

FEBRUARY

WILL STUDD MASTER OF CHEESE

Demonstration. What is it that gives a particular cheese its characteristics and why are not all Brie created equal? What do you look for if you want to choose the very best of a specific variety? Where does your favourite cheese come from and how is it made? If you have ever asked yourself questions like these, then this class is for you. Let the “Master of Cheese”, Will Studd, share his passion and extensive knowledge about cheeses with you.

Thursday February 4 6pm – 9pm \$130

TONY CHING COMPLETE KITCHEN CONFIDENCE – KNIFE SKILLS

Hands On. Knife skills are essential as you need to be comfortable with the most important tool in the kitchen. In this class, you will learn and practice the correct cuts of vegetables: dice, mince, brunoise, julienne and much more. Plus, you will learn how to choose a knife that best suits your hand and needs. There will also be tips on how to keep your knife sharp, safe and well maintained. Then you will prepare a meal, incorporating your newly acquired skills.

Saturday February 6 9.30am – 12.30pm \$125

JOCELYN HANCOCK ICE CREAM AND SORBET

Hands On. Jocelyn uses fresh milk and cream to produce irresistible ice-creams. Jocelyn is here to teach you how to make simple, delicious ice cream and sorbet. If you have an ice cream maker you’re welcome to bring it, otherwise ice cream machines are available in the class.

Saturday February 8 6pm – 8:30pm \$125

ROKHSANEH FROM THE PERSIAN RESTAURANT PERSIAN FEAST

Hands On. Rokhsaneh is back with us by very popular demand. She will be teaching you an entree of eggplant with caramelised onions and mint. A popular dish of (Baghaleh) polo with lamb shanks and finishing off with the major ingredient in the Middle east cuisines the Persian flat bread (Taftoon).

Wednesday February 10 6pm – 8:30pm \$125

GUEST CHEF CHOCOLATE, ROSES AND CHAMPAGNE

Demonstration. What would Valentine’s day be without chocolate and Champagne? Come along and share your love of chocolate and champagne on this Valentine’s afternoon. A tasting of assorted luscious Callebaut and Valhorna chocolates designed with you in mind and will be accompanied with a glass of French Champagne.

Sunday February 14 12pm – 2pm \$160

TONY CHING SEAFOOD BBQ CLASS @ THE JUBILEE HOTEL

Demonstration / Hands On. You will be amazed at the versatility of BBQ cooking. Tony takes you on the seafood trail of BBQing a fresh whole fish wrapped in banana leaf, exotic prawns and make a mouth-watering char-grilled whole calamari with green pawpaw and cucumber Thai salad.

Monday February 15 6pm – 9.00pm \$140

GUEST CHEF CAJUN CUISINE

Hands On. Cajun and Creole dishes that New Orleans is famous for. Chef is putting a fantastic menu together. Watch this spot.

Tuesday February 16 6pm – 8.30pm \$130

ANDREW MCKENZIE BAKING FRENCH BREAD

Hands On. We will be travelling to France for some serious baking of brioche, which is a highly enriched French bread, the bâtard, a type of bread similar to baguette but generally shorter and wider than baguette, and the ficelle, a type of bread very similar to a French baguette only it is smaller in size. Ficelle is a French term meaning “string” and it is prepared with the same type of dough as a baguette. Served with French butter, cheese, jam, jelly and chutney.

Saturday February 20 9am – 12pm \$115

ANDREW MCKENZIE KIDS CLASS - BAKING FRENCH BREAD

Hands on. We will be travelling to France for some serious baking of brioche, which is a highly enriched French bread, the bâtard, a type of bread similar to baguette but generally shorter and wider than baguette. Served with French butter, cheese, jam, jelly and chutney.

Class 1 (ages 7 – 10 years)

Sunday February 21 9am – 11am \$50

Class 2 (ages 11 – 16 years)

Sunday February 21 12pm – 2pm \$50

PERVEZ FROM CURRYVILLE RESTAURANT INDIAN STREET FOOD

Hands On. Pervez is back to take you on a tour of the fabulous cuisine of India. Pervez will guide you through the tastes and smells of herbs, spices, and techniques that will transport your palate with his vegetarian chaat, boondi chaat, spicy saut’eed paneer and tandoori chicken wings.

