

Accountrement

COOKING CLASSES

2009



Welcome to 2009. Jenna and I have spent a great deal of time organising an exciting array of classes – including a new concept for the cooking school – “The Chef’s Table”, small and intimate dinners or lunches at Bells at Killcare, Yellow Bistro, Longrain, Onde and Sean’s Panorama.

We are delighted to introduce the following new chefs: Simon Sandall, David Griffiths, Alessandro Pavoni, George Calombaris and Mark Jensen.

In October 2008 Steve Manfredi and I had a very successful cooking school in Siena with twelve enthusiastic students. How could we forget the truffle hunt with the jungle greens and dogs, followed by a truly outstanding lunch? We enjoyed our visit to the Fabbri artisan pasta factory so much and the pasta is now available at Accoutrement. Steve and I will be returning to Italy in October this year. Contact Jenna for details.

The following week I was in Perigord, France with Belinda and Clive Jeffery; what a great week with eight students! The markets, the restaurants, the classic French food and fantastic weather. For those interested, Clive, Belinda and I will return to Perigord, May 2010. Contact Jenna for details.

Ben, Joyce, Emma and the staff look forward to the year ahead and I hope to see you all at Accoutrement.

Sue Jenkins



Peter Evans giving a cooking class at Accoutrement, October 2008.

Book Now – Pay Later

If you book more than any four classes, pay 50% deposit now and final payment will be due one week prior to each class.

Bring a Friend

If you book more than six classes, you may bring a friend to one of the classes as my guest. This class must be selected when you book.

Subscribe to our Newsletter

Please register your email address through the website <http://www.accoutrement.com.au> and click on NEWSLETTER to subscribe – and you will receive a monthly update on class vacancies, special product discounts for each month, a recipe and information on the latest culinary ideas and books.

Cooking School for Hire

The Cooking School is available for hire.

Corporate

Corporate bookings and team building exercises are welcome. These were very successful last year. Up to 16 people, hands-on or 35 people in a demonstration.

Private

If you wish to get your own group together and choose a chef, call Jenna or Sue to discuss.

FREE Kitchen Aid Demonstrations

For those people thinking of purchasing or wanting to learn more about their Kitchen Aid, there will be demonstrations at the Accoutrement Cooking School on the following Saturdays: 4th April, 2nd May and 5th September at 10:30am. Bookings essential.

To enrol in any of our classes you can either:
email, phone, fax, post or call in to the store.

611 Military Road, Mosman NSW 2088

Cooking School Phone – 02 9969 4911

Fax – 02 9969 7929

Email – accoutrement@bigpond.com

CHEF'S TABLE

Chef's Table

This year Accoutrement introduces the concept of the "Chef's Table". These private dinners or lunches will be held at selected restaurants. The groups will be limited to 20-30 people, depending on the restaurant and you will have the opportunity to talk with the chef. The chef will present a menu and you will also receive the recipes and have time to ask questions.

One of our generous sponsors will have selected the wines with accompanying tasting notes. I am personally looking forward to these special events.



STEFANO MANFREDI
Lunch at Bells at Killcare
.....
Friday, 6th March 2009
Refer to page 6 for further details.



SINCLAIR AND GODSMARK
Dinner at Yellow Bistro
.....
Monday, 9th March 2009
Refer to page 6 for further details.



MARTIN BOETZ
Dinner at Longrain
.....
Monday, 15th June, 2009
Refer to page 11 for further details.



LAIF ETOURNARD
Lunch at Onde
.....
Sunday, 28th June 2009
Refer to page 13 for further details.



SEAN MORAN
Lunch at Sean's Panaroma
.....
Thursday, 3rd Sept 2009
Refer to page 17 for further details.

GOURMET TOURS

Gourmet Tours

Morocco 21 March-4th April 2009 **SOLD OUT** Carol Prior

La Combe
Perigord 9-16 April 2009 **SOLD OUT** Valli Little



ITALY

Italy 2009

STEFANO MANFREDI

Steve Manfredi and I will return to Italy in October, 2009 after a very successful cooking school in 2008. We will truffle-hunt, visit Florence and Siena, wine, dine and cook.



FRANCE

La Combe – Perigord 2010

BELINDA JEFFERY

Belinda, Clive and I return to Perigord in May, 2010. Renowned for truffles, walnuts, wild mushrooms and foie gras and regarded by the French themselves as the best place to eat in France.

