

# Emeril's Delmonico



## MODERN LOUISIANA CHARCUTERIE

Join Emeril's Delmonico Chef de Cuisine Spencer Minch for an interactive culinary workshop and tasting on Monday, October 24. Guests will learn about Emeril Lagasse's historic Delmonico Restaurant and its contemporary Louisiana cuisine, charcuterie and prime dry-aged beef program, along with charcuterie's rich history, regional styles, spices and preparation methods. After an introduction and tour of the restaurant, guests will meet with Chef Spencer to talk about his work with local farmers, different breeds of pigs and their history, as well as step by step instruction on how to make a pork terrine and charcuterie. The workshop will end with a delicious sampling of all of the restaurant's charcuterie with wine.

### **Delmonico: Modern Louisiana Charcuterie**

Monday, October 24

10:30 a.m. – 12 p.m.

2 p.m. – 3:30 p.m.

During the Charcuterie workshop you will experience:

- Introduction to Delmonico's charcuterie program and modern Louisiana Creole cuisine
- History of the classic Spanish and Italian traditions of charcuterie and Creole boucherie
- Overview of the restaurant's methods used to grind, salt, spice, smoke, and cure meats
- Secrets on how to get the right taste and texture
- Step by step instruction on how to make a fresh terrine
- How to create a composed charcuterie tasting with the perfect accoutrements
- Charcuterie tasting and tour of Delmonico