

Adult Cooking Classes

June/July 2021

nosh

Nosh basics - Back by popular demand!!!

Class 1 - demo \$65 (2 hrs) dates 1st June, 14th June 2pm, 16th June 6pm, 26th June 1pm – this class is a great intro to my classes...everything from scones, muffins, frittata and some easy staples to have in your fridge to bring out the diva in your own kitchen...

Class 2 - demo \$80 (3.5 hrs) dates 17th June 2pm, 21st June 1pm, 22nd June 6pm, 29th June 5.30 – It's all about flavour...I'll show you how to bring your food alive with some simple techniques...I'll show you some different combinations for breakfast, lunch and dinner, a couple of spice mixes to add to 2 dishes...

These are fun, simple non-invasive classes, on arrival you will be served a glass of bubbles or carrot juice...this is a cooking demonstration, always an abundance of morsels to try...

Plant based demo \$95 (4 hrs) dates 17th June 2pm, 29th June 5.30pm, 6 July 5.30pm

This was a very popular class...hosted by mwah, I love ways to inspire, there is so much to share and learn from each other, with 40 + years' experience in the industry there's been heaps I've learnt along the way and as a vegetarian for the last 30 years have learnt how to modify...the plant based diet focuses on foods derived from plant sources...including fruit, veg, grains, pulses, nuts and meat substitutes it has become a popular way of eating in the last few years but been around forever, fantastic for our planet and you...recipes will be season appropriate and will talk about waste techniques and how I get the optimum out of my food...there certainly is something for everyone and their family in this class...as always you will be served a glass of bubbles or carrot juice on arrival, have tasting all night of the food, this is a demonstration class but always happy to have a helper if you want...my classes are fun, non-invasive and very informative with recipes provided...

Everything Pasta – demo and hands on \$95 (4hrs) 27th July 5.30pm, 31st July 1.30pm

When in Australia I learnt many techniques on how to survive in a fast paced kitchen and easy steps to a great pasta, something that I brought through with me to my restaurant and café and taught all my chefs...in this popular class I will teach you the same...I will spend some time with you making some pasta, I will make a couple of sauces for you to add w your pasta and help you be the superstar at your next dinner party...this will be full on but fun...as always there will be bubbles served on arrival and recipes provided...you like the sound of this popular class you'll love my up and coming risotto class

1 on 1 cooking classes POA (3 classes needed) 1pm Monday's or 5.30pm Thursday's

Sometimes we just need that one on one attention...I'm totally yours for 3 hours over 3 weeks...I'll spend time going through some of your needs prior to this class...we'll go over things from sauces, cooking meats, baking, raw food, deserts, the shopping tasks, menu and party planning, basically teach you how to cook for yourself, your family or a crowd and make you feel confident and comfortable doing so...all recipes will be provided and of course a beverage provided on arrival...