

March 2010

			Start Time	Description	Cost	Menu items may include: (changes may occur without notice)	You'll enjoy this class if:
3	Wednesday	Three Course Entertaining	10:00am	This three course menu focuses on entertaining like a professional with restaurant quality entrees, exquisite mains and flawless desserts. The perfect class for those who delight in entertaining at home and are looking for professional polish for special events.	\$110	Goat's curd & leek tartlet --Chicken and wild mushroom ballontine -- Chocolate & Macadamia Roulade.	You want more confidence when entertaining and are looking for tips that leave you free to enjoy your event.
6	Saturday	Masterclass - Seafood	10:00am		\$110		
7	Sunday	Summertime Entertaining - Tapas	10:00am	Visit the world of tapas, Spain's greatest food invention. Discover the philosophy of sharing small servings of appetisers to open up the appetite before a meal. Learn a selection you can serve at parties or for a themed dinner.	\$110	Spicy meat balls in tomato sauce--Garlic prawn fritters-- Toast with tomato--Chorizo in cider--Sardines in lemon and herb confit--Sandwiches with jamon--Ham croquettes--Garlic mushrooms--Potatoes in lemon & herb aioli.	You have an interest in tasting and sharing fabulous Spanish style 'samplers' presented with flair.
10	Wednesday	Five Star at Home	10:00am	Designed especially for the amateur cook. Discover professional chef's techniques and learn the stages of preparing, braising, poaching, deboning, cutting and tasting. Wow your friends and family at your next dinner party.	\$110	Green asparagus & hazelnut salad with poached egg-- Roasted deboned chicken with a cafe de paris butter--Tarte tatin of apples & cinnamon.	You're looking to extend your skills in the kitchen and develop some professional skills.
13	Saturday	Hand Crafted Pasta	10:00am	Know the difference between your linguini, tortellini, spaghetti? Come and find out why making pasta from scratch is so immensely pleasurable and satisfying. It is surprisingly easy to make and, once you have made your own, you will have a tough time going back.	\$95	Tagliatelle carbonara--Saffron ravioli with spinach & pine nuts--Tortellini with pumpkin and sage.	You love the tactile feeling of using your hands to create when you cook.
14	Sunday	Traditional French Desserts	10:00am	Sugar and spice and all things nice, this specialist desserts class will satisfy any sweet tooth. Learn how the professionals produce perfect desserts every time to match any menu. <i>Traditional French Desserts</i> also explores the freshest local produce to produce flavours that complement the season.	\$95	Pear Tarte tatin--Strawberry & raspberry mille-feuille--Pots au citron verts--Crème brulee.	You are interested in the techniques and stages of more complex desserts.
17	Wednesday	Viva Italia!	10:00am	Italian cooking is perfect for the summer months. Viva Italia! guides you through Italian cooking essentials to create a wholesome Winter menu bursting with the flavour of the freshest ingredients. Fresh homemade pasta, melt in your mouth amaretti and hand crafted gnocchi - just like mama used to make!	\$110	Potato gnocchi--Portobello tortellini--Amaretti.	You love fresh pasta and homemade Italian food and are ready to rise to the challenge in your own kitchen.
20	Saturday	Three Course Entertaining	10:00am	This three course menu focuses on entertaining like a professional with restaurant quality entrees, exquisite mains and flawless desserts. The perfect class for those who delight in entertaining at home and are looking for professional polish for special events.	\$110	Goat's curd & leek tartlet --Chicken and wild mushroom ballontine -- Chocolate & Macadamia Roulade.	You want more confidence when entertaining and are looking for tips that leave you free to enjoy your event.
21	Sunday	Summertime Entertaining - Rubs, Marinades & Grills	10:00am	This class is an opportunity for the designated "BBQ" cook to develop some serious grilling skills. Learn the right techniques, choose the right ingredients and take home some foolproof hints and tips.	\$110	Dry and wet rubs/marinades for meat, poultry, fish, seafood & vegetables--Grilling techniques and gourmet sausage making.	You want to go beyond burnt chops and sausages this BBQ season.
24	Wednesday	Summer in Lyon	10:00am	Even in France, the land of good taste, Lyon's cuisine reigns above all others . The local culinary specialties are plentiful and varied with flavours that capture the essence of the region. A menu to remember and enjoy again and again in your own home.	\$110	Roasted tomato upside down tart with goats curd and basil pistou -- Duck breast in red wine, cherry and star anise glaze -- Raspberry Souffle with Dark Chocolate Sauce	You want to master classic style that has made this city France's temple de gastronomie.
