

food

Decadent vegan

Chef Amanda Snouffer of the **Barry Callebaut Chocolate Academy**, 600 W. Chicago, leads a class on vegan chocolate desserts from 9 to 1 p.m. Jan. 22; \$85. On the schedule: chocolate truffles and a chocolate cake with coconut milk and soy milk. (866) 443-0437; chocolate-academy.com.

French masterpiece

Chef Michael Maddox of **Le Titi De Paris**, 1015 W. Dundee, Arlington Heights, welcomes former Le Titi chef and owner Pierre Pollin and former Le Francais sous chef Patric Chabert to the kitchen for a four-course "Symphony of Chefs" dinner at 6 p.m. Jan. 23; \$75. (847) 506-0222.

Kickoff class

Mercadito chef **Patricio Sandoval** tackles Super Bowl party fare, including several types of guacamole and stews, in a 6 p.m. Jan. 24 class at the restaurant, 108 W. Kinzie; \$70. (312) 329-9555.

Cheese fete

Pastoral throws a Raclette and wine tasting party from 4:30 to 6:30 p.m. Jan. 21 at 53 E. Lake and in the Chicago French Market, 131 N. Clinton, and from 1 to 4 p.m. at 2945 N. Broadway; free. Details: pastoralartisan.com.

Good pairs

Chef **Caleb Fortney** hosts a food and wine pairing class at noon Jan. 29 at **House Red**, 7403 W. Madison, Forest Park; \$35. (708) 771-7733.

DIY pizza

Practice making pizza in a 3 p.m. class Jan. 30 at **Macello**, 1235 W. Lake; \$25. (312) 850-9870.

