



# Tony Tan's

## 2010 cooking classes and tour schedule

“An invitation to Tony Tan's for a meal is something to be eagerly anticipated. His cooking is savoury, masterly and absolutely mouthwatering.”

— Stephanie Alexander

Tony Tan's classes are proudly supported by Brown Brothers and Miele.



the unlimited cuisine company

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Professionally, two things have had an impact on me last year. The first is my appointment as Creative Director - Cultural of the **Melbourne Food & Wine Festival**. It has made me think about how much food is linked to our cultural and traditional roots. How we look at food is connected to where we come from and how it is transplanted to Australia. Melbourne's multi-cultural society is so fertile that I am constantly buzzing with ideas as to how to incorporate these fabulous food traditions to our table.

The second impact is **Stephanie Alexander's** Kitchen Garden Companion Cookbook. Her book is about the need to engage kids to grow and harvest produce from the home garden and turn them into delicious dishes - thus they learn to appreciate good food for the rest of their lives. The reason I am a cook is due to my mother's passion for growing vegetables back in Malaysia and how she taught me to cook and love food when I was a kid. Now I have kaffir lime and olive trees, chillies and herbs growing in my garden.

With these concerns in mind, this year's cooking classes reflect our multi-racial society and the importance of turning good produce into great food. My classes therefore include new hands-on sessions on **Asian Dumplings, Crabs and Crustaceans, The Whole Bird** and the ever popular '**Flat Breads & Curries**' as well as the many Asian cuisines that continue to be my well-spring.

In addition, this year's fabulous line up of chefs include French-born **Philippe Mouchel** from *The Brasserie*, young Chef of the Year, **Nick Poelaert** from *Embrasse*, **Ben Shewry** from *Attica*, **Andrew McConnell** from *Cutler & Co*, **Matt Wilkinson** from *Circa*, the Prince, **Rod Barbey** from *Organic Matters Food & Wine Store*, **Greg Feck** from *Sapores and Richmond Hill Café & Larder*, **Greg Malouf** from *MoMo*, **Morag Mickle** who will conduct an intensive class on the art of *Molecular Gastronomy*, the lads from *Pacdon Park* will make artisan British sausages and the bakers from *La Madre* are back for another class on traditional bread-making.

From Sydney, French-trained chef **Chui Lee Luk** returns to whet our appetite with her take on dishes inspired by French-Chinese gastronomy. From *Claude's Restaurant*, Chui's cooking evolves constantly - expect sensational and unexpected pairings that will have you gasping with surprises.

As a reminder, demonstration classes are confined to 16 students and hands-on sessions are limited to 8 so there is maximum involvement and friendly interchange of ideas.

**Tours. 11 Day Food Tour to Vietnam.** If you haven't been to Vietnam before, you might consider joining me on this "once-in-a-lifetime" journey to one of the most beautiful countries in south-east Asia. A land of warm, gracious people with contagious smiles, your 11 day culinary adventure includes sophisticated Hanoi with its distinctive northern cuisine; ancient Hoi An, the gem of Central Vietnam and a UNESCO World Heritage-listed town with echoes of imperial cooking and bustling Ho Chi Minh City (Saigon), where southern cooking meets the vibrancy of the tropics. Inclusions: most meals z some at the country's best restaurants, fantastic regional cooking classes, visits to local markets, excursions to villages in the north, major historical sites and the Mekong Delta. Limited numbers. From \$5890 twin share.

For 11 days, **Spain** is about romance, unleashing suppressed creativity, raw energy and expressing its cuisine beautifully on the plate. A country of boundless imagination, white and ancient villages, Latino machismo, dizzy flamenco, breathtaking wineries, tapas, sherry, cooking classes, fantastic dinners, Bilbao's Guggenheim Museum and enchanting Moorish architecture. Your route includes Madrid, La Rioja, Bilbao, San Sebastian and Seville. From \$8598 twin share. Limited numbers.

Please ring Tony on (03) 9827 7347 or Janene Ferguson at Jetset Travel South Melbourne on (03) 9696 7979, or send an email to Janene at [jferguson@jetset.om.au](mailto:jferguson@jetset.om.au).

To my participants and the guest-chefs, thank you for making my life so rewarding professionally and personally.

Cooking has no borders - only poor imagination holds us back. Eating is about pleasure and feeding our souls.