The course is limited to eight people and includes all accommodation, meals, wine, restaurant, cafe visits and of course, cooking classes.



ITALY

Sardinia 2010

GIOVANNI PILU

This will be a first for Giovanni and I.

We plan to spend ten days on this extraordinary island. Let Giovanni be your guide to the food and wine of his native Sardinia. We will conduct cooking classes, visit markets and local producers.



DIARY NOTE

Greece with David Tsirekas, Perama.

David and I are planning a tour to his homeland.

Morocco – I am also planning another trip with Carol Prior.

Please register your interest.

For any of the above tours, please register your interest with Sue or Jenna at Accoutrement Cooking School 9969 4911 or email accoutrement@bigpond.com



JASON ROBERTS

Chef and Star TV Presenter

New Zealand native and International celebrity chef Jason Roberts could easily be mistaken for a carefree college student instead of the world-renowned executive chef, author and television personality that he is. His brilliant smile and cheeky nature captivates people on all continents, while his health-conscious culinary skills – currently on display in his cookbooks Elements and Graze – tantalize taste buds everywhere.

Finding inspiration in his Nana's kitchen as a child, Jason 'Jas' Roberts boldly declared, 'Nana, I want to be a cook!' Damien Pignolet has also been a great inspiration in Jason Roberts's career.

March

LORRAINE GODSMARK *HANDS ON* \$169

Yellow Bistro

'Pastry'

1 Monday, 2nd March 6:30pm

Lorraine will once again teach the art of perfect shortcrust, savoury and sweet pastry. When you have mastered the art of good pastry making, your culinary repertoire is unlimited. This class has been running for four years.

STEFANO MANFREDI *CHEF'S TABLE* \$120

Bells at Killcare

'Lunch at Bells'

2 Friday, 6th March 12:00pm

Lunch on the verandah including Italian wines. How to get there: Drive by car to Killcare or catch a ferry (20 mins) from Palm Beach to Wagstaff where you will be collected and taken to the restaurant and returned after the lunch. If you wish to stay the night, there are 11 cottages available. Phone Bells on 4360 2411 for information. Visit the website www.bellsatkillcare.com.au

SINCLAIR & GODSMARK *CHEF'S TABLE* \$120

Yellow Bistro

'Dinner at Yellow Bistro'

3 Monday, 9th March 7:00pm

This special dinner at Yellow Bistro combines the talents of both George Sinclair and Lorraine Godsmark. Wine will be provided to complement the food. Recipes, wine and dinner are all inclusive. Places limited to 30.



SIMON SANDALL

Opera Point Events

English born, Simon has been in the restaurant business since he was 15. He has worked in various restaurants in London, including The Ritz Hotel and Les Ambassadeurs Club and has also spent time working in Greece at the Cactus Restaurant as Chef de Partie for two years. Simon has also spent time driving around the south of Africa and hitching his way through the centre of the country. When Simon found his way to Australia, he worked as a Sous chef at the Opera House in both the Harbour Kitchen and the Bennelong Restaurant. In 1999 he started work as head chef and Matt Moran's right hand man at Aria and was there for eight years. He now heads the team at Opera Point Events, a venue that can accommodate up to 1500 guests.

March

DAMIEN PIGNOLET

\$99

Bistro Moncur

'Bistro Desserts'

4 Tuesday, 10th March

6:30pm

5 Wednesday, 11th March

(Repeat) 10:30am

This is the first time in 28 years of teaching at Accoutrement that Damien will present a class dedicated to desserts. Four desserts will be demonstrated.

SIMON SANDALL

\$99

Opera Point Events

'Five Star Catering'

6 Monday, 16th March

6:30pm

After having experienced a selection of Simon's dishes first hand, I was so impressed that I invited him to show you how to achieve this standard for your own special functions.

JASON ROBERTS

\$99

Chef and Star Television Presenter

'A Healthier Lifestyle'

7 Tuesday, 17th March

6:30pm

Jason is in Sydney for two months and we are delighted to welcome him back to do a cooking demonstration at Accoutrement before he returns to the USA for further television appearances. Smart, easy, healthier recipes will be demonstrated.



