

# June 2019



## Look out for our June Special!

Book a class for R 480 per person or pay R 800 for two people. Only classes with this logo is eligible.

### Healthy Weeknight Meals

R 550 per person

4 June, 18:00 – 21:00

Eating well isn't hard when it tastes this good! Explore a healthy approach to cooking and eating using a wholesome array of ingredients. Take your week night meals to a new level with our recipes.

### Fresh Pasta Workshop

R 550 per person

5 June, 10:00 – 13:00

Pasta, Pasta, Pasta! Do you know how to make fresh pasta by hand? Learn the tips and tricks to becoming a pasta aficionado. Prepare a basic pasta dough and learn how to shape a variety of pasta shapes. Enjoy with a variety of complimenting sauces.



### Thai Street Food

R 550 per person

5 June, 18:00 – 21:00

Our chefs have tried, tested and eaten their way through an array of Thai street food vendors to bring you their favourites, from the bustling streets of Thailand.



### South African: Bo-Kaap

R 550 per person

6 June, 10:00 – 13:00

South Africa is a melting pot of cultures and all of these influence food traditions and styles of cooking. This class is a modern twist on Cape Malay favourites. Prepare Tapas-Style Snoek Fritters to be enjoyed with a relish. A fresh modern take on Bobotie and Malva Pudding.

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## Smooth Buttercream Icing Workshop

R 700 per person

6 June, 17:00 – 21:00

Learn more about basic cake baking, layering, making Italian buttercream from scratch and achieving a flawlessly smooth and sharp-edged iced cake.

## Dim Sum: Steamed Buns 2

R 550 per person

7 June, 10:00 – 13:00

Learn the art of perfect fluffy bao's, the different ways of shaping and pleating bao's along with tips for creative bite-sized snacks that owe their vibrant flavours to the diverse cuisines of Asia.



## Family Date Night: Korean Eats

R 300 per person 18 years and older

R 190 per person 12 – 17 years

7 June, 18:00 – 21:00

There's a great buzz around Korean food right now, and it's no surprise given the robust, addictive flavours of the cuisine. We will help make Korean cooking easy for any cook.

## Number Cake Workshop

R 700 per person

11 June, 09:00 – 13:00

Number cakes are a fashionable and trendy way of personalising a cake for a friend or loved one. Come and learn how to make your own number or letter cake.

## Mozambican Feast

R 550 per person

11 June, 18:00 – 21:00

Mozambique is well-known for its flavourful cuisine, which has strong Portuguese influences. Mozambican food is often spicy due to the chilli peppers, garlic and lemons that are used liberally.

## Banting: World Cuisine

R 600 per person

12 June, 10:00 – 13:00

A change of lifestyle and eating habits need not be boring. Discover the delicious side of banting. You will learn techniques in this hands-on class that you will use again and again...prepare a chicken bone broth from scratch, bake a quick banting bread and cook a delicious moussaka followed by a healthy dessert, just sweet enough to satisfy your sweet tooth.

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## Simply Desserts

R 650 per person

12 June, 17:00 – 21:00

Have you got a sweet tooth? Then you'll love this dessert class! During this cooking class you'll cook and eat a range of delicious desserts. Forget the main course. Who's for dessert?

## Comfort Foods

R 550 per person

13 June, 10:00 – 13:00

We couldn't agree more with Nigel Slater when he says, "Could it just be that the real comfort is not only in the food but also to be found in the actual cooking." There is something special about food that makes the world seem a much better place once we've eaten.

## Vegetarian Workshop

R 550 per person

13 June, 18:00 – 21:00

New green cuisine is tapping into the rise of the "flexitarian", the occasional vegetarian who is helping their waistline and the planet by eating less meat. Vegetarian cooking is enjoying a makeover, prompting meat-eaters to put down their steak knives. A vegetarian lifestyle does not mean sacrificing on delicious tasting food.



## Cronuts & Cruffins

R 550 per person

14 June, 09:00 – 13:00

Learn all about these hybrid French pastries. The cronut - a croissant-doughnut pastry, and the cruffin - a croissant muffin, both filled with delicious sweet fillings.

## French Country Feast

R 550 per person

14 June, 18:00 – 21:00

Provence is a gastronomic paradise where French cuisine meet Mediterranean elements like garlic, basil, olives, lavender and honey. You will learn essential techniques to make simple and aromatic dishes that burst with flavour.

