**General tso Cauliflower  (per couple)**

½ head Cauliflower broken down into ⅓ pieces

**Tempura batter (per couple)**

4oz of cornstarch

4oz of gf flour

4oz soda water

**General tso Sauce (batch for class)**

3 oz of minced ginger

3 oz of minced garlic

12 cups of soy

3 cup sugar

3 TB red chili flakes

Need 3 bunches of Kale for entire class for garnish

Need 5# of green beans and 1 qt of white vinegar and 1 pint of sugar for the pickle green bean garnish

**Gluten-free gnocchi (batch for class)**

ORDERED GNOCCHI

**Tomato Sugo (PER COUPLE)**

1 28oz cans of crushed tomatoes

1/3 large onions

1 TB mined garlic

¼ cup of red wine

¼ cup of bourbon

¼ cup of basil

Salt and pepper to taste

**Tempeh meatball for 34 people (2 per person)**

4 8oz packs of tempeh (Sub ground beef for regular meatballs)

1 pint of nutritional yeast

4 TB of minced garlic

1 minced onion

4 TB Flax meal (for Flax Egg)

2 TB dried basil

2 TB dried parsley

4 TB of Tomato paste

Salt and pepper to taste

**Vegan Parm (batch for class)**

4 cups of cashews

12 TB Nutritional yeast

2 TB Garlic powder

2 TB Onion Powder

Add all ingredients to a food processor

Each Gnocchi is garnished with 2oz of vegan parmesan  and 1oz chopped parsley

**Gluten-free Sweet Potato bread pudding (per couple)**

5 slices gluten free bread

¼ cup chopped pecans

1 TB Flex meal ( egg)

¼ cup coconut milk

¾ cup canned yams

1 TB maple syrup

 1 TB bourbon

1 TB vanilla

1 Tsp nutmeg

1 tsp cinnamon

¼ cup raisins

1 TB sugar

2 TB margarine

**1.** Preheat oven to 325 degrees. Line a baking sheet with aluminum foil.

**2.** Spread bread cubes over prepared baking sheet. Bake in preheated oven for 10 minutes, stirring once to toast all sides.

**3.** If using, spread pecans in a metal baking pan and bake in preheated oven for 8 minutes. Let cool and then chop.

**4.** Whisk together eggs, coconut milk, milk, sweet potatoes, agave syrup, vanilla extract and bourbon in a large bowl. Add spices. Stir in toasted bread cubes and raisins. Cover and refrigerate for 1 hour.

**5.** Keep oven set at 325 degrees. Place 3 tablespoons butter in 2-quart baking pan and set pan in oven for a couple minutes to melt butter.

**6.** Remove pan from oven and spread melted butter to cover bottom. Add soaked bread mixture, sprinkling top with sugar.

**7.** Return pan to preheated oven and bake for 40 minutes. Then increase oven temperature to 425 degrees and bake for additional 12 to 15 minutes until pudding is firm and lightly browned.