Monday February 22 6pm – 8:30pm \$125

MARCH

DHOM & SPENCER THAI STEAMED BUNS

Hands On. Dhom and Spencer introduce you to the techniques of making Thai steamed buns and dumplings. You will learn two steamed bun fillings: minced pork, shiitake mushrooms and salted duck eggs, and BBQ pork. You will also learn how to fold dumpling pastry, make dumpling fillings (crab and pork; prawns, chicken & water chestnuts); and dipping sauces (black vinegar and sesame; chilli oil).

Tuesday March 2 6pm – 8:30pm \$125

GRANT WYLIE KNOW YOUR OILS

Demonstration. Grant Wylie from Pendleton Estate is joining us to expand your knowledge of olive oils. Pendleton Fine Food ranges of foods include extra virgin olive oil (EVOO) and other products such as vinegars and dukkahs. Come along to learn everything you ever wanted to know about why Australian olive oil is so good and how to use infused olive oils. The class will include a tasting menu cooked with the olive oils.

Monday March 8 6pm – 8:30pm \$115

TONY CHING SAUSAGE MAKING

Hands On. Sausage making can be easily mastered at home. Using good quality meat, herbs and spices you will learn how to make delicious sausages.

Tuesday March 9 6pm – 8:30pm \$125

GUEST CHEF PIZZA MAKING

Hands On. Pizza making - thick, crusty or thin. Chef will show you how to create delicious pizzas and share the techniques and tips you need to prepare your favourites at home.

Saturday March 13 9am – 11.30am \$120

GUEST CHEF KIDS CLASS - PIZZA MAKING

Hands On. Pizza making - thick, crusty or thin; gourmet or just tomato and cheese. Chef is taking the little ones on an enjoyable pizza making trail.

Class 1 (ages 7 – 10 years)

Sunday March 14 9am – 11am \$50

Class 2 (ages 11 – 16 years)

Sunday March 14 12pm – 2pm \$50

TONY CHING BBQ CLASS ASIAN STYLE @ THE JUBILEE HOTEL

Demonstration / Hands On. You will be amazed at the versatility of BBQ cooking. Tony takes you on the BBQ trail as you cook the perfect steak Asian style, a whole fish in banana leaf, exotic chicken kebabs with Asian salads all made with fresh Asian produce.

Monday March 15 6pm – 9pm \$130

ALEJANDRO SARAVIA A TASTE OF PERU - BETWEEN CEVICHEs, TIRADITOS AND PISCO

Demonstration. This cooking class will start with an introduction of Peruvian cuisine by Chef Alejandro Saravia. Chef will take you to the coast of Peru, experience the dish that is taking over the best tables and kitchens of the world and that Peruvians enjoy with friends. We will share 4 recipes (2 ceviches and 2 tiraditos) “Ceviche and tiradito” are the perfect introduction into Peruvian fish and seafood cuisine and also you will learn about Pisco.

Wednesday March 17 6pm – 9pm \$150

DOMINIQUE RIZZO ITALIAN FLAVOURS OF THE NORTH – PART 1 OF 4

Hands On. Dominique will focus on the simplistic specialities of Emilia Romagna with the old time favourite and most adapted Tagliatelle al Ragu, variety of lasagne and tortellini and sampling some of the best prosciuttos, parmesans and Balsamic vinegars that have landed on our Australian shores.

Thursday March 18 6pm – 8:30pm \$130

YVETTE GIANNAKE GREEK MEZES

Demonstration. Yvette is a trade qualified chef, and former restaurateur with a Cordon Bleu diploma. Mezethes is the Greek term for a wide variety of savoury dishes. Yvette will show you how to make spanakopita (spinach & feta pie), tiropitakia (small filo pastry triangles with cheese), keftethes Greek style meat balls and Tzatziki a yoghurt, cucumber and garlic dip.

Saturday March 20 6pm – 9pm \$125

YVETTE GIANNAKE KIDS CLASS - GREEK MEZES

Hands On. We are off to Greece with the kids as we teach them how to make delicious mezethes like spanakopita with handmade pastry, tiropitakia and kefthes from scratch.

Class 1 (ages 7 – 10 years)

Sunday March 21 9am – 11am \$50

Class 2 (ages 11 – 16 years)

Sunday March 21 12pm – 2pm \$50

PERVEZ FROM CURRYVILLE RESTAURANT NORTHERN INDIAN FOODS

Hands On. We are on the trail to Northern India for the cultural influence on the region’s cuisine. The menu is chicken tikka masala, lamb bhoona, spinach ‘n paneer, saffron rice and masala chai..

