

April 2019

Indian Street Food

R 550 per person

2 April, 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.

Sweets & Confections Workshop

R 650 per person

2 April, 17:00 – 21:00

Make rich, gorgeous candies to satisfy the child in all of us! We'll cover sugar cooking and gelatine usage. Learn how to make Turkish Delights, Marshmallow, Honeycomb, Nougat and Paté de Fruit.

Beginner's Baking & Pastry 8-Week Course

R 5 200 per person

3 April – 22 May, 09:00 – 13:00*

We'll get you started on your baking and pastry journey, teaching you basic pastry techniques and classic patisserie recipes. We teach one recipe for each cooking method covered, with more recipes given for each method, to be tried at home. Within each class there are recipes that will be for demonstration and taste, and others that are demonstration and hands on cooking.

*Lesson 5 to take place on Thursday 2 May due to the public holiday.

Dim Sum: Steamed Buns 2

R 550 per person

3 April, 18:00 – 21:00

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.

Healthy Weeknight Meals

R 550 per person

4 April, 10:00 – 13:00

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 for Chicken Skewers, Hake, Broccoli, Grilled Sweet Potatoes and a decadently healthy Chai Greek Yoghurt Pannacotta.

Easter Breads

R 650 per person

5 April, 09:00 – 13:00

Easter is a joyous occasion, and that calls for something sweet. From festive Easter Hot Cross Buns, Babkas, to Russian Vatrushkas – a sweet Russian cheese bun - these yummy Easter treats will satisfy any sweet tooth and add festive flair to your Easter party or brunch.

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Date Night: Burgers & Beers

R 600 per couple

5 April, 18:00 – 21:00

It's a celebration of some of our favourite things; Burgers & Beers! Have fun making brioche burger buns from scratch and three different types of burgers. Each couple will make all three burgers to share.

Cronuts & Cruffins

R 650 per person

9 April, 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.

Easy Entertaining

R 550 per person

9 April, 18:00 – 21:00

We all want to share impressive, beautiful recipes when we serve our family and friends...and we all love to entertain, to be entertained and to cook for fun. The good news is, entertaining doesn't have to be stressful.

French Country Feast

R 550 per person

10 April, 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.

Easter Breads

R 650 per person

11 April, 09:00 – 13:00

Easter is a joyous occasion, and that calls for something sweet. From festive Easter Hot Cross Buns, Babkas, to Russian Vatrushkas - a sweet Russian cheese bun - these yummy Easter treats will satisfy any sweet tooth and add festive flair to your Easter party or brunch.

Indian: The Spice Route

R 550 per person

12 April, 09:00 – 12:00

From the Portuguese-influenced cuisine of Goa to the wonderful sweets of Bengal, Indian cuisine has multiple regional variations, but is generally characterized by perfect spice and flavour combinations. Delve into these flavour combinations with Vegetable Pakoras, a Chicken Curry like you have never tasted before and learn how to make roti. Finish the meal with traditional Indian doughnuts with a Kulfi.

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Moroccan Feast

R 550 per person

12 April, 18:00 – 21:00

Morocco has a rich cultural heritage, savouring culinary influences from Spain, Arabia and France. Moroccan cuisine is revered for creative flavour combinations, aromatic spices and exotic ingredients. Start off this exotic feast with a platter of Moroccan delicacies, followed by a traditional tagine and finish with Moroccan Orange Cake served with Fresh Mint Tea.

Banting: World Cuisine

R 600 per person

16 April, 09:00 – 12:00

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.

Filled Rainbow Croissant Workshop

R 650 per person

16 April, 09:00 – 13:00

Learn how to make flaky croissants from scratch - rolling it out, shaping, and baking the final product. Make colourful croissants fit to sell in a Parisian bakery.

Modern Retro

R 550 per person

17 April, 10:00 – 13:00

If you thought prawn cocktails had vanished into the ether alongside shoulder pads, think again. The Good Food Studio has delved into the past to breathe fresh life into timeworn classics. Dishes that last saw the light of day when Betty Crocker ruled the roost are given a modern make-over. A prawn cocktail gets a Bloody Mary makeover and prepare a traditional roast beef with all the trimmings.

Greek Easter Feast

R 550 per person

17 April, 18:00 – 21:00

Easter in the Greek Orthodox community is just as holy and delicious as the Roman Catholic holiday celebration. Enjoy Greek Easter Sunday with twists on traditional and tasty Greek foods. Prepare a Mezze Trio of Dips to enjoy with Crispy Pita Chips, cook a Rack of Lamb to perfection with delicious sides and satisfy your sweet tooth with a traditional Greek Miltart. Christos Anesti, everyone!

The Green Chef: Vegetarian

R 550 per person

18 April, 09:00 – 12:00

Vegetarianism is a lifestyle, and not one where taste has to be sacrificed. Our skilled chefs will provide you with the tools needed to create out of this world vegetarian fare. Learn how to incorporate spices to give your plate a punch. Discover foods that pack the protein you need, all without meat. Learn how to make Soufflé, a Vegetable Wellington as well as a delicious Vegetable Chilli Bowl.

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Tartremet Workshop

R 650 per person

18 April, 17:00 – 21:00

Hybrid French pastries are becoming increasingly popular, as those who are passionate about patisserie take their creations to the next level. This workshop will teach you how to make the perfect Tartremet, a combination of a tart and entremet.

South African: Bo-Kaap

R 550 per person

23 April, 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.

Greek Mezze

R 550 per person

23 April, 18:00 – 21:00

Greece - the place, people & the history have created recipes that root centuries back, making for a unique cultural culinary experience.

Buttercream Drip Cake Workshop

R 700 per person

24 April, 09:00 – 13:00

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.

La Auténtica Argentina

R 550 per person

25 April, 10:00 – 13:00

From the local tabernas of Buenos Aires to the open-air fire of the Argentine Pampa, Argentina has rich culinary traditions using quality raw ingredients. Learn about grilling meat Asado style, folding and crimping the perfect empanada and make chimichurri like a local.

Korean Eats

R 550 per person

25 April, 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.

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Sweets & Confections Workshop

R 650 per person

26 April, 17:00 – 21:00

Make rich, gorgeous candies to satisfy the child in all of us! We'll cover sugar cooking and gelatine usage. Learn how to make Turkish Delights, Marshmallow, Honeycomb, Nougat and Paté de Fruit.

Bon Bon Workshop

R 700 per person

30 April, 09:00 – 13:00

Master the art of tempering chocolate. This class is an absolute must for any chocolate lover! In this course you will use your tempered chocolate as you learn essential methods for making hand-dipped truffles and various chocolate confections.

Date Night: Romantic Dinners

R 700 per couple

30 April, 18:00 – 21:00

Our Romantic Dinners evening is designed to be a date night with a difference. A dining experience where you spoil each other's taste buds with Crispy Chicken Dumplings, a Spicy Green Prawn Curry and Parfait. Price includes a welcome drink.