SEAN CONNOLLY

Astral

Chef of the year, 2008, Sydney Morning Herald Good Food Guide. From Yorkshire to Sydney, his mentors – Anton Mosihann, London's Dorchester Hotel and Gordon Ramsay. Connolly was awarded Chef of the Year at the 2006 and 2007 Australian Hotels Association Awards for Excellence, Best Restaurant of the Year 2007 AHA Awards and Best Fine Dining Restaurant in a Hotel at the Restaurant and Catering Awards for Excellence. The awards are a well deserved honour bestowed for sheer talent and achievement. Sean has recently opened another restaurant at the casino called Sean's Kitchen.

April - May

SEAN CONNOLLY

\$99

Astral

'Tapas de España'

8 Tuesday, 28th April

6:30pm

9 Wednesday, 29th April

(Repeat) 10:30am

Sean visits Spain regularly and wants to conduct a class showing authentic Spanish tapas. Several dishes will be demonstrated. This is a great way to entertain.

JARED INGERSOLL

\$99

Danks Street Depot

'Lesser Known Seafood'

10 Monday 4th May

6:30pm

Jared is very conscious of environmentally sustainable produce and this class is centred on the seafood we don't often think about eating, but is easy on the hip pocket. Learn about the fish, where to find it and how to prepare it.

SERGE DANSEREAU

\$99

Bathers' Pavilion

'A Lunch Menu from Bathers''

11 Tuesday, 5th May

6:30pm

12 Wednesday, 6th May

(Repeat) 10:30am

Lunch is a great way to entertain. Serge will present special lunch ideas for you to create at home for your family and friends.



ALEX HERBERT

Bird Cow Fish

Trained with Gay Bilson at Berowra Waters Inn. Worked with Maggie Beer at the Pheasant Farm. Christine Manfield at Paramount. Then opened her first restaurant in Balmain, Bird Cow Fish. Alex has returned to the kitchen and opened a new Bird Cow Fish in Crown Street, Darlinghurst and was awarded a well deserved Hat in her first year.

May

GRISEWOOD AND HERBERT \$150

Manna from Heaven – Bird Cow Fish

‘Marcella Hazan Lunch’

13 **Saturday, 9th May** **11:00am**

For the third year, Rachel and Alex will present a tribute lunch – this time in honour of Marcella Hazan. Hazan’s first book “The classic Italian Cookbook” is an outstanding worldwide success, staying true to the Italian principal of simplicity. Lunch, wine and recipes are included at Accoutrement for a limited number of people.

MARTIN BOETZ \$99

Longrain

‘The Power of Balance’

14 **Monday, 11th May** **6:30pm**

Martin will present modern Thai cuisine that demonstrates his insistence on freshness with bursts of intense flavour. The secret of Thai cooking is balance. Learn how.

VALLI LITTLE \$99

Delicious

‘How to Produce Delicious Food Without Really Trying’

15 **Tuesday 12th May** **6:30pm**

16 **Wednesday, 13th May** **(Repeat) 10:30am**

This is the catch cry of Valli’s latest book “Faking It” and the driving force behind this class. All recipes presented are new and not contained in the book. A good class for the time poor and inspirationally challenged cooks.



DAVID GRIFFITHS

Huka Lodge

Working with his partner, Prue Barton, David is best known for the restaurant they created in Auckland, "Vinnies". After considerable success and numerous accolades, in 2002 Griffiths and Barton established Terroir – Craggy Range's winery restaurant in Hawkes Bay. In 2004, following the sale of Vinnies, he took the position of Executive chef at Wildfire Sydney. He returned to New Zealand in order to take up his role at Huka Lodge in August 2007. Here he heads the kitchen of a hotel that is consistently rated one of the world's best (and plays host to numerous celebrities and royalty.)

May-June

TSIREKAS AND CALOMBARIS \$120

Perama – The Press Club

'What Their Mothers Taught Them'

17 Sunday, 24th May 11:00am

I've always loved David's food and to have him join forces with George from "The Press Club" and present a cooking class will be exciting. A good way for a foodie to spend Sunday!

DAVID GRIFFITHS \$99

Huka Lodge

'The Best of Huka Lodge'

18 Monday, 25th May 6:30pm

For those that have been fortunate enough to stay at the world renowned Huka Lodge in New Zealand, you will appreciate the talent of David Griffiths. We are delighted to offer you the opportunity to see this outstanding chef.