Monday March 22 6pm – 8:30pm \$125

GLEN BARRATT – RESTAURANT II PAELLA

Hands On. Saturate your senses with the experience and magic of paella – Spain’s national dish. Share Glen’s passion as you create authentic, fish and chicken paellas. Be overwhelmed by the intoxicating aromas of saffron, fresh herbs, spices and olive oil. Come and join Glen as you cook this traditional dish.

Wednesday March 24 6pm – 8:30pm \$125

BRUNO RICHEUX PRESERVES

Hands On. Because food is so important to survival, food preservation is one of the oldest technologies used by human beings. Bruno will show you just how delicious and useful preserved foods can be. Learn how to make fruit and vegetable jams, chutneys and preserved lemons.

Friday March 26 6pm – 8:30pm \$125

PATRICK AND DANIELE DENNIS MACAROONS

Hands On. In Paris if you go to a fine French restaurant you may find miniature macaroons among the petit-fours. These beautiful treats are becoming more and more popular in Australia. How to cook these delicate almond meringue treats is a mystery to most people, Patrick and Daniele are here to show you how.

Monday March 29 6pm – 8:30pm \$130

SALLY LYNCH TAPAS

Hands On. Sally loves the art of Spanish tapas and she will be sharing an array of small bites of different tapas with Spanish wines. Spanish Sausage tortilla, smoked cod fritters with aioli, Roccoto Relleno (Stuffed Tomatoes), Jamon & Manchego crostini and Pimientos Rellenos (stuffed peppers) are on the menu.

Tuesday March 30 6pm – 8:30pm \$130

APRIL

MATT MORAN AUTUMN FLAVOURS

Demonstration. Matt uses classical French techniques, but most importantly the very best quality ingredients and produce. Matt Moran from two-hat Aria restaurant in Sydney and now Brisbane returns for another of his fine food menu.

Tuesday April 6 6pm – 9pm \$140

ROKHSANEH FROM THE PERSIAN RESTAURANT PERSIAN SWEETS

Hands on. Rokhsaneh will be teaching you how to make a Zulbiya (deep fried Persian batter), the most popular sweet of ancient Persia, a date halva (Ranginak) and one of the oldest recipes of the delicious Persian rice pudding (Sholehzrd).

Wednesday April 7 6pm – 8:30pm \$115

ADRIANO ZUMBO FROM CAFÉ CHOCOLAT IN BALMAIN SYDNEY CHOCOLATE CREATIONS ADRIANO’S WAY

Demonstration. Trained in Paris at the world famous ‘Ecole Lenotre’ and representing Australia in the World Cup of Patisssier ‘Coup du Monde de la Patisssier’ and the ‘Chocolate Masters’, Adriano Zumbo’s luscious menu coming soon!

Friday April 9 6pm – 9pm \$160

ADRIANO ZUMBO FROM CAFÉ CHOCOLAT IN BALMAIN SYDNEY HIGH TEA

Demonstration. Trained in Paris at the world famous ‘Ecole Lenotre’ and representing Australia in the World Cup of Patisssier ‘Coup du Monde de la Patisssier’ and the ‘Chocolate Masters’, Adriano Zumbo’s luscious menu coming soon!

Saturday April 10 6pm – 9pm \$160

GUEST CHEF ALL ABOUT SMOKING

Hands On. Smoking is one of the oldest methods of preserving fish, or any other meats for that matter. It is popular for the flavour it gives to such meats as salmon, trout, chicken, duck and beef. Learn how to smoke your chosen meat, poultry and fish at home.

Monday April 12 6pm – 8:30pm \$130

DOMINIQUE RIZZO ITALIAN FLAVOURS OF THE NORTH – PART 2 OF 4 THE ART OF PASTA MAKING

Hands On. We travel through Lazio, famous for its pasta dishes, and Dominique will create a Roman menu. If you love pasta you will enjoy the art of pasta making and the traditional sauces that now we call cabonara alla matriciana.

Thursday April 15 6pm – 8:30pm \$125

TONY CHING COMPLETE KITCHEN CONFIDENCE: FILLETING & GRILLING

Hands On. Tony continues to show you the tricks of the trade: this time with a filleting knife. He will teach you the skills of filleting fish, chicken and meat. Then you will be shown the essential techniques of how to grill them properly. Bring your own filleting knife and the desire to become the filleting master in your domain.

Saturday April 17 9:30am – 12:30pm \$130

TONY CHING KIDS CLASS - GRILLING & ROASTING

Hands On. Tony continues to show the kids the tricks of the trade: this time they will be shown the essential techniques of how to grill and roast beef & chicken and learn how to deglaze and make real gravy.

