

# March 2019

**NOTE: We are in the process of recipe development and testing for our new 2019 classes and therefore do not have confirmed indexes for all classes at this time.**

<p><b>Middle Eastern: Ottolenghi Inspired</b></p> <p>R 550 per person 1 March, 10:00 – 13:00</p> <p>Yotam Ottolenghi is one of our favourite cookbook authors, and this class draws from his wide-ranging recipes across multiple works. Cook with a colourful array of seasonal fruits and veggies, as well as bold Middle Eastern spices and fresh herbs.</p> <p><b>INDEX TO BE CONFIRMED</b></p>	<p><b>Macaron Workshop</b></p> <p>R 800 per person 1 March, 17:00 – 21:00</p> <p>Join us for a fun-filled class learning how to make these beautiful almond delicacies. Learn the secrets from a pastry chef in producing the perfect macaron and prepare interesting ganache fillings.</p> <p>Peppermint Crisp Macarons Black Forest Macarons Passionfruit Cheesecake Macarons Caramel and Pecan Praline Macarons</p>
<p><b>Easter Breads</b></p> <p>R 550 per person 5 March, 17:00 – 21:00</p> <p>Easter is a joyous occasion, and that calls for something sweet. From festive Easter Hot Cross Buns, Chelsea Buns, Babkas, to Russian Vatrushka, these yummy Easter treats will satisfy any sweet tooth and add festive flair to your Easter party or brunch.</p> <p>Hot Cross Buns Spiced Chocolate and Halva Babkas Berry Vatrushka - Russian Cheese Buns with Berries</p>	<p><b>Simple Suppers</b></p> <p>R 520 per person 6 March, 18:00 – 21:00</p> <p>If you're looking for simple, successful ideas for weeknight suppers or impromptu dinner parties. This is an incredibly fun and relaxed class, with informative demonstrations.</p> <p><b>INDEX TO BE CONFIRMED</b></p>

# March 2019

## Indian Street Food

R 550 per person

8 March, 11:00 – 14:00

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. This class is vegetarian.

Puri Chaat served with a Sweet Chutney & Green Chutney  
Paneer Kati Roll with Pickled Onion & Green Chilli Salad  
Mango Kulfi Popsicles with Pomegranate Molasses

## Vegetarian

R 550 per person

8 March, 18:00 – 21:00

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. Discover foods that pack the protein you need, all without meat.

Middle Eastern Spiced Carrot and Beetroot Salad with Citrus Yoghurt, Curry Oil and Hazelnuts  
Cauliflower Quinoa Meatless Meatballs in a Coconut Turmeric Broth  
Herby Barley Salad with Butter-basted Mushrooms and Fennel  
Tropical Slice with Berry Salsa

## Greek Mezze

R 550 per person

12 March, 10:00 – 13:00

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

Greek White Sangria  
Mezze Platter with Spinach & Feta Hummus, Lamb Meatballs, Prawn Souva, Courgette Cakes with Cucumber Dip, Gyros, Loaded Greek Salad & Marinated Olives  
Pistachio & Orange Kataifi

## Meringue Workshop

R 550 per person

12 March, 17:00 – 21:00

Sweet-tooth lovers reunite! In this hands on class, you will learn how to make delicious meringues in multiple flavours.

Vegetarian meringues (chick pea based)  
French meringues  
Italian meringues  
Swiss meringues  
Piping techniques

# March 2019

## Doughnuts, Cronuts & Churros

R 550 per person

13 March, 09:00 – 13:00

Create memorable deep-fried treats that are suitable for any occasion!

Assorted Doughnuts  
Caramel Cronuts  
Cinnamon-Coated Churros  
Chocolate-Filled Churros  
Spiced Koeksisters

## Moroccan Feast

R 550 per person

14 March, 10:00 – 13:00

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.

Phyllo Triangles Stuffed with Cheese  
Fried Marinated Sardines  
Marinated Olives  
Moroccan Msemen Bread  
Lamb Tagine served with Steamed Couscous and a Carrot Salad with Harissa  
Moroccan Orange Cake served with Fresh Mint Tea

## Broths

R 550 per person

14 March, 18:00 – 21:00

Learn the secrets to preparing healthy nutritional broths. We will guide you towards an ancestral way of eating that is delicious, healing, and satisfying.

**INDEX TO BE CONFIRMED**

## Sourdough & Ciabatta Workshop

R 550 per person

15 March, 10:00 – 14:00

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.

Sour Dough Ciabatta  
Balsamic Glaze, Beef Carpaccio, Rocket & Hummus  
Smoked Salmon, Sour Cream Cheese, Chives, Red Onion & Capers, Lemon Baked Buffalo Mozzarella, Basil Pesto, Slow Roasted Cherry Tomatoes & Fresh Basil

# March 2019

## French Country Feast

R 550 per person

15 March, 11:00 – 14:00

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.

**INDEX TO BE CONFIRMED**

## Ladies Night

R 800 per pair

15 March, 18:00 – 21:00

This is for the ladies who want a different kind of girl's night out. Gather up the ladies and get ready for an experience that will leave your taste buds tingling.

Platter to Share -

Hot Charred Cherry Tomatoes with Yoghurt, Homemade Pita Breads and Barbecue Chicken with Green Chilli, Lemon & Fennel Salad

Salted Caramel Panna Cotta with a Ginger Soil & Fresh Berries

## Middle Eastern: Ottolenghi Inspired

R 550 per person

19 March, 18:00 – 21:00

Yotam Ottolenghi is one of our favourite cookbook authors, and this class draws from his wide-ranging recipes across multiple works. Cook with a colourful array of seasonal fruits and veggies, as well as bold Middle Eastern spices and fresh herbs.

**INDEX TO BE CONFIRMED**

## Spanish Tapas 2

R 550 per person

20 March, 18:00 – 21:00

Sharing food with friends and family is a huge part of Spanish culture, so it is no wonder that their cuisine is dominated by tapas and family-sized dishes. Spanish flavours celebrate local ingredients and the bounty of the sea and land.

**INDEX TO BE CONFIRMED**

# March 2019

## Mediterranean Feast

R 550 per person

22 March, 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.

**INDEX TO BE CONFIRMED**

## Vegetarian

R 550 per person

26 March, 18:00 – 21:00

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.

Middle Eastern Spiced Carrot and Beetroot Salad with Citrus Yoghurt, Curry Oil and Hazelnuts  
Cauliflower Quinoa Meatless Meatballs in a Coconut Turmeric Broth  
Herby Barley Salad with Butter-basted Mushrooms and Fennel  
Tropical Slice with Berry Salsa

## Dim Sum: Steamed Dumplings 2

R 550 per person

27 March, 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.

Ginger & Coriander Chicken Potstickers served with a Sticky Pomegranate Dipping Sauce  
Pork & Chive Dumplings served with a Korean Sriracha Dipping sauce  
Homemade Fortune Cookies

## Easter Breads

R 550 per person

29 March, 17:00 – 21:00

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

Hot Cross Buns  
Spiced Chocolate and Halva Babkas  
Berry Vatrushka - Russian Cheese Buns with Berries