JUSTIN NORTH \$99

Etch

'Etch'

19 Monday, 1st June 6:30pm

This brand new restaurant opened recently in the Intercontinental Hotel and has a simpler, lighter approach than Bécasse. Sydney is lucky to have a three-hat chef run two restaurants successfully.



GEORGE CALOMBARIS

The Press Club

George Calombaris has one simple cuisine philosophy; "With each dish that I create, my goal is to achieve for my customer a dining experience designed to do everything, except go unnoticed." In 2003 Calombaris was selected to represent Australia at the Bocuse d'Or International culinary Grand Prix in Lyon, achieving a best ever result for an Australian representative. In the same year George was the master mind behind the successful restaurant Reserve. George was also voted one of the top 40 chefs of influence in the world by the Global Food and Wine Magazine in 2004. Whilst at Reserve, Calombaris was awarded Young Chef of the Year 2004 by The Age Good Food Guide Awards, and Reserve won Best New Restaurant 2004 as well as winning two chefs hats.

June

LORRAINE GODSMARK

\$99

Yellow Bistro

'Desserts'

20 Tuesday, 2nd June **6:30pm**

Lorraine has been teaching baking classes for 15 years. These recipes have never been presented before at Accoutrement. Lorraine will introduce you to the benefits of the latest technology in bake ware.

JEFF TURNBULL

\$99

Aqua Dining – Ripples at Chowder Bay

'Jeff at Home'

21 Wednesday, 3rd June **6:30pm**

Jeff entertains a lot at home and hates spending time away from his guests. This class will show you what Jeff cooks at home. While different from his restaurants, the food still retains Jeff's signature style. The most underrated chef in Sydney.

MARTIN BOETZ

\$120

Longrain

'Dinner at Longrain'

22 Monday, 15th June ***CHEF'S TABLE*** **7:00pm**

This dinner will be held in the private dining room at Longrain. Martin has specially selected a menu that, along with the recipes and wine selected by Brokenwood is inclusive in the price. Places limited to 20.



STEFANO MANFREDI

Bells at Killcare

Stefano Manfredi is one of Australia's most celebrated chefs. He has influenced the way we eat since first opening The Restaurant Manfredi in 1983. With the opening of Bel Mondo in 1996, he stepped firmly on to the international main stage and Bel Mondo was immediately showered with awards including the Insegna del Ristorante from the Italian Government. Since leaving Bel Mondo he has held several high profile consulting roles to restaurants such as Coast and Manta. He continues to guest speak and teach his style of Italian food nationally and internationally. Currently, Manfredi heads the team at Bells at Killcare.

June

STEFANO MANFREDI

\$99

Bells at Killcare

'Inspiration from Siena'

23 Monday, 22nd June 6:30pm

24 Tuesday, 23rd June (Repeat) 10:30am

Last October, Steve and I spent ten days with a group in Siena. Local markets, artisan pasta makers, vineyards, olive oil and truffle hunting all contributed to our cooking classes. This class will reflect our Italian experience and give you a little taster for the return trip we plan to host in October, 2009.

ALEX HERBERT

\$99

Bird, Cow, Fish

'Fresh is Best'

25 Tuesday, 23rd June 6:30pm

Alex has a talent for bold, fresh flavours and her food has been described as "no nonsense" using local, fresh market produce. Her menu always reflects what is fresh at the markets that day.

HUGH WHITEHOUSE

\$99

Darley's at Lilianfels

'Regional Produce'

26 Wednesday, 24th June 6:30pm

Hugh has been at Darley's for five years and in that time, has secured two Hats, Best Regional Restaurant 2008 and now the Condé Nast Gold for being in the top 20 restaurants in a hotel in the world. The new way of thinking is to use local markets and fresh, regional produce.



LAIF ETOURNARD

Onde

Laif started his apprenticeship at age 21 at Taylor Square Restaurant. Further experience was gained at Berowra Waters with Gay Bilson. He then worked as second chef for Damien Pignolet at Bistro Moncur and went on to open Onzain, his popular Bondi beachside bistro, where he received a Chef's Hat. Laif then opened Onde, which means "wave" in French in 1996. Onde reflects quintessential, easygoing, and groovy bistro dining in the inner suburbs.