27	Saturday	Summer BBQ	10:00am	What better way to celebrate a gorgeous Australian Summer than outdoors with a BBQ feast. Summer Barbeque takes you away from charred chops and burnt sausages to perfect steak and gourmet, homemade sausages - preservative free! From rare to well done, you'll <i>learn</i> how to cook to any steak to order, just how they want it, every time.	\$110	Marinating and grilling techniques -- classic steak frites -- gourmet sausage making.	You want truly spectacular BBQ feasts in the comfort of your own backyard.
28	Sunday	Summertime Entertaining - Canapes	10:00am	Queensland's gorgeous weather makes this the perfect time of year to entertain at home with simple, elegant canapes and nibbles. Make your party the highlight of the season with elegant, easy cocktail bites perfect for outdoor entertaining or an up market dinner party.	\$110	Mini crab cakes, Prosciutto & pear rolls--Mini lamb & feta burgers--Salmon & hollandaise tarts--Vietnamese grilled chicken parcels--Pepper steak skewers--Mussels in garlic--Punch cups & champagne jelly shots.	You're looking forward to spending more time surrounded by family and friends.
31	Wednesday	Summertime Entertaining - Tapas	10:00am	Visit the world of tapas, Spain's greatest food invention. Discover the philosophy of sharing small servings of appetisers to open up the appetite before a meal. Learn a selection you can serve at parties or for a themed dinner.	\$110	Spicy meat balls in tomato sauce--Garlic prawn fritters-- Toast with tomato--Chorizo in cider--Sardines in lemon and herb confit--Sandwiches with jamon--Ham croquettes--Garlic mushrooms--Potatoes in lemon & herb aioli.	You're looking to extend your skills in the kitchen and develop some professional skills.

April 2010

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3	Saturday	Entertaining with Tapas	10:00am	Visit the world of tapas, Spain's greatest food invention. Discover the philosophy of sharing small servings of appetisers to open up the appetite before a meal. Learn a selection you can serve at parties or for a themed dinner.	\$110	Spicy meat balls in tomato sauce -- Garlic mushrooms - Chorizo in cider -- Tortilla -- Ham croquettes -- Potatoes in lemon & herb aioli.	You're looking for a new twist on casual entertaining.
4	Sunday	Viva Italia - pasta making	10:00am	Discover why making pasta from scratch is so immensely rewarding and so much fun. Once you have made your own, you will have a tough time going back. Fresh homemade pasta, hand crafted gnocchi and melt in your mouth amaretti - just like mama used to make!	\$110	Tagliatelle carbonara; Portobello mushroom tortellini; Potato gnocchi napolitana; Almond Amaretti.	love the tactile feeling of using your hands to create when you cook.
7	Wednesday	Kids Cookery (8 years old + Children must have a supervising adult in attendance at all times.)	10:00am	Cooking is a great way for kids to express their creativity and imagination as well as enjoy their own food -- they are more willing to eat what they make too! Kids love rolling up their sleeves and creating their own masterpiece. These are fun interactive classes with a noisy, shared lunch included. This class focuses on using fresh fruit & vegetables.	\$85	Vegetable spring rolls with dipping sauce; BBQ lime & mint, chicken skewers with tzatziki; Strawberry & banana fruit sticks dipped in chocolate; Vanilla malt smoothie.	you are a kid over 8 years old and want to learn more about how to create yummy, healthy dishes with fantastic fresh ingredients. Any adult may supervise up to 3 children. Supervising adults are free of charge but are not catered for in terms of participation or dining. Adults may participate and dine for \$85.00 per person.
10	Saturday	Three Course Entertaining	10:00am	This three course menu focuses on entertaining like a professional with restaurant quality entrees, exquisite mains and flawless desserts. The perfect class for those who delight in entertaining at home and are looking for professional polish for special events.	\$110	Goat's curd & leek tartlet --Chicken and wild mushroom ballontine -- Chocolate & Macadamia Roulade.	want more confidence when entertaining and are looking for tips that leave you free to enjoy your event.
