



Kubee Kassaye's journey from a small farming village in Ethiopia to working as a chef in a five-star hotel in Manhattan was filled with challenges. But through it all, her passion for cooking, combined with two life-changing events, enabled her to successfully navigate the obstacles in grand style.

And now Kassaye, chef tournant at the Peninsula Hotel, a 2007 magna cum laude graduate of New York City College of Technology's (City Tech's) hospitality management program, and winner of LDEI's 2012 Legacy Award, is one step closer to her dream of owning her own restaurant.

Courtesy New York City College of Technology



*Les Dames d'Escoffier
New York*

LDNY Global Culinary Series

Fasika: Easter in Ethiopia

Thursday, March 21, 2013

12:00 p.m. – 2:00 p.m.



Cooking By The Book

13 Worth Street, New York, NY 10013



Fasika (Easter) is one of the most significant celebrations in Ethiopia, a climactic event that marks the end of the 56-day period of Lent.

The day is a release of enjoyment after the long build up of suffering which has taken place to represent the forty days and nights that Christ fasted – and the traditional home-cooked Easter meal is equally joyous!

Please join us for this festive lunch and cooking demonstration by Kubee Kassaye, 2012 LDEI Legacy Award recipient, and her mother, Almaz Worgessa Waktolle.



Members: \$50.00 / Guests: \$60.00

Attendance limited to 30 people.

Chairs: Dame Marsha Palanci with Suzen O'Rourke



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RSVP FORM

Reservation cut-off: March 14, 2013

Member Name _____ @ \$50.00

Name of Guest(s) _____ @ \$60.00

Members ___ @ \$50.00 # Guests ___ @ \$60.00 Total \$_____



Payment by Credit Card:

<http://www.brownpapertickets.com/event/324853>

Payment by Check:

Send completed RSVP form & check payable to Les Dames d'Escoffier New York to:

Dame Marsha Palanci, c/o Cornerstone Communications,
575 Madison Avenue, Suite 1006, NYC 10022

Seating is limited to 30. All reservations must be pre-paid and are non-refundable.

QUESTIONS? CONTACT: Dame Marsha Palanci at 212-605-0370 or
mpalanci@cornerstonepr.com



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MENU

A home-cooked luncheon prepared by
Chef Kube Kaysee and her mother, Almz Worgessa Waktolle

Appetizer

Sambusa



Demonstration

Injera and Doro wat



Buffet Luncheon

Injera

Doro wat

Yebeq Alich

Ayib

Fasolia

Kitfo



Dessert

Ethiopian Coffee Service

Popcorn

Sugar Cane



Beverages

Tej

Tella

Special thanks to the region of Rias Baixas Albariño for supplying the white wine and Wines of Argentina for offering an array of Malbecs and blended red wines.