June-July

LAIF ETOURNARD *CHEF'S TABLE* **\$120**

Onde

'Lunch at Onde'

27 Sunday, 28th June **12:00pm**

Laif's very popular neighbourhood bistro is opening its doors for this private Sunday lunch. The specially selected menu with the recipes and wine is all inclusive. Places limited to 25.

DARREN TAYLOR **\$99**

Buon Ricordo

'Seafood of the South'

28 Monday 29th June **6:30pm**

Darren has returned to the kitchen of this iconic, truly Italian restaurant. Authentic seafood dishes from Southern Italy will be presented.

CHRISTINE MANFIELD **\$99**

Universal

'Fire – A World of Flavour'

29 Tuesday, 30th June **6:30pm**

Christine travels extensively and incorporates spice from all over the world to create her sensational recipes. "Fire" is the latest from a line of successful inspirational books. Learn the secret of spice in the kitchen.

JOHN LANZAFAME *HANDS ON* **\$169**

Lanzafame Trattoria

'Hands on Pizza'

30 Saturday 4th July **10:30am**

This will be John's fifth year presenting this class. A hands on approach is the only way to master this skill and John, having won the "World Champion Pizza Maker" in New York several times, is the chef to show you the way.



GEORGE SINCLAIR

Yellow Bistro

George began cooking at an early age. He was apprenticed to Franka and Steve Manfredi giving him a solid grounding in Italian cooking. He also worked at the Blue Water Grill alongside Perry, specialising in seafood.

The next major influence was Damien Pignolet with classic French cooking. In 2000 he teamed up with Lorraine Godsmark, a renowned pastry chef and opened Six Seven Ate. This proved to be too small a premises and the talented duo moved to Potts Point and opened Yellow Bistro and Food Store. Their business has expanded to include catering.

July

PETER GILMORE

\$99

Quay

'Quay Points for Winter'

31 Monday, 6th July **6:30pm**

Peter has won both the Sydney Morning Herald Good Food Awards 2009 restaurant of the year as well as the Gourmet Traveller 2009 Restaurant of the Year. Peter wants to show you Quay's interpretation of winter. Come and see why he got these well deserved awards.

GEORGE SINCLAIR

\$99

Yellow Bistro

'Be Prepared in Advance'

32 Tuesday, 7th July **6:30pm**

Learn what you can do to entertain at home. Be efficient and organised, enabling you to spend more time with your guests and not in the kitchen.

STEVE SNOW

\$99

Fins at Salt

'Fins Favourites for Home'

33 Monday, 27th July **6:30pm**

34 Tuesday, 28th July **(Repeat) 10:30am**

For 17 years, Fins has been an institution in the Byron Bay district. Steve's extensive travel and locally sourced produce has shaped his view on food. Steve views all his diners as guests in his home and plans to show how you can translate this for your guests in your own home.



GIOVANNI PILU

Pilu's

Giovanni Pilu is passionate about authentic Italian cooking. His native home of Sardinia and the unique flavours of this region, is what he is most enthusiastic to showcase. At his first restaurant, Cala Luna, he introduced Sydney diners to Sardinian specialties like oven roasted suckling pig and linguine bottarga. In 2005 he opened "Pilu at Freshwater" and received Two Hats and best new restaurant.

July-August

GIOVANNI PILU

\$99

Pilu's

'Sardinia in Focus'

35

Tuesday, 28th July

6:30pm

Giovanni has recently returned from a filming project in Sardinia and he will demonstrate great ideas based on traditional Sardinian recipes.

DANNY RUSSO

\$99

The Beresford Hotel

'Italian, Beresford Style'

36

Wednesday, 29th July

6:30pm

Danny has opened a restaurant in the Beresford hotel, which has been an instant success. The class will feature Basilicata flavours with a contemporary outlook.

BELINDA JEFFERY

\$99

Chef and Author

'La Combe Revisited'

37

Monday, 17th August

6:30pm

38

Tuesday, 18th August

(Repeat) 10:30am

Last October, Belinda and I spent a week at La Combe Cooking School in France. This class will showcase recipes that were inspired by that trip. May 2010, Belinda, Clive and I will take eight people back to Perigord.

MATTHEW KEMP

\$99

Balzac / Burlington

'Rabbit'

39

Wednesday 19th August

6:30pm

Take the shoulder and we have a 'pot au feu'. Use the saddle for a crown roast. Take the legs and confit a terrine. Matthew will teach the technique. What a versatile use!