See you soon.

**PS: With expanded facilities, the cooking school is available for team-building workshops, photo shoots and private cooking classes.**

## 2010 CLASS AND TOUR SCHEDULE

### MARCH

Sat	27	10am-3pm	Thai Workshop	\$210
Mon	29	7-10pm	Heavenly Thai	\$115
Tues	30	7-10pm	Heavenly Thai	\$115

### APRIL

Sat	10	10am-3pm	Vietnamese Workshop	\$210
Mon	12	7-10pm	Real Vietnamese	\$115
Tues	13	7-10pm	Real Vietnamese	\$115
Thur	22	10am-1pm	Market Walk	\$80
Sat	24	7-10pm	Q.Chinese workshop 3	\$210
Mon	26	7-10pm	Contemporary Seafood	\$115
Tues	27	7-10pm	Contemporary Seafood	\$115

### MAY

Tues	4	7-10pm	Nonya Nonya	\$115
Sat	8	10am-3pm	Asian Dumplings	\$210
Mon	10	7-10pm	Hunan Classics	\$115
Sat	29	10am-3pm	Spanish Hands-on	\$210
Mon	31	7-10pm	Embracing Nick Poelaert	\$150

### JUNE

Mon	1	7-10pm	One Wok Wonders	\$115
Sat	5	10am-4pm	Crabs & Crustaceans	\$210
Mon	7	7-10pm	Greg's Mod Mediterranean	\$130
Fri	11	10am-1pm	Market Walk	\$80
Mon	14	7-10pm	Spanish Tapas	\$115
Tues	15	7-10pm	Spanish Tapas	\$115
Mon	21	7-10pm	Modern Chinese	\$115
Tues	22	7-10pm	Modern Chinese	\$115
Sat	26	10am-3pm	Crossing Culinary Borders	\$210
Mon	28	7-10pm	La Bonne Chui	\$150

### JULY

Sat	3	10am-3pm	All About Bread	\$200
Mon	5	7-10pm	Hong Kong Eats	\$115
Tues	6	7-10pm	More Understanding Ben	\$150
Sat	10	10am-4pm	The Whole Bird	\$210
Mon	12	7-10pm	Sweet Surrender	\$115
Sat	17	10am-3pm	Flat Breads & Curries	\$210
Mon	19	7-10pm	Singapore Style	\$115
Mon	26	7-10pm	Masterchef P. Mouchel	\$150
Tues	27	7-10pm	Authentic Malaysian	\$115
Sat	31	10am-3pm	Sausages & More	\$200

### AUGUST

Mon	2	7-10pm	Sichuan Cookery	\$115
Sat	7	10am-3pm	Hands-on Thai	\$210
Mon	9	7-10pm	Simply Organic	\$130
Sat	14	10am-3pm	Molecular Marriages	\$350
Mon	16	7-10pm	Demystifying Korean	\$115
Tues	17	7-10pm	Demystifying Korean	\$115
Sat	21	10am-3pm	Spice Capital	\$210
Mon	23	7-10pm	By the Sea	\$150
Mon	30	7-10pm	Tony's Choice	\$115
Mon	31	7-10pm	Tony's Choice	\$115

### SEPTEMBER

Tues	7	7-10pm	Sexy Healthy Gourmet 3	\$115
<b>10-20 September</b>			<b>Vietnam Gourmet Tour</b>	<b>from \$5,890</b>

### OCTOBER

Sat	2	10am-3pm	Fresh Catch Workshop	\$210
Mon	4	7-10pm	Modern Indian	\$115
<b>13-25 October</b>			<b>Spain Gourmet Tour</b>	<b>from \$8,598</b>

### NOVEMBER

Mon	8	7-10pm	Spoonfuls of Summer	\$115
Tue	9	7-10pm	Spoonfuls of Summer	\$115
Sat	13	10am-3pm	Hands-on Tony's Choice	\$210
Mon	15	7-10pm	Simply Greg Malouf 2	\$150
Mon	22	7-10pm	The Banquet	\$115
Tue	23	7-10pm	The Banquet	\$115
Mon	29	7-10pm	More Cutler & Co	\$150

All prices include GST.