Class 1 (ages 7 – 10 years)

Sunday April 18 9am – 11am \$50

Class 2 (ages 11 – 16 years)

Sunday April 18 12pm – 2pm \$50

PERVEZ CURRYVILLE RESTAURANT INDIAN THALI

Hands On. Thali is an Indian meal with contents varying from one regional cuisine to another. A thali is a selection of different vegetarian or meat dishes, usually served in small stainless round bowls on a round tray. Chicken tikka masala, lamb rogan josh, daal, cucumber raita and aromatic rice.

Monday April 19 6pm – 8:30pm \$125

SALLY LYNCH VIETNAMESE STREET FOODS

Hands On. Sally is back to take you on another culinary journey through different regions of Vietnam where she will be making deep fried Vietnamese rice paper rolls in crispy pancake and sticky rice with chicken and shrimp in lotus leaf.

Tuesday April 20 6pm – 8:30pm \$125

GLEN BARRATT – RESTAURANT II MOROCCAN

Hands On. Expand your horizons with Morocco’s colourful cuisine. Glen will teach a collection of recipes using only the best and freshest ingredients. The focus tonight will be on making typical Moroccan tagines.

Wednesday April 21 6pm – 8:30pm \$125

BRUNO RICHEUX FOIE GRAS AND SNAILS

Hands On. What could be more French than Foie Gras and Snails? Bruno is back with us to share his extensive knowledge on these two delicious ingredients. Prepare dishes that will wow your family and friends.

Friday April 23 6pm – 9pm \$130

ANDREW MCKENZIE ITALIAN BREAD

Hands On. The most popular food that is on every table whether for breakfast, lunch or dinner has to be homemade Italian breads like Ciabatta, Pane de casa or Grissini. These are just a few that Andrew will be teaching you to bake.

Saturday April 24 9am – 12pm \$115

TONY CHING BBQ PORK @ THE JUBILEE HOTEL

Demonstration / Hands On. You will be amazed at the versatility of BBQ Pork. Tony takes you on the BBQ trail of pork belly, pork ribs, steak and chops with fresh salad. Come and learn how good, simple dressings, marinades and condiments can take your pork out of the ordinary and make it special.

Tuesday April 27 6pm – 9pm \$130

TONY CHING BBQ CLASS FOR FATHERS AND SONS @ THE JUBILEE HOTEL

Demonstration / Hands On. You will be amazed at the versatility of BBQ cooking. Tony takes you on the BBQ trail as you cook the perfect steak, fresh fish and make a mouth-watering char-grilled chicken with fresh salads. Come and learn how good, simple dressings, marinades and condiments can take your meal out of the ordinary and make it special.

Wednesday April 28 6pm – 9pm \$225 for two

MAY

GRAHAM REDHEAD CHEESEMAKING - HALLOUMI & WHEY RICOTTA

Hands On. Halloumi has become a very popular cheese in recent years. It is very easy to make, the cooking step is the one unique aspect that gives this cheese its unique function. Use the whey from the halloumi to make a traditional Italian whey ricotta. This course also offers a range of some great local and international cheeses served with wines.

Sunday May 2 9am – 1pm \$140

JOCELYN HANCOCK CAKES

Hands On. For over a decade, we’ve been tempted by Jocelyn’s decadent and delectable cakes and pastries. Jocelyn says “Baking is indeed an affair of the heart.” Jocelyn is back with us again, this time to teach you how to make a fantastic flourless chocolate cake and a beautiful apple tea cake.

Wednesday May 5 6pm – 9pm \$130

DOMINIQUE RIZZO ITALIAN FLAVOURS OF THE NORTH – PART 3 OF 4 THE COASTAL REGION OF LIGURIA

Hands On. We travel to Genoa, La Spezia and Savona to sample olives, olive oil, pestos, cheeses and seafood. Menu coming soon.

Thursday May 6 6pm – 8:30pm \$130

DOMINIQUE RIZZO KIDS ITALIAN CLASS – RAVIOLI & GNOCCHI

Hands On. Learn the secrets of making two of Italy’s most loved foods, the ravioli and gnocchi. Chef Dominique will share with you recipes for making delicious filled pasta using a variety of fresh ingredients, along with a simple way of making potato gnocchi.