MATT MORAN

Aria

Matt started his career in La Belle Helene on the north shore, where he met his now business partner, Peter Sullivan. Matt and Peter formed a strong friendship that saw them open the Paddington Inn Bistro and then Moran's Restaurant. In 1999 the door of Aria opened and received Two Hats in its first year.

Aria has been awarded two coveted Chef's Hats by The Sydney Morning Herald Good Food Guide in 2001, 2002, 2003, 2005, 2006, 2007 and 2008. Matt is on the International Culinary Board for Singapore Airlines, has appeared as a judge on two series of Channel 7's "My Restaurant Rules" and has starred as the consulting chef on two series of "The Chopping Block" for Channel 9.

August

PETER CONISTIS

\$99

Civic Hotel

'Regional Greek Food'

40 Monday 24th August 6:30pm

This class will be a sneak preview of Peter's new book to be released later in the year. Eleven chapters of eleven different regions – we will be able to experience a few of these regions that inspire Peter and his outlook on food.

PILU AND PAVONI

\$110

Pilu's and Park Hyatt

'Sardinia vs Lombardy'

41 Tuesday 25th August 6:30pm

Both chefs will stay true to their heritage in this class that showcases the distinct style of their regions. A showdown that shouldn't be missed.

JOHN LANZAFAME

HANDS ON

\$169

Lanzafame Trattoria

'Hands on Pasta'

42 Saturday 29th August 10:30am

John's restaurant serves some of the best authentic Italian recipes that Sydney has the pleasure of tasting. In this hands-on class, John will show you the skills needed to create fresh Italian homemade pasta.

MATT MORAN

\$99

Aria

'Seasonal Theme from Aria'

43 Monday 31st August 6:30pm

Aria Restaurant has maintained an impressive Two-Hat status for seven years. Matt will teach you first hand, some of his favourite Aria dishes.



MARK JENSEN

Red Lantern

Mark didn't start working in a professional kitchen until the age of 27. He worked with Matthew Moran at Paddington Inn Bistro and then with Janni Krystis at the Bennelong Restaurant. In 1995, Mark made his own stand in the Sydney dining scene and opened the dining room at the Olympic Hotel. In 2002, Mark was approached by his brother-in-law, Luke Nguyen, to head up the kitchen brigade at Red Lantern and within a month had received "Best New Restaurant" by the Sydney Eats Guide. Mark's collaboration with Luke and his partner Pauline, saw the book "Secrets of the Red Lantern" published to great success. Currently he is busy transforming the Red Lantern to be as green as possible, in line with his passion for ethical eating and sustainability.

September

DIETMAR SAWYERE

\$99

Berowra Waters Inn

'Fish and Shellfish Degustation'

44 **Tuesday, 1st September** **6:30pm**

Awarded two hats in its first year, this iconic restaurant lives again and Dietmar's degustation menu is outstanding. This menu will present seafood only.

NADINE ABENSUR

\$99

Chef and Author

'Exotic Salads'

45 **Wednesday, 2nd September** **6:30pm**

Nadine will present a collection of new, contemporary salads influenced by her exotic background and many travels.

SEAN MORAN

CHEF'S TABLE

\$120

Sean's Panaroma

'Lunch at Sean's Panaroma'

46 **Thursday, 3rd September** **12:00pm noon**

Sean has opened his doors for our private lunch in his 'salty jewel' of a restaurant at Bondi Beach. Wine will be provided to complement the food. Lunch, recipes and wine are all inclusive. Places limited to 30.

MARK JENSEN

\$99

Red Lantern

'South Vietnam in Focus'

47 **Tuesday, 22nd September** **6:30pm**

The focus in this restaurant is the Nguyen family's traditional recipes from South Vietnam, where food philosophies differ from the North.



GREG MALOUF

Mo Mo's

Greg Malouf has inspired a generation of young chefs and transformed the Melbourne restaurant scene with the flavours of his heritage. His dishes capture the essence of the Middle East, all presented with exciting contemporary flair.

In 1991 Greg set up O'Connell's restaurant in one of Melbourne's best-known hotels. The restaurant won numerous industry awards, while Greg himself earned the respect and admiration of his peers and national and international recognition for his innovative food. In 2001 he opened Mo Mo's Restaurant in Melbourne. Mo Mo's is due to reopen along with the Spice Market this year at the Hyatt in Melbourne.

