NOVEMBER 2009

Best Global Salads

Tuesday 3rd 3-5pm

Wednesday 4th 10am-12pm

Thursday 5th 3-5pm

Tabouleh, J-C Salmon Nicoise, Crimson Salad, Roasted vegetables salad in Macadamia Pesto and other salad creations. We highlight in this class the importance of the salad as an accompaniment for a main dish, as a starter, or as meal by itself.

Traditional, exotic, elaborate or simple the salad remains forever the queen of the table. For salad lovers the game is on.

Suited for children and adults.

Oh La La Chocolat

Friday 6th 3-5pm

Saturday 7th 11am-12pm

Tuesday 10th 3:30-5:30pm

A message for chocolate addicts, this class is for you. Have you heard of Chocolate coated figs brewed in an aromatic liquor cocktail then filled with walnuts flavoured with three different spices? Or a three ingredient Chocolate Soufflé? Or even better, Ricotta Chocolate Cream with seasonal berries? Why not self indulge and be the judge yourself?

Randang with Garlic and Lime Rice

Wednesday 11th 10am-12pm Thursday 12th 3-5pm

Friday 13th 4-6pm

The most tender pieces of beef simmering for hours in galangal, ginger, garlic, lemon grass, lime leaves, coriander and more spices. Covered with coconut cream, served on a bed of garlic and lime Basmati rice.

I can not say anything more because I am feeling hungry. What about you?

Cost \$100 per adult and \$15 per person if market tour is required. Tours start 30 minutes before marked times. Cost \$40 per child – includes market tour.

NOVEMBER 2009

Christmas Treats

Saturday 14th 11am-1pm Tuesday 17th 3-5pm Thursday 19th 3-5pm

Wednesday 18th 10am-12pm

Welcoming Christmas with twelve kinds of treats, why twelve? Well one treat for each month, kneading, baking and decorating is an exciting event for the entire family.

Of course two hours would not be enough that is why this class runs for four days. Bring the whole family. Get involved and have lots of fun.

Gourmet Pizza and Pissaladière

Friday 20th 10am-12pm and 3-5pm Saturday 21st 11am-12pm

Tuesday 24th 3-5pm

A healthy and gourmet choice for pizzas, choose the best toppings from the Adelaide Centre Market. Jean-Claude will show you where to find the best ingredients. Explore a new and a healthy way to make your pizza taste even better.

Buche de Noel or Christmas Log

Wednesday 25th 5-7pm

Thursday 26th 3-5pm Friday 27th 10-12pm and 3-5pm

This is the traditional cake for Christmas in France. The cake is a thin delicate sponge brushed with liquor and jam. For the children we replace the liquor with fruit juice. The cake is filled with low fat ricotta cream flavoured with vanilla. Then rolled in dark chocolate ricotta cream and sprinkled with icing sugar then decorated with Christmas Figurines and fresh berries. The presentation and the taste are sensational.

Suitable for adults and children.

Christmas Turkey Breast

Saturday 28th 11am-1pm Tuesday 1st Dec 3-5pm Wednesday 2nd Dec 10am-12pm

Filled with roasted almonds, sundried tomatoes and thyme then coated in roasted red and yellow capsicum sauce, presented with baked potatoes in pistachio pesto filled with cream cheese and topped with cherry tomatoes. This is very hard to resist. Once you try, it will become without doubt your traditional dish for Christmas.

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