## CLASS DESCRIPTIONS

### MARCH

**Thai Workshop.** A 5-hour intensive session of making spice pastes, including the much-maligned chilli jam, soups, salads, curries and stir-fries followed by dessert. We learn how to control fire, balance flavours and tease ingredients to create authentic dishes that reflect the earth, the sea and the rich diversity of amazing Thailand.

Undoubtedly one of the most sophisticated Asian cuisines, **Heavenly Thai** is designed to capture the sparkle and the depth of Thai cooking. From distinctive pastes to intricate salads to stylish presentations, we learn to cook the remarkable spectrum of Thai food without compromising on flavour but perhaps taking the fuss and fiddle out of presenting a Thai meal. Oh well, maybe some dishes!

### APRIL

Robust yet delicate, sophisticated yet simple, Vietnamese cooking continues to fascinate me and in **Vietnamese Workshop**, we work with aromatic herbs, health-giving greens, fish sauce to create the captivating dishes of this deceptively simple but irresistible cuisine. You'll come away from the class with the knowledge that this cuisine is not about complicated techniques but it's about using the freshest possible ingredients with minimal handling that is perfect for modern entertaining. Think *pho*, lemongrass grilled beef, fish with mint and a yummy dessert.

It's no secret I love Vietnam. While the cuisine has some colonial traits, its unique characteristics lie solely on the innovative spirit of the Vietnamese. It uses herbs not only to create layers of flavours and to strike multiple notes to the palate, but Vietnamese cooking delivers a certain freshness often not seen in other Asian cuisines. Delicate, light and wonderfully addictive, **Fragrant Vietnamese** is perfect for our modern lifestyle.

China's food is never one dimensional and **Quintessential China 3** is a **hands-on** intensive session on how to cook dishes from top-grade soy sauce, quality sesame pastes and essential oils – including how to make your own oyster sauce. Pick up both traditional and modern but manageable dishes as we team northern Chinese flat breads with lamb, caramelised fish with star-anise and much more.

**The Market Walk.** If you have a few hours to spare and wish to explore the rich culinary traditions of China, Vietnam and Thailand – and wish to purchase quality Asian sauces and understand Asian greens – join me as I guide you through the grocers, the pastry shops and butchers of Richmond's Little Vietnam. Light lunch included. **Limited numbers.**

Inspired by my recent class at the Sydney Seafood School and an exhilarating bout of dining in the harbour city, this class on **Contemporary Seafood** is about treating the best of seasonal seafood with flair and learning why some species are more abundant at this time of year.

Possibly pan-fried garfish seasoned with cumin and turmeric, prawns with wasabi butter or fine-textured dory with an autumnal salad of walnuts and apples may be on the menu. Bonus – doable recipes cooked with panache. fresh herbs, raw vegetables and light seasonings, it is not only ideal for butchers of Richmond's Little Vietnam. Light lunch included.

### MAY

**Nonya Nonya** is based on the fascinating cooking of the Straits Chinese or Peranakans who settled in Malaysia and Singapore some 500 years ago. Combining Chinese and Malay cooking methods and ingredients, the food is not only delectable but it's one of the most intriguing cuisines to emerge from Asia. Who would ever consider making a soup with papaya and prawns? Or a sambal of star fruit? Or pork cooked with roasted coriander, tamarind and green chilli? That's Nonya!!!

Fabulously topical presently, **Asian Dumplings** is a new topic that concentrates on the myriad dumplings from our northern neighbours. From savoury to sweet, from Japanese gyoza to Indian gulab jamun, from Chinese pot stickers to Nepalese *momo*, this is an intensive hands-on session into the marvellous world of plump, sometimes spicy dumplings. Fried, steamed or boiled but most of all satisfying and enjoyable, this class is perfect for the dumpling lover.

China's cuisine is stupendous and Hunan cooking, sometimes called Mao homestyle cooking, is a **new topic** especially designed for lovers of things hot and spicy. A province next to Sichuan, the chilli reigns supreme, but there is also soothing herbal braises and delicate steamed dishes. Cumin, perilla or shiso as well as pine mushrooms are some ingredients employed to create distinctive flavours ranging from hot, sweet, sour and pungent. Think smoky bacon, snapper with chilli perilla sauce, soft bean noodles – it's **Hunan Classics**.

