

CENTRAL COAST

COOKING SCHOOL

Wood fired Pizza Classes

Dough, Sauce, importance of quality ingredients, the art of shaping.

Location: bombini pizza, Avoca Beach

Date: Thursday August 2nd

Time: 6–9pm

Price: \$100pp (cook, learn, eat concept, including a glass of wine with lunch)

All about beef!

Learn to braise, roast, saut é .

Learn the difference between yearling and ox beef, grain versus grass fed, cheap versus expensive cuts.

Prepare grilled grass fed cape grim flank, house made mustard, hasselback potatoes, home-made corned beef with salsa verde, roast beef short rib with spice rub

Location: fish dining, Point Frederick

Date: Sunday August 26th

Time: 10–2PM

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

Indian Flavours

Learn to cook with spice at home.

Prepare Cauliflower with green chilli & mustard seeds, King prawns in fresh coconut & curry leaves, Lamb curry, Red lentil daal, Naan bread.

Location: fish dining, Point Frederick

Date: Sunday September 23rd

Time: 10–2PM

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

Seafood Masterclass

(techniques – filleting, slicing, chopping, saut é ing, pan-frying)

Ceviche, sashimi, Grilled Reef Fish, Moules, Romesco

Location: fish dining, Point Frederick

Date: Sunday October 28th

Time: 10–2PM

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