

CENTRAL COAST

COOKING SCHOOL

Sunday APRIL 29 - A seafood masterclass

Learn the techniques of filleting, slicing, chopping, pan-frying seafood to perfection. Discover the culinary art of ceviche, sashimi with ponzu, grilled reef fish with salsa vierge, and pippies with X.O.

Location: fish dining, 61 Masons Parade, Point Frederick, Central Coast NSW

Time: 10am to 2pm

Price: \$150 pp ('cook, learn, eat' concept, including a glass of wine during lunch)

Sunday JUNE 17 - Mastering the art of gnocchi

Learn the techniques, history and chef secrets in preparing this special dish including the correct potatoes, spices and flours to use. You will make traditional gnocchi and gnoccho stuffed with cheese. Learn the best way to braise rabbit in the preparation of a cacciatore "hunters style", as well as the classic burnt butter, sage sauce over lunch.

Location: fish dining, 61 Masons Parade, Point Frederick, Central Coast NSW

Time: 10am to 2pm

Price: \$150 pp ('cook, learn, eat' concept, including a glass of wine during lunch)

Thursday JUNE 7, Thursday JULY 5th, Thursday AUGUST 2nd - Authentic wood-fired pizza classics

Learn how to master the perfect dough and sauce, with an emphasis on sourcing quality ingredients for the perfect pizza. A fun evening class.

Location: bombini pizza, 366 Avoca Drive, Avoca Beach

Time: 6pm to 9pm

Price: \$100 pp ('cook, learn, eat' concept, including a glass of wine during dinner)

Sunday JULY 29 - All about the pig

This is a class for anyone that loves their pork. Discover how to de-bone and pound for the perfect pork crackling, roast pork loin and pork meatballs, with sides of pickled cabbage, spiced quince and roast chestnuts.

Location: fish dining, 61 Masons Parade, Point Frederick, Central Coast NSW

Date: Sunday July

Time: 10am to 2pm

Price: \$150 pp ('cook, learn, eat' concept, including a glass of wine during lunch)

BOOKINGS & ENQUIRIES

eat@bombini.com.au

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