September

FRANK SHEK

\$99

China Doll

'Spicing up China Doll'

48 **Wednesday, 23rd September** **6:30pm**

Dips, sauces, marinades and sambals. Learn to put a Chinese twist on entertaining at home. You will learn the building blocks essential for creating this style of Asian cooking.

HERBERT AND GRISEWOOD

\$150

Bird Cow Fish – Manna from Heaven

'Alice Waters Lunch'

49 **Saturday, 26th September** **11:00am**

Alice Waters is one of the most influential American chefs who champions fresh, local and organic ingredients and has been credited with creating the high profile of Californian cuisine. Rachel and Alex totally believe in this concept. Lunch, wine and recipes will be served at Accoutrement for a limited number of people.

BRENT SAVAGE

\$99

Bentley Restaurant and Bar

'Savage Ways'

50 **Monday, 28th September** **6:30pm**

Challenge your culinary skill by coming to this class with Brent, who is in the forefront of a new style of cooking – different but certainly achievable at home.

DANNY RUSSO

\$99

The Beresford Hotel

'Nonna Cucina'

51 **Tuesday, 29th September** **6:30pm**

Grandma in the kitchen. Danny joins forces with Nonna – the young versus the old, the traditional versus the modern. Should be a fun night watching the battle in the kitchen! You decide.



PETER EVANS

Hugo's Group

Peter Evans arrived in Sydney with brother David from Melbourne to open Hugo's at Bondi Beach. The successful team then opened Hugo's Lounge at Kings Cross. This venture has been outstanding. Peter Evans has been a regular presenter on the Lifestyle Channel.

He is also the author of two books, *Fish and My Table* and writes for various publications. Peter enjoys designing his own recipes for these articles. He has now opened Hugo's in Manly and that venture has proved to be another outstanding success. His latest book "Holiday Barbecueing" will be featured at his class at Accoutrement.

October

GREG MALOUF

\$110

Mo Mo's

'Tagine and Spice'

52 **Monday, 19th October** 6:30pm

53 **Tuesday, 20th October** (Repeat) 10:30am

Last Xmas, Accoutrement was inundated with enquires for tagines and how to use them. Greg captures the very essence of the Middle East. He has co-authored four very successful books and has produced an extensive spice range. In this class, Greg will demonstrate the intricacies of cooking with a tagine.

PETER EVANS

\$99

Hugo's Group

'Holiday Barbecueing'

54 **Wednesday, 28th October** 6:30pm

55 **Thursday, 29th October** (Repeat) 10:30am

Just in time for summer and the release of Peter's third book. This book will be full of summer entertaining. Go beyond the sausage and steak.

RACHEL GRISEWOOD *HANDS ON* \$169

Manna from Heaven

'Manna from Heaven, A Sweet Story'

56 **Saturday, 31st October** 11:00am

This is the title of the long-awaited baking book by Rachel. You will learn hands-on, Rachel's expertise in baking.

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

Established in 1970, Brokenwood Wines has evolved from a weekend venture for self-professed hobby winemakers into one of Australia's most reputable wine labels. The Single Vineyard Selection typifies Brokenwood's focus on excellence and their passion for making great wine.



Established in 1986, Howard Park is one of Western Australia's leading family owned wineries with an uncompromising vision of crafting balanced and elegant wines of distinct regional character. In 1993, Howard Park launched the MadFish label which offers pure, fresh and clean, fruit driven wines in which flavour is the primary objective and enjoyment the result.



NUGAN

ESTATE

Nugan Estate is an Australian owned and operated family business, producing high quality estate-grown premium boutique wines from Australia's best wine growing regions of Coonawarra and King Valley. From there, olive oil production has been a natural progression for Nugan Estate. A grove planted with premium Italian varieties has resulted in their premium Extra Virgin Olive Oil receiving gold medals and worthy praise from Australia's top chefs.



At Tintilla Estate, Vineyard and Olive Grove in the Hunter Valley, you can appreciate our focus on Modern Australian Wine and Food. Producing great semillon, shiraz and merlot as well as renowned wines from the noble sangiovese grape. Our olives, tapenade, verjus and vinegars are all from our estate.