



TAMALE MAKING WITH THE OLIVEWOOD KITCHENISTAS 3-HOUR CLASS FOR 10

In this class, you will learn about the entire process of making two types of tamales - from cleaning the leaves, to preparing and kneading the dough, preparing the filling, wrapping, cooking and freezing the tamales. Finally, you will prepare champurrado, a traditional Mexican beverage similar to hot chocolate, and the group will sit down together to eat. The tamales prepared in the class can be taken home so that you can freeze them and cook when desired. This is a one-of-a-kind program and a wonderful opportunity to learn from Olivewood's incredibly talented, knowledgeable, and engaging Kitchenistas!

Dates are subject to availability. It is recommended that the class be scheduled during the afternoon hours so that you can enjoy the tamales while relaxing together in the evening!