The Spanish bull returns! Spain is on the lips of every foodie - and I am as much besotted by piquillo peppers, Manchego, chorizo, smoked paprika, sherry, salt cod, jamon and paella as much as I am by the generosity of the chefs I've met over the years in that amazing country. While some Spanish chefs soar with foams and spheres, the majority still adhere to earthy aromas and pure, unadulterated flavours. This **Hands-on Spanish** class draws on the classical regional dishes with a peek into some new techniques.

Young Chef of the Year **Nic Poelaert** of *Embrasse Restaurant* in Carlton is not only enormously talented but his passion for his garden is evidenced in his modern French menu with delicate greens picked on the day. In this class, **Embracing Nic**, he will share his innovative approach to create balanced, whimsical and unique dishes that are absolutely flavoursome and visually stunning. Oh, his desserts are divine too.

### JUNE

Continuation of the hit series, **One Wok Wonders** is all about cooking with this amazing and versatile instrument.

Absolutely indispensable in the modern kitchen, the wok's curved surface distributes heat evenly so meals can be delivered in a jiffy. If you're time-poor but still want food with the wow factor, this popular class is for you. 6 dishes, one wok! New recipes naturally.

**Crabs & Crustaceans** is a specialist hands-on class for those of you who adore cooking with these amazing creatures from the sea. Depending on availability, we will identify, dispatch and cook blue swimmers, mud, sand and spanner crabs as well as prepare the abundant variety of delectable prawns from our northern and southern waters. How to select and store these pristine creatures will also be discussed. If available, yabbies and fresh marrons will be included in this session. Prawn on the barbie is **not** on the agenda.

Fans of Greg Feck rejoice with his well deserved award of a hat in the Age Good Food Guide at *Sapora* and his class on **Contemporary Mediterranean** is bound to please. Roaming from his beloved Italy to moody Spain, his food is earthy, bold and sensitive to the seasons. Join Greg for an interactive demonstration to absorb the creative ideas – including hand-fold pasta - that have led to his success. Book early.

A regular hit, **Spanish Tapas** is a class on casual eating, a bit of fun and getting to love vibrant ingredients like white anchovies, salt cod, piquillo peppers, tomatoes, sherry and jamon. The fruit of ten years of fabulous eating in Spain, and learning from Spanish friends like Teresa Barrenechea, Gabriela Llamas, one of Spain's best cookery teachers and Rosa Tovar, author of *3000 years of Spanish Cooking* – savour authentic tapas, then recreate them for your next tapas party.

**Market Walk.** A cook's tour to the Asian grocers in Richmond. Small group. Please check April schedule for details.

**Modern Chinese** is for the jaded palate and the adventurous gourmet thrill-seeker. It brings together China's 5000 year culinary tradition to 2010 to demonstrate new exciting flavour combinations that chefs like Sam Leong in Singapore, Yuji Wakiya in Japan and Jereme Leung in China are creating. Expect dishes such as black vinegar jelly with seafood, mushroom dumplings, slow-cooked beef cheek and a coconut parfait. Brown Brothers wine expert

Steve Kline will conduct food and wine matches specially for these classes.

Another **hands-on** topic, **Crossing Culinary Borders** is a selection of recipes that incorporates my love for creating dishes based on my years of professional cooking. They embrace Asian ingredients with Western techniques or vice versa and the end result is a symphony of balanced taste sensations prepared with ease.

A rare talent, Sydney's *Claude's Restaurant Chui Lee Luk* has few culinary peers. Blending an intelligent French approach with judicious Chinese accents, a recent dinner there had me swooning with admiration and giggling with delicious surprises. Another wonderfully generous and caring chef, Chui's cooking continues to evolve, provoke and mesmerise – and her session, **La Bonne Chui** is a must-attend for the food lover. Expect exciting and replicable foods.

## JULY

Join *La Madre's* Head Baker **Ivan Spoljaric** for a fantastic day of hands-on traditional bread-making. A Geelong-based bakery, *La Madre* uses only organic, stone-ground flours to make artisan sourdough, rye and grain breads. Ivan will unlock the secrets to create memorable, crusty, flavoursome loaves for the home in the Hands-on class **All About Bread**. This is a class for the serious bread lover. Lunch included.