Class 1 (ages 7 – 10 years)

Sunday May 9 9am – 11am \$50

Class 2 (ages 11 – 16 years)

Sunday May 9 12pm – 2pm \$50

ROKHSANEH FROM THE PERSIAN RESTAURANT PERSIAN RICE & BREAD

Hands On. Rice and bread are the basic diet and speciality of the Middle East cuisines. Rice is never served just cooked or steamed; it is always cooked with butter and spices. Bread is one of the major foods and is cooked traditionally in a large clay oven. You will be making (Morasa polo) jewel rice, Persian lavash, Persian salad (Shirazi) and the sweet saffron bread.

Wednesday May 12 6pm – 8:30pm \$125

TONY CHING COMPLETE KITCHEN CONFIDENCE: STOCKS & ROASTING

Hands On. Today you will focus on gaining the essential skills of making stocks and sauces. The process of stock making involves many techniques such as roasting, braising, caramelising, skimming, reduction, deglazing and sauce making. Being able to make a good stock will provide the backbone to your cooking and is a must for any serious cook.

Saturday May 15 9am – 12pm \$125

BRUNO RICHEUX FRENCH GALANTINES, TERRINES & PATES

Hands On. Galantines, terrines and pates are traditionally French. Originally intended as a way to preserve meats before the advent of refrigeration, they are prepared today for their distinctive and divine flavours. Bruno will teach you to make a country style terrine, a duck liver pate and a traditional galantine.

Friday May 21 6pm – 9pm \$130

SALLY LYNCH PERUVIAN FOOD

Hands On. Sally just came back from Peru and is now offering you a chance to cook the Peruvian menu of Pulpo al olivo (Octopus in olive sauce), Lima Bean salad and Pork Chicerone (crispy pork) accompanied by a salsa and a dessert of Arroz con Leche (sweet spiced milky rice pudding).

Tuesday May 25 6pm – 8.30pm \$125

GLEN BARRATT - RESTAURANT II PAELLA

Hands On. Saturate your senses with the experience and magic of paella – Spain’s national dish. Share Glen’s passion as you create authentic, fish and chicken paellas. Be overwhelmed by the intoxicating aromas of saffron, fresh herbs, spices and olive oil. Come and join Glen as you cook this traditional dish.

Wednesday May 26 6pm – 8:30pm \$125

Cont.

GRAHAM REDHEAD CHEESEMAKING – BRIE & MASCARPONE

Hands On. At this course you will gently mould the fresh Barambah organic milk into a brie, take it home to grow the white mould and then wrap and mature. Discuss the difference between brie, camembert and triple cream. Also make your own mascarpone which is such a simple cheese to make. This course also offers a range of some great local and international cheeses served with wines.

Sunday May 30 9am – 1pm \$140

TONY CHING BBQ CLASS ASIAN STYLE @ THE JUBILEE HOTEL

Demonstration / Hands On. You will be amazed at the versatility of BBQ cooking. Tony takes you on the BBQ trail as you cook the perfect steak Asian style, a whole fish in banana leaf, exotic chicken kebabs with Asian salads all made with fresh Asian produce.

Monday May 31 6pm – 9pm \$130

JUNE

WILLIAM POINTU FRENCH SAUCES

Hands On. With culinary training in France and experience in Bernard Loiseau's 3 Star Michelin restaurant, William Pointu has all the qualifications associated with the classical French Chef. 12 years in Brisbane William has headed up some of Brisbane's best known restaurants. You will be making a dry white wine and creamy veloute sauce, Bernard Loiseau's chicken wing jus, red wine fish stock and sauce, white chicken stock and vegetable nage (vegetarian stock).

Friday June 11 6pm – 9pm \$125

PATRICK & DANIELE DENNIS DESSERTS OF THE SEASONS

Hands On. Making desserts for the seasons will be easy as Patrick and Daniele lead you into making the very best desserts using the freshest ingredients and produce available during the season.

Tuesday June 15 6pm – 9pm \$130

DOMINIQUE RIZZO ITALIAN FLAVOURS OF THE NORTH – PART 4 OF 4 LOMBARDY AND THE FAR NORTH

Hands On. Lombardy famous for its mouth watering risottos, creamy soft polenta, slow cooked meals and cheeses such as stracchino, taleggio and gorgonzola. Finishing off with a dessert of freshly made panettone and Italian dessert wine.

Thursday June 17 6pm – 8:30pm \$130

WILLIAM POINTU COOKING WITH FRENCH CHEESES

Hands On. As winter approaches William will be teaching you some of France's favourite dishes of a soufflé au Beaufort d'alpage, a cheese fondue, a gougeres (cheese cream puff choux pastry) with Epoisse and a walnut salad with Soignon cheese.