11	Sunday	Entertaining Italian Style - with Risotto	10:00am	This Italian menu focuses on entertaining like a professional with restaurant quality entrees, mains and desserts - all with an Italian twist. A great class for those who delight in entertaining at home and are looking for professional polish for special events.	\$110	White bean crostini; Fennel & onion risotto with peas; Veal mignons with porcini & red wine; Chocolate amaretti cake with espresso syrup.	want to develop higher level cooking skills and expand your Italian recipe collection.
14	Wednesday	Chocolate Heaven	10:00am	Chocolate pudding, chocolate fondant, chocolate brulee, chocolate everything! - You'll die and go to chocolate heaven with this specialist class for lovers of the world's favourite ingredient.	\$110	Chocolate meringue with chocolate cream; Chocolate liqueur truffles; Chocolate florentines; Chocolate fondant; Chocolate crème brulee.	are a true chocoholic... or trying to become one!
17	Saturday	French Masterclass - Bouillabaisse (Michelin Starred French Chef)	10:00am	Bouillabaisse evolved from humble beginnings to what is now regarded as a culinary masterpiece around the world. An absolute must for any seafood lover and budding cook to experience!	\$125	Traditional Marseille Bouillabaisse; Lemon vanilla poached pear with dark chocolate sauce in layered chocolate shortcrust.	you love classic French food!
18	Sunday	Entertaining with Canapes	10:00am	Queensland's gorgeous weather makes this the perfect time of year to entertain at home with simple, elegant canapes and nibbles. Make your party the highlight of the season with elegant, easy cocktail bites perfect for outdoor entertaining or an up-market dinner party.	\$110	Mini crab cakes--Prosciutto & pear rolls--Mini lamb & feta burgers--Salmon & hollandaise tarts--Vietnamese grilled chicken parcels--Punch cups & champagne jelly shots.	you're looking forward to spending more time surrounded by family and friends.
21	Wednesday	Three Course Entertaining	10:00am	This three course menu focuses on entertaining like a professional with restaurant quality entrees, exquisite mains and flawless desserts. The perfect class for those who delight in entertaining at home and are looking for professional polish for special events.	\$110	Goat's curd & leek tartlet --Chicken and wild mushroom ballontine -- Chocolate & Macadamia Roulade.	want more confidence when entertaining and are looking for tips that leave you free to enjoy your event.
24	Saturday	Modern Greek Seafood	10:00am	Traditional Greek cuisine is not only good for you but tastes great too. Learn how to incorporate the classic flavours of olive oil, seafood and a little red wine into your diet. You will also learn how to clean, fillet and portion whole fish.	\$110	Char-grilled sardines; Grilled Squid with Lemon, garlic and fennel seeds; Fish, Lemon and saffron soup; Salted Cod Pie; Eggplant and Caper Salad	love fresh seafood and are looking for new flavours to enjoy.
25	Sunday	Rubs, Marinades and Grills	10:00am	This class is an opportunity for the designated BBQ cook to develop some serious grilling skills. Learn the right techniques, choose the right ingredients and take home some foolproof hints and tips. You'll also learn how to make tasty, healthy, gourmet sausages.	\$110	Dry and wet rubs and marinades for meat, poultry, fish, seafood & vegetables; Gourmet sausage making.	want to go beyond burnt chops and sausages.
28	Wednesday	Vegetarian	10:00am	With its focus on health, more and more people are adding vegetarian meals to their recipe collection. This class is all about texture, flavour, freshness and spices. Who says vegetarian food is boring?	\$95	Artichoke & bean dip; Ricotta & vegetable tart; Potato galette with poached egg & salad; Chickpea, chilli & coriander cakes with red onion salad; Little pear tartlets.	are looking for exciting ways to dish up spices, pulses and vegetables.

May 2010

			Start Time	Description	Cost	Menu items may include: (changes may occur without notice)	You'll enjoy this class if you:
1	Saturday	Viva Italia - pasta making	10:00am	Discover why making pasta from scratch is so immensely rewarding and so much fun. Once you have made your own, you will have a tough time going back. Fresh homemade pasta, hand crafted gnocchi and melt in your mouth amaretti - just like mama used to make!	\$110	Tagliatelle carbonara; Portobello mushroom tortellini; Potato gnocchi napoletana; Almond Amaretti.	you love the tactile feeling of using your hands to create when you cook.