**Hong Kong Eats.** For the record, Hong Kong is the epicentre of Cantonese cooking and this is what the class is all about. To the Chinese, if you want to eat excellent Cantonese you go to Hong Kong. Here, fussy diners insist on pure flavours, top quality ingredients just like Red Emperor, Lau's Family Kitchen and Flower Drum. Always innovative, eclectic but never diluted, consider these options, slow-cooked Wagyu ox tail with mandarin peel, chicken with crisp spinach leaves, fish mousse with sea moss – that's **Cantonese**.

Just back from Madrid Fusion, *Attica's* **Ben Shewry** has wowed the most critical of audience with his original potato cooked in soil. For this most gifted and generous chef, his cooking is all about the understated, the restrained and that sense of zen-like beauty. That Ben forages for raw ingredients is as

much about his passion for our fragile planet as it is about the resources around us. Modern, breath-taking and magical, book soon for **"More Understanding Ben"**.

**The Whole Bird** is a 6 hour hands-on class for dedicated students who wish to work with the 'nose to tail' approach with quality **free-range** chicken and duck. From tunnel-boning to jointing, we learn how to use every bit of the bird – including roasting bones to make great stock; wings into confit, legs into pies, breasts into a classic French dish, liver into parfait and – stuffing a boned duck to create the famous Chinese eight treasure duck. Book early.

A new topic, **Sweet Surrender** is the happy conclusion of long discussions with friends about the way I offer desserts in the cooking school over the years. From a collection of decadent desserts such as rich chocolate creations to velvety crème brûlée to impressive hot puddings to luscious parfaits to light and sexy combinations using sago pearls, lemongrass, pandan leaf, black rice and seasonal fruit, this is the opportunity for the secret dessert lover in us to indulge. Go on!

Return of the popular **Flat Breads and Curries** 6 hour hands-on class focusing on the sophisticated and distinctive cooking of India. It showcases buttery Indian roti, soft chapati and a host of curries ranging from the subtle to the complex - and how these delectable dishes are not only doable on the home front but also to appreciate the diverse culinary traditions of the Indian subcontinent.

By popular demand, **Singapore Style** returns to a new audience with new recipes. Although black pepper crab will continue to be the perennial favourite, there are so many new dishes that it is almost mind-boggling to sample it all in this cosmopolitan city. The class will feature 5-6 dishes that are easily replicated at home.

His cooking is flawless, his knowledge on French cuisine is the envy of his colleagues, and if you know this most generous of chefs personally, you will not be surprised to learn that he has been quietly coaching so many of our young chefs to compete at Bocuse d'Or, the culinary equivalent of the Olympics. Most of all, **Philippe Mouchel's** modern French cooking is light and

flavour-driven. His session, **Masterchef Philippe**, is a must for the food lover.

Malaysia's cuisine combines the delicacy of Chinese cooking, the aromatic herbs of Southeast Asia and the exuberance of spices of South India. While we all know laksa, *rendang* and hawker-style noodles, there is a whole host of dishes that are not often seen in Malaysian restaurants. **Authentic Malaysian** covers dishes like lace pancakes (*roti jala*), chicken Kuzi, chai tow kuih, otak, kuih talam and more.

Makers of excellent British smallgoods, English lads **James Arrowsmith** and **Peter Tonge** are committed to bringing to the table authentic, old-fashioned fresh pork sausages, gammon, Melton-Mowbray style pork pies that are moist and flavoursome. They use only natural casings and top-grade pork shoulder for their Somerset, Cumberland and Yorkshire leek sausages and their meat is sourced from ethically reared local pigs. If you love artisan pork sausages and pies as I do, you will love **hands-on Sausages & More**.

## AUGUST

If you adore hot and numbing flavours laced with chillies and Sichuan peppercorns and know what is *mapo doufu*, then **Sichuan Cookery** is just the class for you. One of China's eight major cuisines, the class focuses on hot and spicy offerings though there are classics like tea-smoked duck that hums with flavour with none of the fiery characteristics that this cuisine is known for.

**Thai Workshop.** This is a repeat 5-hour hands-on class for those who missed out in March. Please read March entry for details.

Inspirational **Rodney Barbey**, chef of *Organic Matters Food & Wine Store* is passionate about preparing food that is fresh, wholesome and environmentally sustainable. Appropriately, seasonality and prime produce hold the key on his menu but his light touch reveals sound technique and a love for flavours that sing as in his bug tails with passionfruit and caramelised onion. His session, **Simply Organic**, is a must for believers of good food.

