring a small box to transport your edible artwork.

Parent & Child: All About Chocolate Art



Learn all the basics about chocolate, from its cacao bean origins and ethical issues related to sourcing, to the science behind and the various methods of tempering to casting, carving, and coloring techniques to how to properly store chocolate and blooming. Then, you and your child will put your new skills to use, crafting your own decorative chocolate pieces during the workshop portion of the class. We only use chocolate made from responsibly sourced cacao.

**Please bring a small box to transport your edible artwork.

Parent & Child: Repurposed Halloween Candy Sculptures



Bring your leftover Halloween stash to this class and turn it into a candy sculpture of your design. We will melt hard candy and learn how to cast it in silicone molds, and also sculpt chewy candy into flowers, fruits, and small figurines. Each parent and child pair will leave the class with their own unique sculpture that will last for many months. Please bring whatever Halloween candy you have – except for pieces made of chocolate – with you to class.

****Please bring a small box to transport your edible artwork.**

ORIGINAL PLATED DESSERTS X ART HISTORY CLASSES:

Exploring Art Movements Through Plated Desserts: The Flavors & Aesthetics of Bauhaus



During this part lecture, part hands-on confectionary art class, we'll learn about the artists of the Bauhaus movement (1919-1933), and create a complex plated dessert that will represent their works, both in aesthetics and flavors. The confection we'll craft is comprised of circles of genoise soaked with Cointreau-infused orange syrup that are layered with bittersweet chocolate mousse and abloom with geometric bubble sugar shapes, and perched atop a chocolate almond nougat box with peppermint patty pebbles at the base. This original recipe and design incorporates the abstract compositions and cheerful colors of Wassily Kandinsky with the minimalist box structures of Ludwig Mies van der Rohe. Whether one has synesthesia, possesses only a somewhat heightened sensory awareness, or is merely curious to explore how flavors

correspond to shapes and colors, this class will inspire art history and confectionary enthusiasts to explore beyond the common sensory constraints.

Exploring Art Movements Through Plated Desserts: The Flavors & Aesthetics of Rococo



During this part lecture, part hands-on confectionary art class, we'll learn about the artists of the 18th century Rococo movement, and create a complex plated dessert that will represent their works, both in aesthetics and flavors. The confection we'll craft is a baby baba (yeast-based cake) soaked in a citrus white rum syrup, abloom with a burnished toffee hand-sculpted flower and piped with gold chocolate buttercream scallops and rosettes that are punctuated with sugar paste pearls. Lavender infused meringue kisses that embrace the perimeter will complete the fanciful confection. This original recipe and design captures the exuberant ornamentation -- with elements often modeled on nature -- and jovial romance of paintings by artists such as Jean-Honore Fragonard and Elisabeth Louise Vigee-Le Brun.

Whether one has synesthesia, possesses only a somewhat heightened sensory awareness, or is merely curious to explore how flavors correspond to shapes and colors, this class will inspire art history and confectionary enthusiasts to explore beyond the common sensory constraints.

Exploring Art Movements Through Plated Desserts: Pop Art & the Rise of Artists as Activists



During this part lecture, part hands-on confectionary art class, we will learn about the artists of the pop art movement that burst onto the scene in the UK and the US during the 1950s. This period marked the beginning of the trend of artists as activists, with artists such as Keith Haring creating visual commentary on everything from the perils of excessive consumerism to apartheid, which in turn, inspired the next generation of social justice artists, such as neo-expressionist Michel Basquiat, who created art that focused on dichotomies such as wealth and poverty and offered reflections on the legacy of slavery and colonialism. We'll

create a complex plated dessert that will represent the artists’ works, both in aesthetics and flavors: a miniature ruby chocolate cheesecake abloom with a banana taffy rose and enshrined in a vanilla sugar dome whose perimeter is punctuated with chocolate bourbon bites and bittersweet chocolate pearls encrusted with strawberry popping candy.

This original recipe and design incorporates the saturated hues and commercialized renderings of Andy Warhol’s screenprints with the graffiti style cartoonish silhouettes of Keith Haring’s paintings. Whether one has synesthesia, possesses only a somewhat heightened sensory awareness, or is merely curious to explore how flavors correspond to shapes and colors, this class will inspire art history and confectionary enthusiasts to explore beyond the common sensory constraints.

ARMENIAN CUISINE CLASSES:

Armenian Cuisine: Modern & Molecular



Join us for a dinner comprised of modern and molecular gastronomic interpretations of an ancient cuisine dating back 2,000 years.

During this class, we'll create Armenian American culinary artist Linda's original recipes that are based upon her family's generations-old classics.

First up on the menu is kahke crunch ejjeh with chèvre – Linda’s crunchy and creamy variation on the traditional Armenian dinner omelette. Next up is molecular gastronomy madzoon ov kufteh, which transforms the kuftehs into whimsical mini-sculptures and the classic yoghurt soup into a chilled foam with mint and chicken broth suspended in "caviar" beads, made using sodium alginate and a calcium chloride bath. We'll end the meal with rum-infused banana baklava with bittersweet chocolate chips, which is a nod to the iconic Armenian classical composer Aram Khachaturian's time spent in Cuba during the late 1950s.

Armenian Cookies & Culture



Learn how to make Armenian cookies and coffee, while learning about the vibrant, creative culture in Armenia. We’ll be kneading and learning the technique

to sculpt perfectly symmetrical khurebehs, which are traditional Armenian sugar cookies, and Linda's original recipe for mahmours, which are artisan filled cookies that use a similar shaping technique as kuftehs. Linda's iteration builds upon her great grandmother's recipe. These cookies are filled with a buttery date and walnut mixture that's infused with a touch of brown sugar and Madagascar Bourbon vanilla and topped with homemade rosewater infused marshmallow dip, plus a sprinkle of colorful luster dust to add a bit of dazzle. At the end of the class, we'll make Armenian coffee to pair with these delicious cookies.

Armenian Soup: Madzoon Ov Kufteh



Madzoon ov kufteh is an iconic Armenian soup that is served as full meal, often during the holidays. The base is chicken broth-infused yogurt soup, that is enhanced with dried mint. The hand-shaped kuftehs have a shell of ground meat and cracked wheat and are filled with walnuts and bits of butter. During the class, we'll discuss different cooking and shaping techniques for the kuftehs, while also learning about the history of Armenian food that has influenced this dish. We'll finish the class with Armenian coffee.

Armenian Boeregs Three Ways



Learn how to fold phyllo dough to craft the perfect boereg, a popular Armenian triangle shaped appetizer pastry. In this class, we'll make a traditional Armenian cheese boereg, a hearty kielbasa sausage and cabbage-filled one, and a prize-winning chocolate and pumpkin dessert variation, using a recipe Linda created for a contest.

Armenian Brunch & History



During this class, we'll whip up traditional Armenian brunch dishes such as ejjeh, which are parsley-infused, lightly fried omelets, a minty yogurt dish called jujukh, a double cheese pastry called Kunafeh, and the always popular hummus. We'll discuss the fascinating history of the Middle Eastern region, including immigration among those countries that has influenced the food and culture. We'll end the meal with Armenian coffee.