2	Sunday	Entertaining at Home - a great starter class	10:00am	A class designed especially for the amateur cook. Discover real chef techniques and learn the stages involved with professional preparation and presentation. Wow your friends and family at your next dinner party.	\$110	Green asparagus & hazelnut salad with poached egg; Grilled Sirloin with cafe de paris butter; Tarte tatin of apples & cinnamon.	you are looking to extend your skills in the kitchen and develop a few professional techniques.
5	Wednesday	Entertaining with Tapas	10:00am	Visit the world of tapas, Spain's greatest food invention. Discover the philosophy of sharing small servings of appetisers to open up the appetite before a meal. Learn a selection you can serve at parties or for a themed dinner.	\$110	Spicy meat balls in tomato sauce -- Garlic mushrooms -- Chorizo in cider -- Tortilla -- Ham croquettes -- Potatoes in lemon & herb aioli.	you're looking for a new twist on casual entertaining.
8	Saturday	Entertaining with Canapes	10:00am	Queensland's gorgeous weather makes this the perfect time of year to entertain at home with simple, elegant canapes and nibbles. Make your party the highlight of the season with elegant, easy cocktail bites perfect for outdoor entertaining or an up-market dinner party.	\$110	Mini crab cakes--Prosciutto & pear rolls--Mini lamb & feta burgers--Salmon & hollandaise tarts--Vietnamese grilled chicken parcels--Punch cups & champagne jelly shots.	you're looking forward to spending more time surrounded by family and friends.
9	Sunday	Vegetarian	10:00am	With its focus on health, more and more people are adding vegetarian meals to their recipe collection. This class is all about texture, flavour, freshness and spices. Who says vegetarian food is boring?	\$95	Artichoke & bean dip; Ricotta & vegetable tart; Potato galette with poached egg & salad; Chickpea, chilli & coriander cakes with red onion salad; Little pear tartlets.	you are looking for exciting ways to dish up spices, pulses and vegetables.
12	Wednesday	Entertaining Italian Style - with Risotto	10:00am	This Italian menu focuses on entertaining like a professional with restaurant quality entrees, mains and desserts - all with an Italian twist. A great class for those who delight in entertaining at home and are looking for professional polish for special events.	\$110	White bean crostini; Fennel & onion risotto with peas; Veal mignons with porcini & red wine; Chocolate amaretti cake with espresso syrup.	you want to develop higher level cooking skills and expand your Italian recipe collection.
15	Saturday	French Style Entertaining	10:00am	You don't need to leave home to experience the flavours of France . Learn how to recreate wonderful, classic French dishes you've always enjoyed.	\$110	French provincial fish bourride with garlic & basil aioli. Milk fed veal fillet in a white wine & white mushroom cream butter & tarragon sauce--Dark chocolate souffle with orange & grand marnier.	you've always wanted to create great French food at home.
16	Sunday	Entertaining Moroccan Style - Tagine Cooking	10:00am	The sultry, spicy flavours of Morocco, slow cooked to perfection using modern tagines and simple techniques that you'll use time and again in your own kitchen. Add a touch of the exotic to your winter cooking with this delicious, flavoursome menu.	\$110	Moroccan lamb tagine; Harira soup; Cous cous; Yogurt & walnut cake with coffee syrup.	you enjoy exploring international cuisine and are looking to add a mild touch of the exotic to your own menus.
19	Wednesday	Three Course Entertaining	10:00am	This three course menu focuses on entertaining like a professional with restaurant quality entrees, exquisite mains and flawless desserts. The perfect class for those who delight in entertaining at home and are looking for professional polish for special events.	\$110	Goat's curd & leek tartlet --Chicken and wild mushroom ballontine -- Chocolate & Macadamia Roulade.	you want more confidence when entertaining and are looking for tips that leave you free to enjoy your event.
22	Saturday	Entertaining Asian Style - with Poultry	10:00am	Poultry is a staple around the world and asian kitchens know just how to make the most of this versatile ingredient. Explore international flavours and learn that poultry is much more than just the humble chook.	\$110	Crispy chilli quail; Duck soup with coriander dumplings; Chilli orange duck; Sago with coconut milk.	you want to explore other types of poultry.
23	Sunday	Entertaining with Spice - Curries	10:00am	Have you ever made your own spice blends from scratch? Take the culinary challenge and make your signature curry from scratch. A few basics for your spice box and a little bit of know how and you'll be grinding and pounding your way to unbelievable curry sensations.	\$110	Coconut lamb curry; Chickpea salad with yoghurt dressing; Indian spiced eggplant; Parsi rice; Chapatis; Mango lassi.	you want to learn more about exotic spices and how to use them.