## Thai Street Food

R 550 per person

18 June, 10:00 – 13:00

Our chefs have tried, tested and eaten their way through an array of Thai street food vendors to bring you their favourites, from the bustling streets of Thailand.

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## Ladies Night

R 800 for two

18 June, 18:00 – 21:00

Round up your girlfriends for an entertaining and unforgettable night out. You and your besties will eat, drink and laugh your way through an amazing evening created especially for you.

You will leave with new techniques, a full tummy, warm memories and new friends. Not a great cook? No worries, the chef will be with you every step of the way making your culinary dreams come to life.

## Indian Street Food

R 550 per person

19 June, 10:00 – 13:00

Our chefs have tried, tested and eaten their way through an array of Indian street food vendors to bring you their favourites, from the bustling streets of India. Prepare a vegetarian Thali-style meal with Puri Chaat, Paneer Kati Rolls with our twist on Indian accompaniments. End the meal on a sweet note with Mango Kulfi.

## Alfresco Dining

R 550 per person

19 June, 18:00 – 21:00

Make the most of clement weather and enjoy dining in the great outdoors. We've picked our favourite recipes, from picnic staples, braai-friendly bites and fresh, sunny salads.

## Mexican Fiesta

R 550 per person

20 June, 10:00 – 13:00

Let's spice things up with a Mexican feast. We're whipping up our favourite recipes from street-style foods to traditional dishes. Grab your friends and join us for a fun night of Mexican favourites.

## Dim Sum: Steamed Dumplings 2

R 550 per person

20 June, 18:00 – 21:00

Learn the art of a perfectly pleated dumpling along with tips for creative bite-sized snacks that owe their vibrant flavours to the diverse cuisines of Asia.



## Basic Bread Workshop

R 550 per person

21 June, 09:00 – 13:00

During this bread workshop, you will learn the practicalities and principles of basic bread baking. We will mix and knead the dough, be amazed that it rises, shape it, bake it, and admire it when it comes out of the oven, golden and perfect for you to take home.

# June 2019

## Buttercream Drip Cake Workshop

R 700 per person

21 June, 17:00 – 21:00

Learn more about basic cake baking, layering, making Italian buttercream from scratch and achieving a flawlessly smooth and sharp-edged iced cake, decorated with chocolate ganache drip and homemade marshmallow topping.

## French Country Feast

R 550 per person

25 June, 10:00 – 13:00

Provence is a gastronomic paradise where French cuisine meet Mediterranean elements like garlic, basil, olives, lavender and honey. You will learn essential techniques to make simple and aromatic dishes that burst with flavour.

## Sourdough & Ciabatta Workshop

R 550 per person

25 June, 17:00 – 21:00

Artisan bread is a commitment to quality. It is an understanding that we do this to be individualists and eat only wonderful bread. Learn the secrets of homemade bread and become an artisan baker in your own home.



## Korean Eats

R 550 per person

26 June, 10:00 – 13:00

There's a great buzz around Korean food right now, and it's no surprise given the robust, addictive flavours of the cuisine. We will help make Korean cooking easy for any cook.

## Fresh Pasta Workshop

R 550 per person

27 June, 10:00 – 13:00

Pasta, Pasta, Pasta! Do you know how to make fresh pasta by hand? Learn the tips and tricks to becoming a pasta aficionado. Prepare a basic pasta dough and learn how to shape a variety of pasta shapes. Enjoy with a variety of complimenting sauces.



## Dim Sum: Steamed Buns 2

R 550 per person

28 June, 10:00 – 13:00

Learn the art of perfect fluffy bao's, the different ways of shaping and pleating bao's along with tips for creative bite-sized snacks that owe their vibrant flavours to the diverse cuisines of Asia.

# June 2019

## Vegetarian Workshop

R 550 per person

28 June, 18:00 – 21:00

New green cuisine is tapping into the rise of the "flexitarian", the occasional vegetarian who is helping their waistline and the planet by eating less meat. Vegetarian cooking is enjoying a makeover, prompting meat-eaters to put down their steak knives. A vegetarian lifestyle does not mean sacrificing on delicious tasting food.

