

CENTRAL COAST

COOKING SCHOOL

KITCHEN & EVENTS

2018/19 SCHEDULE

AUSSIE SUMMER

Saturday December 8

Hands on class hosted by Cameron Cansdell. Focus of the class inspired by favourites you can prepare at home for Christmas day or to enjoy over the summer months.

On the menu

Grilled King prawns with mango, macadamia & lime

Roast pumpkin with eggplant, shallot, buffalo mozzarella

Glazed ham – the best way (demonstration)

Panettone pudding with summer fruits & mascarpone

Time: 10am to 2pm

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

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

TIME TO SALSA

Thursday January 10

Learn a combination of fresh and healthy salsas which you can incorporate into your diet. Simple straight forward recipes and techniques will be taught in this class with recipes of dishes to create simple salads or serve with protein at your next dinner date with friends.

On the menu

Pistachio and green olive salsa with roast free range little hill farm chicken and salad leaves

Tomato and olive oil Salsa with buffalo mozzarella & Radicchio

Eggplant and chilli salsa (Jars provided to take home)

Time: 10am to 2pm

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

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

VEGAN: All about Australian Legumes

Saturday January 19

Hands on class hosted by Cameron Cansdell. This class is showcasing the best of Australian legumes, learn how to prepare, cook and ferment as well as the best dishes to serve them with.

On the menu

Persian red lentils, roast pumpkin beets, hazelnuts,

Wholegrain sorghum with cauliflower, coriander, chilli, curry leaves

Tapioca with mango, strawberry sorbet, kaffir lime & coconut

Time: 10am to 2pm

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

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

Mastering Duck

Saturday February 2

In this class learn step by step how to butcher a whole duck, make stocks and soups from the bones, confit duck legs, render fat for cooking, and roast a duck breast for a healthy simple dinner. The whole animal will be used to produce wholesome and healthy food

In the class. Butcher, learn correct knife skills, how to choose your duck, duck preparation and cooking.

On the menu

Confit duck leg with thyme & garlic

Duck fat (how to render)

Roast duck breast with 5 year aged balsamic vinegar

Duck soup with shiitake mushroom

Time: 10am to 2pm

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

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

Tapas & the wines of Spain

Demonstration class

Friday February 15

Hosted by Cameron Cansdell in the bar, will be a casual demonstration of simple and traditional Spanish dishes over the charcoal grill paired with Spanish wine varietals.

On the menu

Spanish jamon with sherry

Bocadillo with roast suckling pig

Grilled leeks with salsa romesco

Salt cod, potato & manchego croquettes

Grilled octopus with paprika

Time: 7pm to 9pm

Price: \$70 pp (demonstration with meal & matched wines in the bar)

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

Mad for Mexican

Saturday February 23

Learn some great traditional Mexican staples to make a home for your family or to host a great Mexican party. Discover traditional Mexican ingredients including fresh cactus, dried and smoked peppers & corn masa.

On the menu

Handmade corn masa tortillas

Black beans with chipotle chilli

Slow cooked Pulled pork in orange & spices

Kingfish ceviche with pickles

Time: 10am to 2pm

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

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

VEGAN: The Everyday Cook

Saturday March 9

Cam is going to show you some seriously good vegan dishes, good enough for any meat eater too! Discover the best and simple ways to bring flavor to your vegetables.

On the menu

wholegrain flatbread recipe,

Smoked eggplant with chickpeas and olives,

Slow roast carrots with quinoa, walnut and sesame cream

Summer vegetable chermoula with dates, almonds, saffron with couscous

Time: 10am to 2pm

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

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