



SAGE COOKING SCHOOL

«GreetingLine»

Date	Class	Cost
11/10/16	My cooking classes have had to take a back seat because my catering business has been very busy and I have not had time to devote to classes	
	With cooking classes I can organize individual classes if you want to organize some friends and choose what you would like to learn and make it a fun night bring along some wine and have an enjoyable night learning and eating. You choose a date	
Thursday 27th October	PASTA 101 Bring your own pasta machine that is sitting in cupboard. Graeme will teach you basic pasta dough's and sauces you will get to eat some and take home what you make	\$80.00 6.00 to 9.00
Monday 31st October	Risotto & Gnocchi Master the art of risotto making and gnocchi Learn to make a range of risottos including seafood, vegetarian and chicken. Also learn how to make delicious gnocchi, including sauces. Four cheese sauce, napoli sauce, pesto	\$80.00 6.00 to 9.00
Monday 14th November	Meat Cooking Class I will be showing you how to cook a steak, portion a leg of lamb and cook it different ways Roasting Pan Frying Grilling Also slow cooked Beef Bourguignon We will also make sauces to go with meat	\$80.00 6.00 to 9.00
Monday 21st November	Seafood We will be cooking with Local Tuna, Squid, Gummy shark Mussels, Prawns, You will be shown how to prepare and cook to perfection	\$80.00 6.00 to 9.00
Monday 12th December	Indian cookery Samosas, onion Bahji, Aloo Gobi, Butter Chicken, Pea Palou, Rogan Josh	\$80.00 6.00 to 9.00
Monday 19th December	Dinner Party Entertainment Make up various finger foods for your next party Nori Rolls Sushi Rice, Mediterranean Lamb skewers Peking duck Wraps, Prawns Tartlets	\$80.00 6.00 to 9.00

