

CENTRAL COAST
COOKING SCHOOL
KITCHEN & EVENTS

AUTUMN COOKING SCHOOL SCHEDULE

Hand-made ravioli

SATURDAY APRIL 27

Cameron will demonstrate semolina pasta made through the extrusion pasta machine, Hands on preparation of making your own ravioli.

On the menu

Pumpkin ravioli with burnt butter and sage

Agnolotti with slow lamb, ricotta and herbs with San Marzano pasta sauce

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

The Thai kitchen

SATURDAY MAY 11

A great class if you love cooking Thai food, learn the art of balancing taste as well as textures, learn curry paste and bases, salads and rice cookery.

On the menu

Barbecued pork skewers with satay sauce

Papaya salad

Miang Kham – betel leaf wrap

Green curry of chicken with coconut, turmeric and kaffir lime

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

The Moroccan kitchen

SATURDAY MAY 25

Learn traditional Moroccan in this class, learn a variety of middle eastern spices, ingredients and techniques you can use to broaden your repertoire at home.

On the menu

King prawns with chermoula

Chicken tagine with dates, saffron and ginger

Zaalouk – smoked eggplant salad

Herb salad

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

SUNDAY ROAST

SATURDAY JUNE 15

How to master a classic Sunday roast

(Lamb and beef roast class)

In this class – Cameron will show the avid home cook what cut of meat is best to use, best preparation and some great modern accompaniments, roast vegetable & salsa

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

All about the pig

SATURDAY JUNE 29

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.

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