



Tony Tan Cooking School
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HELLO! If you are wondering what happened to me, I think some of you might know that I've recently published my second cookbook. Called Tony Tan's Asian Cooking Class, it took many sleepless nights and three years of my life. But boy! What a success it has been. Filled with delicious recipes and persuasive snippets of advice, I am immensely proud of it. It won Sydney's Kinokuniya cookbook of the year and now it is short-listed for the 2025 Indie Book Awards. **HAPPY!**

Enough of that. Let's focus on the classes for the first half year. **Classes start on 15 March and end on 28 June.** As usual, topics change monthly for me to remain fresh and enthusiastic. I have too many ideas and recipes! Classes start at 10am and end at 3pm. The cost ranges from \$300 to \$350 (All Seafood Classes) per person. It includes refreshments on arrival, the class followed by a 7-8 course lunch with some beautiful wines from **Vinea Marson**. The classes are partially hands-on. It is wise not to rock up in your Sunday best!

Please note there are only 8 participants in a session. It means you can learn more in a small and intimate class. I also do not cater to people with dietary considerations because I have nuts and flours on the premises. Please read on.

Around the Southeast Asian Table – 15th March and 29th March. If cooking with spices is your thing, this is the class for you. From how to make roti canai/murtabak to Thai red duck curry scented with makrut lime to tucking in rice laden coriander seeds, these are some of the recipes that you'll want to make again and again. Along the way, you learn how to blend spices – both fresh and dried – and turn them into the distinctive styles of one of the most exciting regions of the world. You will also learn how to make a host of sambals that you'll be happy just to eat them alone with rice or bread. What else? You will also learn how to combine tropical fruits to make refreshing salads that will make you long for the tropics? Cost - \$300 per person.

On 5th, 12th and 26th April, the topic is Hong Kong and Beyond. I love Hong Kong! It's exciting, glamorous and it straddles both Chinese and Western culinary influences with ease. While some of the best traditional Cantonese fare rule, there are cooks who are breaking the mould by creating some spectacular local dishes that we don't see here in Australia. For instance, have you eaten chicken with goji berries, the super food that's so popular now? Or learn to make Hong Kong's legendary *siu laap* – roast pork with its divine crackling? Beyond Cantonese, this city has just about all China's regional cuisines. We will also venture to Taiwan and Hangzhou for some exquisite dishes. Included in this class will be a dumpling or dim sum item because Hong Kong is famous for this cooking style. Cost? \$300 per person.

On 3rd, 10th, 17th and 31st May, the classes are Tony's Choice. Many of you know that I was trained in London and Paris. But my soul is always Asian meaning I use Western techniques or ingredients to create dishes that are innovative, stunning and delicious. Some of the examples are my mushroom dumplings with curry oil and spatchcock with jicama, brussels sprouts and vadouvan in my recent cookbook. But there're lots more. How about grilled beef fillet with a subtle anchovy sauce? Or cauliflower with curry leaves and panko? And to finish? A peanut butter ice cream with waffles and chocolate sauce. The good thing about these fun creations is



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this – you can break up aspect or components of these dishes for easy entertaining and cooking. Definitely a class for those who like to think out of the box! Cost? \$300 per person.

All About Seafood is scheduled for **7th, 14th, 21st and 28th June**. We all know seafood is best enjoyed fresh though there is a lot of talk about dry-ageing fish recently. We also know that seafood sustainability and aquaculture are hot topics presently. While all these issues will be discussed, my focus is about how best to turn the gifts from our waters into dumplings, salads (think prosperity toss) and laksas (seafood laksa is divine). Included in this spectacular class are oysters, scallops and cooking with crab. If you love seafood as much as I do, then these are classes for you. A Japanese souffle cheesecake to finish is also part of the class? Cost - \$350 per person.

Are you ready for a day of fun and laughter? And roll up your sleeves and cook with glee? And be ready for an adventure into the world of Asian food? And learning with panache and inimitable style? Get in touch!

Happy cooking!

Tony