Chef **Morag Meikle** is a fabulous enigma. So dedicated is he that he travelled to South America to cook

### Tony Tan Cooking Class Order Form Please attach a separate sheet if you need more room

Class Title	Class Date	No. of seats	Cost	Total
			\$	\$

Mr/Mrs/Ms/Dr \_\_\_\_\_ First Name \_\_\_\_\_ Surname \_\_\_\_\_

Address \_\_\_\_\_

Daytime Phone \_\_\_\_\_ Mobile Phone \_\_\_\_\_

email \_\_\_\_\_  Yes, please add me to your free mailing list

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with and learn from Alex Atala of D.O.M. and in Spain, Andoni Aduriz of Mugaritz, ranked 24th and 4th best in the world respectively. Often termed molecular gastronomy, it concerns the use of new ingredients and techniques to form foods like caviars, warm foams and sherbet that is now part of the repertoire of professional kitchens. **Molecular Marriages** is a sophisticated, intensive hands-on class for the avid cook and budding chef.

Move over Thai and Japanese...

**Korean** cooking is poised to become Australia's next favourite Asian cuisine – so say some of our culinary wizards. From aromatic hot pots to piquant kimchi to mouth-watering barbecue beef ribs with a host of side dishes, Korean food, with its amazing dining customs, is one of the most fascinating culinary traditions of Asia. A new topic, **Demystifying Korean** is about unravelling a cooking style that's approachable, vigorous, delicate and always delicious.

**Hands-on Spice Capital** is a continuation of the spice series that began some years ago. This year, the class will feature fenugreek, cubeb pepper and sumac to create spice blends like sambar powder and the hip *vadouvan* to prepare trad and mod dishes. From the Middle-east to India, iridescent spices not only bring life to fresh and seasonal foods, over the centuries they have adapted to form the moveable feasts we enjoy today. Barberries and mastic will also be included. Selection and recognition of these spices to reveal their versatility is part of the class.

Last year, **Matt Wilkinson**, Head Chef of *Circa*, the Prince floored his audience with his presentation on cooking with every part of the pig. This year, this meticulous and unassuming cook is upping the ante. His topic, **By the Sea**, is all about creating disparate but magical matches such as oysters, hand-dived scallops and more - with ingredients from the land. Beyond that, leave it to Matt to surprise, inspire and enrich your life in the kitchen!

**Tony's Choice**. A favourite with students, this class celebrates the simple pleasures of earth's bounty prepared with my trade mark free-form cooking. With seafood plucked from our local waters and tender meat from the land, Tony's Choice reflects my love for creativity with the wonderful world of cooking. If you have a fertile

imagination and love to cook, this one is for you

## SEPTEMBER

Consider aromatic herbs, protein-rich amaranth, steamed fish with ponzu sauce, grilled prawns laced with tahini, ginger, egg plant and leafy greens, that's what **Sexy Healthy Gourmet 3** is about. Designed for those of us who are health conscious, this class deals with foods that are not only nutritional powerhouses but it also guides us to prepare fabulous meals with ease that are essential for our wellbeing.

### Vietnam Gourmet Tour 10-20

**September**. A destination that is truly captivating, Vietnam has mesmerised our consciousness through her history, her natural beauty, her charming people and her utterly beguiling cuisine. For 11 glorious days, you journey through **elegant Hanoi** with its French colonial architecture and graceful boulevards enjoying the delicate foods of the north, **historic Hoi An** where your villa at the sumptuous Nam Hai is your secluded retreat for you to sample the magical cuisine of the centre, and **bustling Ho Chi Minh City** (Saigon) where modern chic eateries capture the vibrancy of southern produce. Market visits, cooking classes, unforgettable dining, cultural exchanges and enjoying the scarlet sunset, drink in hand, are all part of your package. Cost: from \$5,890 twin share, \$2,270 single supplement. Please ring me on (03) 9827 7347 or ring Janene Ferguson at Jetset Travel on (03) 9696 7979 or send an email to [jferguson@jetset.com.au](mailto:jferguson@jetset.com.au).

