

*"I like to see my food being part of moments that matter to people... Enjoy the moment and let me organise and do the cooking for you"*

*Claudia Marcal - chef and Food lover*

## My kitchen



### My Menu

Are you looking for home meals? Check my menu. I have a wide range of tasty options for you and your family.



### About

Find out more about me in this section. Food is my passion, and I love sharing it with my customers.



### Contact

Contact me is easy, and whenever you want to place an order, you can send me a message using the contact form.

## Get in touch



+61404520029



chefclaudiamarcal@gmail.com

### CONTACT ME

Your Name

Your Email

Subject

Your Message

SEND MESSAGE

# Menu

MEALS PREPARED WITH LOVE



## About my meals...

Comfort & Hearty food are those sorts of meals that need a lot of time, patience, skills and love to prepare. My kind of thing in the kitchen...

Everything I cook is made from scratch, including stocks. There is no preservatives or food additives in the products I use with the exception of tomato products such as passatas, paste and tins of tomato. I work with Free Range chicken and as much as I can I try to buy Australian Made products.

I work from a small kitchen and have a limitation of how much I can do. That is the reason why everything on this menu is made by order and is going to be made taking into consideration which day you want your food for.

A lot of the items I offered can be **frozen**.

**At this moment, Deliveries or Pick-ups happens on Tuesdays or Wednesdays.**

Pick up Address: 15 Looker Rd, Montmorency, VIC.

- No preservatives
- No food additives
- Tasty Homemade
- My meals can be frozen

 MEAT

 VEGETARIAN

 SWEET TOOTH

## Take a look!



Lentil Bolognese



Hummingbird cake



Healthy Meals

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# Functions

THIS IS SUBTITLE FOR FUNCTIONS

## This is title for functions

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 Taylor Meal

 Incredible Flavour

 Healthy Recipe

 Tasty Homemade

[MORE ABOUT CLAUDIA](#)

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# About Claudia

MY LOVE FOR COOKING

## My first cooking challenge

I think I was 14 years old when I had my first cooking challenge. My mother (Elizabeth) was busy with her house duties and asked me to help her prepare lunch. I already knew how to cook rice, put a simple salad together and usually she always had our bean stew organised. However, on that particular day she said to me that my dad (Mauro) was bringing a friend to dine with us and it was necessary to adjust the menu. In front of me she placed a whole chicken (from our farm) and asked me to prepare our traditional family chicken stew, which is a sort of braised chicken cooked in onion, garlic and finished with parsley and spring onion. As usual, rice pilaf and bean stew were the side dishes, in addition to stir-fried okra and a simple lettuce and tomato salad.

The first test that morning was to cut the chicken. It was hard but my mother showed me the trick. She gave me instructions for every task ahead but left the cooking to me. I still clearly remember the moment when everyone sat down at the table (there were 6 of us). I was very nervous because I didn't want to disappoint our guest but also because I wanted to make my dad and mum proud of me. The compliments came as soon as they took their first bite. Everyone liked everything I made. What really fulfilled me that day was to realise that the food I cooked helped to enhance the happy atmosphere around the table. That is what makes me so passionate about cooking. Compliments are good but I'm after a smiling face. I like to see my food being part of moments that matter to people.

### A little bit more about me...

In 2017, I started a Bachelor of Food and Nutrition at Deakin University in Melbourne. It is something that I decided to do for my own personal achievement and also because I believe that Chef and Nutritionist are two professions that complement each other.

### What I like to cook...

Besides Brazilian food, I adore any food, savoury or sweet, that comes from any country surrounded by the Mediterranean Sea as well as Middle Eastern Cuisine. They are what I know best and feel confident cooking. But I do have some Asian recipes under my sleeves.

## My Work

I've been working professionally as a chef since 2008. I've done a bit of everything from just make sandwiches and chopped tons of onions to cook and serve fine foods for cafes, restaurants and catering companies.

### Charcoal Lane Restaurant

FITZROY/VIC

 CATERING CHEF

I gained so much knowledge in Native Australia food for this business enterprise

### The Dinkersaw & His Fionsay Cafe

TOORAK/VIC

 HEAD CHEF

For 4 ½ years I managed the kitchen in this small but busy cafe in the heart of Toorak. Planned and executed A la carte menus, costing, managed staff, suppliers. It was the most intense time of my career because I had so many people depending on me. It was also an everyday challenging following food trendy and going after new professional skills.

### Cooper's & Milla's – Cafe, Fine Food Store & Catering

ARMADALE/VIC

 SENIOR CHEF

my confidence in creating salads that were so much more than just salads came from here. Short experience but I learnt heaps

### The Bay Leaf Catering & The Big Group

VIC

 CATERING & SERVICE CHEF

through these two catering companies I was introduced to fine dining Catering services, new and exotics food ingredients, techniques and an appreciation for details that makes the difference in service and food quality.

### Aromatique Café

TOORAK

 COOK & SANDWICH MAKER

Aromatique Café (Toorak), Car Park Café (Kew), Giorgio's Restaurant (Malvern). These three places take me back to the beginning of my career, but also my life in Australia. I was not just shaping up my cooking skills but also learning a new language and building up new relationships. It was amazing 5 years of my life.