

# Kids Cooking Classes

## June/July 2021 School Holidays

# nosh

### **Sushi making + Vietnamese rolls + (3hours) - \$60 1pm – 4pm (dates 12<sup>th</sup>, 14<sup>th</sup>, 22 July)**

Kids love making sushi and learning new tricks, we will spend lots of time developing knife skills, different combinations of sushi...creating different flavours of Vietnamese rolls w an easy dipping sauce and making some easy tasty sweet treats...feasting on all our creations at the end of the day...

### **Eco kids (4.5 hours) - \$70 12.30pm – 5pm (dates 13<sup>th</sup> July)**

I love ways to inspire...kids are such amazing mediums and are happy to absorb all the positive stuff... teaching them so many great memories with food which will last a life time, this is one of my favourite classes to share with these young minds of our future...in this class we will look at many different ways we as individuals can look after our planet through food and wastage in the kitchen and around home, we'll make a couple spice mixes and explore how to use them, we'll make a stock and use it in a dish, make a heart-warming dish to make your own and make raw oat and peanut butter balls...it's all about a bit of fun with lots of flavour...there's a lot happening in this class, so a busy day for busy minds guaranteed...clearly we'll feast on our creations at the end of the day...

### **Let's bake (4 hours) – \$65 1pm-4.30pm (dates 14<sup>th</sup>, 19<sup>th</sup>, 20<sup>th</sup> July)**

In this class we'll explore how to make things ourselves, filling those lunch boxes, freezers and creating something for a take a plate special occasion...I'm always open for kids ideas on this one and what we can make...there seems to be loads of interest in sausage rolls, muffins, scones, waffles, biscuits and hot meals...so when you register I ask that you consider what you would like to explore and we can do...

### **Pasta (4 hours) - \$70 1pm-5pm (dates 24<sup>th</sup> July)**

Pasta is so easy to make and a great task to take with you in your journey through life...we'll master making ribbons of pasta, a pesto and a couple of sauces to go with our pasta...and of course taste our master pieces at the end of the class...