Friday August 13 6pm – 8:30pm \$130

TONY CHING CHINESE STEAMED BUNS AND DUMPLINGS

Hands On. Steamed buns and dumplings are a huge part of Chinese cuisine. They are hearty, delicious, healthy and perfect for sharing. A large variety of buns and dumplings are found in street stalls and yum cha houses. This class will explore the world of buns and dumplings that can easily be adapted for home.

Saturday August 21 6pm – 8:30pm \$125

PERVEZ FROM CURRYVILLE RESTAURANT FEAST OF THE MOGUL

Hands On. Biryani is a rich rice based dish made usually with basmati rice, aromatic spices and yoghurt. The main ingredient is 'saffron'. Biryani can be meat, chicken, seafood or vegetarian. It was brought to India by Persian travellers and Mogul rulers. You will be making a chicken and fish biryani.

Monday August 23 6pm – 8:30pm \$125

TONY CHING BBQ CLASS @ THE JUBILEE HOTEL

Hands on. You will be amazed at the versatility of BBQ cooking. Tony takes you on the BBQ trail as you cook the perfect steak and fresh fish and make a mouth-watering char-grilled chicken with fresh salads. Come and learn how good, simple dressings, marinades and condiments can take your meal out of the ordinary and make it special.

Monday August 30 6pm – 9pm \$130

PATRICK & DANIELE DENNIS CHOCOLATE CLASS

Hands On. Patrick & Daniele will cover the key points and techniques for cooking with chocolate and the many steps involved in hand making chocolates. The story begins with the cocoa bean and ends with gorgeous individual and indulgent treats. Come and get addicted as you are taken on an unforgettable journey through the world of chocolate.

Tuesday August 31 6pm – 9pm \$130

PERVEZ FROM CURRYVILLE RESTAURANT VEGETARIAN INDIAN THALI

Hands On. Thali is an Indian meal with contents varying from one regional cuisine to another. A thali is a selection of different vegetarian dishes of pulses, rice, vegetables and desserts, usually served in small stainless round bowls on a round tray. Daal, spinach n paneer, tikka masala, peas and pilau rice, cucumber raita, pickle, and poppadums.

Monday June 21 6pm – 8:30pm \$115

GRAHAM REDHEAD CHEESEMAKING – GOURMET FETA, QUARK & SIMPLE TABLE CHEESE

Hands On. This cheese has multiple options that you can use when you take it home; From the one batch of milk turn a single cheese into a gourmet marinated feta, leave some to use as a simple fresh lactic spread, turn the quark into a cheese cake or dip and even make your own labnah. Then make a very simple table cheese, to the milk just add starter, rennet, cut, cook, hoop and salt then it's all finished. Leave all the strict cheesemaking rules behind for this cheese. This course also offers a range of some great local and international cheeses served with wines.

Saturday June 26 9am – 2pm \$140

DOMINIQUE RIZZO KIDS ITALIAN CLASS – RISOTTO

Hands On. Lombardy is famous for its mouth watering risottos. Chef Dominique will guide you to make a wonderful, delicious and simple Italian cheese risotto and turn it into arrancini balls and finishing off with an Italian biscuit.

Class 1 (ages 7 – 10 years) 9am – 11am \$50

Sunday June 27 9am – 11am \$50

Class 2 (ages 11 – 16 years) 12pm – 2pm \$50

Sunday June 27 12pm – 2pm \$50

IAN HEMPHILL ('HERBIE') MOROCCAN SPICE CLASS

Demonstration. With over 40 years in the spice business, Ian Hemphill ('Herbie') is one of Australia's foremost culinary spice and herb experts. In this Moroccan Spice Class, Ian will give you the comprehensive introduction to spices and Chef will cook some Moroccan dishes for you to taste.

Tuesday June 29 6pm – 8:30pm \$125

JULY

PATRICK & DANIELE DENNIS MOULDED CHOCOLATE CLASS (ADVANCED)

Hands On. Patrick and Daniele will cover the techniques for creating moulded chocolates. This class will cover tempering of chocolate, handling and preparing the moulds, making the ganaches and finishing the chocolates. Come and learn how to create that beautiful shine on moulded chocolates, the crisp outer shell and the smooth ganache fillings that melt on your tongue.

Thursday July 1 6pm - 9pm \$130

YVETTE GIANNAKE GREEK BISCUITS AND SWEETS

Hands On. Yvette helps you to work confidently with filo pastry, syrups, nuts and spices to create classic Greek biscuits and sweets. Make kourabiethes (almond shortbread studded with whole cloves), melamacarona (honey biscuits), galatoboureko (filo pastry filled with semolina and custard and kataifi (Greek shredded pastry). Then enjoy with a Greek coffee.

