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IMMEDIATE RELEASE:

**SAN DIEGO BAY WINE + FOOD FESTIVAL INTRODUCES LINEUP OF CULINARY CLASSES
LED BY ALL-STAR CHEFS AND CULINARY PERSONALITIES**

*Learn To Make (And Of Course Taste) Parisian Pastries, Indulgent Cheese Dishes, and
Lightened Up Tapas During Interactive Cooking Classes, November 20*

San Diego, CA (October 20, 2015) – The 12th Annual [San Diego Bay Wine + Food Festival](#) presents its lineup of culinary classes to be featured during the week-long epicurean extravaganza held November 16-22, 2015 throughout San Diego.

Held on Friday, November 20 at Macy's School of Cooking, these interactive classes feature a selection of the country's most celebrated chefs and culinary personalities, including: James Beard Award winning pastry chef [Gale Gand](#), Executive Chef of *Cooking Light*, [Anna Bullett](#) and James Beard Award winning author, [Laura Werlin](#).

During each hands-on class, learn the latest in culinary trends from the experts themselves, taste the delicious creations and enjoy hand-selected wine pairings alongside friends and fellow foodies. At the end of each course, bring home new recipes and techniques to prepare a selection of mouthwatering bites, ranging from deliciously gooey grilled cheese sandwiches, to Parisian inspired pastries and lightened up tapas (small plates).

Featured culinary classes include:

- [A Taste for Tapas: Presented by Cooking Light Magazine \(11:00 a.m. – 12:30 p.m.\):](#) In this class, join *Cooking Light* Executive Chef Anna Bullett, MS RD to learn more about tapas traditions and trends, cook and enjoy an entertaining-inspired, palate-pleasing, small plates menu with wine pairings. Recipes include exciting bites such as Melted Manchego Tortas with Romesco and Chorizo, Spice-Crusted Shrimp with Remoulade Sauce, Patatas Bravas, Citrus-Rubbed Skirt Steak and more!
- [Cheese: A Class to Make You Melt \(1:00 p.m. – 2:30 p.m.\):](#) When it comes to cheese, there are two classics: grilled cheese and mac and cheese. Just ask cheese expert and author Laura Werlin. The James Beard award-winning author has written two books on grilled cheese, and one on mac and cheese. For this class, Laura features four creamy, gooey, utterly irresistible mac and cheese and grilled cheese sandwich recipes from her books along with specially chosen wines to go with them.
- [Ooh La La! Paris Pastries with Chef Gale Gand \(4:00 p.m. – 5:30 p.m.\):](#) Join nationally acclaimed pastry chef, restaurateur, cookbook author, television personality, root beer maker, and mom in a deliciously filled afternoon of Parisian desserts that you will learn to make at home. Inspired by her last trip to Paris, taste three pastries as Chef Gale teaches what the Paris Patisseries are making lately and

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what they continue to make that are tried and true. This is a rare opportunity to learn directly from the James Beard award winning, celebrated culinary legend herself!

Cooking classes are priced at \$55 per person and take place throughout the day on Friday, November 20 at the Macy's School of Cooking in Mission Valley, San Diego. Space is limited and classes sell out, early registration is recommended.

For a complete schedule of events or to purchase tickets for the San Diego Bay Wine + Food Festival, visit <http://www.sandiegowineclassic.com>.

SAN DIEGO BAY WINE + FOOD FESTIVAL

The 12th Annual San Diego Bay Wine + Food Festival is an international showcase of the world's premier wine and spirits producers, chefs and culinary personalities, and gourmet foods. Held November 16-22, 2015, the event benefits culinary arts and enology scholarships awarded by The American Institute of Wine & Food and the Chaîne des Rôtisseurs. Over 150 wineries, breweries and spirit companies, 70 of San Diego's top fine dining restaurants and 30 gourmet food companies will participate in the 2015 Festival. For more information visit www.sandiegowineclassic.com. Produced by World of Wine Events and Fast Forward Event Productions. For more information call 619-312-1212

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