26	Wednesday	Entertaining at Home - a great starter class	10:00am	A class designed especially for the amateur cook. Discover real chef techniques and learn the stages involved with professional preparation and presentation. Wow your friends and family at your next dinner party.	\$110	Green asparagus & hazelnut salad with poached egg; Grilled Sirloin with cafe de paris butter; Tarte tatin of apples & cinnamon.	you are looking to extend your skills in the kitchen and develop a few professional techniques.
29	Saturday	Modern Greek Seafood	10:00am	Traditional Greek cuisine is not only good for you but tastes great too. Learn how to incorporate the classic flavours of olive oil, seafood and a little red wine into your diet. You will also learn how to clean, fillet and portion whole fish.	\$110	Char-grilled sardines; Grilled Squid with Lemon, garlic and fennel seeds; Fish, Lemon and saffron soup; Salted Cod Pie; Eggplant and Caper Salad	you love fresh seafood and are looking for new flavours to enjoy.
30	Sunday	Viva Italia - pasta making	10:00am	Discover why making pasta from scratch is so immensely rewarding and so much fun. Once you have made your own, you will have a tough time going back. Fresh homemade pasta, hand crafted gnocchi and melt in your mouth amaretti - just like mama used to make!	\$110	Tagliatelle carbonara; Portobello mushroom tortellini; Potato gnocchi napoletana; Almond Amaretti.	you love the tactile feeling of using your hands to create when you cook.

June 2010

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5	Saturday	Entertaining Italian Style - with Risotto	10:00am	This Italian menu focuses on entertaining like a professional with restaurant quality entrees, mains and desserts - all with an Italian twist. A great class for those who delight in entertaining at home and are looking for professional polish for special events.	\$110	White bean crostini; Fennel & onion risotto with peas; Veal mignons with porcini & red wine; Chocolate amaretti cake with espresso syrup.	you want to develop higher level cooking skills and expand your Italian recipe collection.
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9	Wednesday	Chocolate Heaven	10:00am	Chocolate pudding, chocolate fondant, chocolate brulee, chocolate everything! - You'll die and go to chocolate heaven with this specialist class for lovers of the world's favourite ingredient.	\$110	Chocolate meringue with chocolate cream; Chocolate liqueur truffles; Chocolate florentines; Chocolate fondant; Chocolate crème brulee.	you are a true chocoholic... or trying to become one!
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23	Wednesday	Entertaining with Spice - Curries	10:00am	Have you ever made your own spice blends from scratch? Take the culinary challenge and make your signature curry from scratch. A few basics for your spice box and a little bit of know how and you'll be grinding and pounding your way to unbelievable curry sensations.	\$110	Coconut lamb curry; Chickpea salad with yoghurt dressing; Indian spiced eggplant; Parsi rice; Chapatis; Mango lassi.	you want to learn more about exotic spices and how to use them.
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27	Sunday	Viva Italia - pasta making	10:00am	Discover why making pasta from scratch is so immensely rewarding and so much fun. Once you have made your own, you will have a tough time going back. Fresh homemade pasta, hand crafted gnocchi and melt in your mouth amaretti - just like mama used to make!	\$110	Tagliatelle carbonara; Portobello mushroom tortellini; Potato gnocchi napoletana; Almond Amaretti.	you love the tactile feeling of using your hands to create when you cook.
30	Wednesday	Kids Cookery (8 years old + Children must have a supervising adult in attendance at all times.)	10:00am	Cooking is a great way for kids to express their creativity and imagination as well as enjoy their own food -- they are more willing to eat what they make too! Kids love rolling up their sleeves and creating their own masterpiece. These are fun interactive classes with a noisy, shared lunch included. This class focuses on using fresh fruit & vegetables.	\$85	Vegetable spring rolls with dipping sauce; BBQ lime & mint, chicken skewers with tzatziki; Strawberry & banana fruit sticks dipped in chocolate; Vanilla malt smoothie.	you are a kid over 8 years old and want to learn more about how to create yummy, healthy dishes with fantastic fresh ingredients. Any adult may supervise up to 3 children. Supervising adults are free of charge but are not catered for in terms of participation or dining. Adults may participate and dine for \$85.00 per person.