Saturday July 3 6pm - 9pm \$125

YVETTE GIANNAKE KIDS CLASS - GREEK SWEETS

Hands On. Kids learn the secrets of working with filo pastry, syrups, nuts and spices to create Greek biscuits and sweets.

Class 1 (ages 7 – 10 years) 9am – 11am \$50

Sunday July 4 9am – 11am \$50

Class 2 (ages 11 – 16 years) 12pm – 2pm \$50

Sunday July 4 12pm – 2pm \$50

TONY CHING BBQ CLASS @ THE JUBILEE HOTEL

Hands On. You will be amazed at the versatility of BBQ cooking. Tony takes you on the BBQ trail as you cook the perfect steak and fresh fish and make a mouth-watering char-grilled chicken with fresh salads. Come and learn how good, simple dressings, marinades and condiments can take your meal out of the ordinary and make it special.

Monday July 5 6pm – 9pm \$130

MAGGIE BEER

Maggie is coming! Watch this space.

Thursday July 8

SIMON JOHNSON PURSUIT OF EXCELLENCE

Demonstration. Be inspired by Simon Johnson's pursuit of excellence and his wealth of knowledge in all things epicurean. Some delicious and exciting provisions will be tasted from Simon Johnson's extensive range of products. Come and join us for a fabulous evening.

Monday July 12 6pm – 9pm \$140

PERVEZ FROM CURRYVILLE RESTAURANT INDIAN SEAFOOD

Hands On. Pervez is aiming to amaze you with truly unique, exotic flavours with this mouth watering seafood menu of India. Menu items include Prawn Tikka Masala, Spicy Crab Curry, Saffron Rice and Cucumber Raita.

Tuesday July 13 6pm – 8:30pm \$130

WILLIAM POINTU TRUFFLE CLASS

Demonstration William will show you how to make the most of this high prized food as Brillat Savarin called "The Diamond of the Kitchen". A truffle risotto, a boudin blanc, egg "a la coque" with truffle and these will be served with French and Australian wines.

Friday July 16 6pm – 9pm \$150

ANDREW MCKENZIE BAKING BAGEL AND CRUMPET

Demonstration Chef and teacher Andrew will teach you how to bake yeast crumpet served with lemon curd, French butter and honey, and traditional New York boiled plain bagel accompanied with Smoked salmon, cream cheese, baby capers and sweet red onions, and finishing off with a light twist fruit bagel served with berry double cream.

Saturday July 17 9am – 12pm \$125

JASON PEPPLER AN AUSTRALIAN TABLE

Demonstration Jason will be using the very best of ingredients and produce from our own local and interstate producers. Come and join us for an exciting evening with Jason. The menu will very much depend on what is in season that month as Jason is cooking fresh from the garden.

Monday July 19 6pm – 9pm \$130

TONY CHING PRESSURE COOKER WINTER SOUPS

Hands On. The last class was so successful; we have decided to do another pressure cooker class. This time Tony teaches you how to make a pea & ham soup, a Middle East spicy pulse soup and a hearty meat on the bone and vegetable soup. Bring your own pressure cooker or one will be supplied by the cooking school.

Thursday July 22 6pm – 8:30pm \$125

SHINICHI MAEDA SUSHI

Hands On. Join award winning chef Shinichi Maeda from Wasabi, the award winning restaurant at Noosa. Specialising in Sushi and Sashimi making, Shinichi is here to teach some of his signature sushi creations.

Monday July 26 6.30pm – 9pm \$125

HOW TO BOOK

ONLINE BOOKINGS

Go online www.blackpearl.com.au

Via email cooking.school@blackpearl.com.au

By Phone 07 3257 2144

TERMS AND CONDITIONS

Classes fill quickly so book early.

Full payment is required to confirm your place.

Bookings are confirmed on receipt of payment.

Confirmation will be posted or emailed.

We do not credit "no shows".

Cancellation or transfer to another class is acceptable with two weeks' notice.

While we can't offer refunds we are happy for you to send someone in your place.

Closed shoes must be worn during "Hands On" classes for safety.

Black Pearl aprons are for sale on request

Check our web site for extra classes, changes, guest chefs and important class details and culinary travels.

Please check the expiry date on Gift Voucher as expired Voucher will not be accepted. In the event that an expired voucher is used payment in full will be required. Voucher must be presented on the day of the class. Expired Gift Vouchers are not to be used on line.