## OCTOBER

**Fresh Catch Workshop** is for anyone who loves cooking with seafood and wish to learn how to treat this precious commodity. This is a 5 hour hands-on session on how to select, fillet, clean, slice and treat a variety of fish and seafood before turning them into fabulous, exciting and gutsy dishes. This class will cover steaming, baking, poaching and frying techniques.

In the UK, there are restaurants like *Cinnamon Club* and *Benares*. In New York, there's *Tabla*. All these ground breaking Indian restaurants have broken from tradition and they have crafted a fantastic marriage between Indian flavours and western culinary styles. Big on flavour but less rich than traditional offerings, **Modern Indian** carefully

weaves assertive ingredients with subtlety and lightness. Lamb with mint and black pepper sauce? Pan-fried fish with mustard-turmeric-yoghurt sauce? That's modern Indian.

### Spain Gourmet Tour 13-25

**October**. If you love tapas, absolutely exciting, sensuous food, passionate Spanish people and superb wines, come with me to Spain. 11 days of exhilarating adventure, your culinary journey includes La Rioja, the region of fine wines, beautiful San Sebastian, Guggenheim Museum in Bilbao, historic Seville before returning to youthful Madrid. Inclusions: most meals, some Michelin starred restaurants, regional cooking classes, visits to markets, excursions to an olive mill, wineries and to Jabugo to sample the legendary jamon. From \$8,598 twin share, \$1,200 single supplement. Please ring me on (03) 9827 7347 or ring Janene Ferguson at Jetset on (03) 9696 7979 or email [jferguson@jetset.com.au](mailto:jferguson@jetset.com.au).

## NOVEMBER

**Spoonfuls of Summer** is about refreshing, smart cooking that relies on flair and not hours in the kitchen. Using a few simple but top-quality ingredients, dishes like a salad of drunken chicken salad with roast tomatoes, cured ocean trout with edamame, cumin marinated grilled quail with pine nuts and a sexy cheat mango tart all mean that the joy of eating is for the taking but there's time to relax with friends. Get the idea?

**Greg Malouf** needs no introduction. The chef who almost single-handedly made Middle-Eastern food sexy, this talented and caring master has taught legions of apprentices. His passion for the aromas, spices and textures of his Lebanese heritage have led him to create the legendary MoMo and transformed the way we think and eat in Australia. I am lucky to count Greg as a mate and his new session, **Simply Greg Malouf 2**, will be truly inspiring.

**Tony's Choice hands-on** class. This is an intensive session for those who love to be challenged and who are hungry to taste cooking styles unhindered by tradition though a solid grounding in techniques is preferred. Teamed with a series of small eats, pastries and stunning produce, this **six-hour** session is not for the novice. Think new recipes that resonate with flavour, freshness and fun. Sign up soon!

**The Banquet** is not strictly a class - instead it's an evening to celebrate our seasonal harvest - and my never-ending fascination with cooking. A constant hit with regulars, it is some seven recipes packed with mischief, scents, textures, unexpected flavours all put together with balance and harmony. Also inspired by my travels, they are perfect for the more-adventurous cook or the serial entertainer.

Last year, **Andrew McConnell's** class was a phenomenal success - perhaps partly due to his fabulous creations but I believe it's also his modesty and deeply caring personality that contributed to this. While he roams globally for inspiration, it is his knack of fusing seasonally-driven ingredients with unbridled imagination that makes his food at Cutler so awesome. His class, **More Cutler & Co**, is therefore bound to excel. Book early.

**Whilst the classes are set with given topics, it is possible to customise subjects specifically to the needs of groups and individuals. Demand for full day classes and personal tuition is high and I encourage you to ring me for further discussions.**



## the unlimited cuisine company ABN 18 586 147 755

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### How To Enrol

Please complete the enrolment form overleaf and forward your full name, postal address, preferred class/date and time, together with a cheque or money order made payable to **the unlimited cuisine company** at the address above. You can also fax or email your enrolment, and mail payment.

### Payment & Notes

Full payment confirms your place in class. All payments received will be issued with a receipt which confirms your enrolment. Sorry, no credit card facilities are available. All prices include GST.

No refund will be forwarded on classes not attended. Another person may replace you or may be transferred to another class if more than 7 days notice is given and if a seat is available. Alternatively, class recipes will be forwarded to you. **Gift vouchers** are only to be used for the year indicated.