CLASS VENUE

- All classes (except barbeque classes) are held at **Black Pearl Epicure, 36 Baxter Street, Fortitude Valley.**
- Barbeque classes are held at **The Jubilee Hotel, 470 St.Pauls Terrace, Fortitude Valley QLD 4006**

CORPORATE AND PRIVATE CLASSES

- "Hands on" or "Demonstration"
- A Dinner Menu - with Brisbane's leading chefs
- Barbecue classes
- Culinary classes with Babak Hadi

**GIFT VOUCHERS
NOW AVAILABLE ONLINE**

SPONSORS



Wines provided by:



PRIMO ESTATE



BLACK PEARL



36 Baxter Street, Fortitude Valley, Q 4006

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cooking.school@blackpearl.com.au

showroom@blackpearl.com.au

www.blackpearl.com.au

SHOWROOM HOURS

Monday – Friday 9.30am – 6pm

Saturday 10am – 4pm

RETAIL SHOP

BABAK HADI – DIRECTOR



2010 is an exciting year for Black Pearl Epicure as we're celebrating 20 delicious years. Since our humble beginnings distributing solely caviar in 1990, our product range has grown immensely to facilitate all of the amazing local and imported items that we now have available in Brisbane. It's not just us who've grown either. Our customer's knowledge and interest in high quality food products has grown along with us.

From everyone at Black Pearl Epicure, we'd like to say thank you for your continued support and we look forward to sharing next 20 delicious years with you all.

Spanish Cheese

Spain, like France and Italy, has been producing certain cheeses in the same way for more than a thousand years. Quality cheese production is taken seriously and there are currently 13 cheeses with Denominations of Origin in Spain. The Spanish eat cheese every day, whether it is by itself, or with bread, as a tapa or as a dessert. Because of the variations in climate and geography, as well as culture, each region of Spain produces several varieties of cheese. Each cheese has its own unique characteristics that affect the finished product, such as the type of milk, the production process, the history or traditions and the aging or curing process. Black Pearl Epicure stocks a wide variety of these amazing cheeses.

Be the first to know...

For instant updates on Cooking School classes, new products, special offers and recipes, join us online via Twitter and facebook.

THE COOKING SCHOOL



Welcome to the New Year 2010. Hoping Christmas has been enjoyed by all. The Year 2009 has been fast & furious at the Cooking School.

2010 programme will inspire you as we go global trotting to Peru, India, Spain, Persia with our fabulous chefs. As always we at Black Pearl are committed to the development of culinary education at all levels.

Come along with family, friends & loved ones to learn, laugh, cook and drink in our new Fisher & Paykel kitchen..

Zohra Rozbully
Cooking School Manager

JOCELYN HANCOCK PASTRY

Hands On. Jocelyn is here for a pastry class where she will work beside you to create an easy and simple way to make shortbread, brioche and flakey brisee pastry.

Wednesday July 28 6pm – 9pm \$130

BABAK HADI VALRHONA CHOCOLATE AND MARIAGE FRÈRES TEA MASTERCLASS

Demonstration. Valrhona pioneered the production of high-quality chocolate. With the introduction of their 'grand cru' chocolates in the eighties they led the way towards chocolate from known origins and quality beans. Mariage Frères is the oldest and most prestigious tea company in the world. This class is indisputably French in flavour and excellence. Learn why these two are world leaders and savour a delightful matching of tea and chocolates.

Saturday 31 July 12pm – 2pm \$115

AUGUST

ANDREAS STOSSELS PASTRY

Hands On. Expand your knowledge of pastry making with Andreas. He will be creating a fruit and savoury strudel and a Linz tart.

Tuesday August 3 6pm – 9pm \$125

ANDREAS STOSSEL PASTRY (ADVANCED CLASS)

Hands On. Expand your knowledge of pastry making with Andreas. He will share with you some advanced techniques to add to your repertoire. You will be making salmon en croute with a saffron sauce and champagne canapés.

Wednesday August 4 6pm – 9pm \$135

PATRICK & DANIELE DENNIS PETIT FOURS

Hands On. Petit Fours are small assorted desserts generally eaten at the end of a meal or served as part of dessert. Petits Fours usually consist of tiny cakes covered in glacé icing, fondant, small éclairs or tartlets. You will be making assorted petit fours with Patrick and Daniele.

Tuesday August 10 6pm – 8:30pm \$130

BLACK PEARL

E P I C U R E

COOKING SCHOOL



COOKING PROGRAM

February 2010 to August 2010