

# Accountrement

COOKING CLASSES

2017



Welcome to Accoutrement's 2017 programme and our new chefs Dan Pepperell, Clayton Wells, Emma Ellice-Flint, Stephen Hodges, Michael Rantissi, Daryll Taylor, Frank Theodore.

Accoutrement has been selling top quality cookware for the past 46 years and our philosophy has always been to offer our customers products that we have personally tested and approved. The Cooking School was started in 1980 and over the last 36 years has showcased Australia's leading chefs from the young and inspirational to the classic masters.

2016 was a busy year with the introduction of smaller intimate classes being the Chef's Table in the cooking school. A personal dinner with the chef seated at tables for four.

The Gourmet Tours to Spain with Frank Camorra, Tuscany with Giovanni Pilu and Alessandro Pavoni and Lazio, Rome with Stefano Manfredi - see page 4 for our 2017 Gourmet Tours.

In November 2016 Accoutrement opened a store in Danks Street Waterloo as part of the Danks Street Produce Merchants and we would love you to visit the store soon.

*Sue*  
Sue Jenkins

This year we are mailing out our brochure to letterboxes, however we need your email address in order for you to receive information and special offers. You can email us at [accoutrement@bigpond.com](mailto:accoutrement@bigpond.com), phone us or simply drop in to our store.



## What to Expect

Demonstration classes run for 2½ hours and start at 6:30pm or 10:30am. They include recipes, wine and plenty to eat. Hands-on classes are up close and personal, limited to 14 people, working in the kitchen with the chef and normally running for three hours. You get plenty to take home.

If you are unable to attend a class that you have booked, you are very welcome to send a friend in your place as we do not refund.

## Book Now – Pay Later

If you book more than four classes at one time, you pay 50% deposit at the time of booking. Final payment due one week prior to each class.

## Bring a Friend

If you book more than six classes at one time, you may bring a friend to one of the demonstration classes as our guest.

This class must be selected when you book.

## Subscribe to our Newsletter

To keep up to date and be informed of new classes, new products and special offers subscribe to our newsletter at [www.accoutrement.com.au](http://www.accoutrement.com.au).

## Cooking School for Hire

Personalise your own event. Price on application.

## Corporate

Corporate bookings and team building exercises are welcome. 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, please call Jenna or Sue to discuss.

## Gift Vouchers

If you have received a gift voucher for a class you will need to call the shop direct on 02 9969 1031 to make a booking.

## Chefs for 2017

Martin Boetz - Cooks Co-op  
 Frank Camorra - MoVida  
 Natalie Conti - Accoutrement  
 Serge Dansereau - Bathers' Pavilion  
 Emma Ellice-Flint - Chef/Nutritionist  
 Matthew Evans - Chef/Author  
 Peter Gilmore - Quay/Bennelong  
 Lorraine Godsmark - Lorraine's Patisserie  
 Alex Herbert - Chef  
 Stephen Hodges - Sydney Fresh Seafood  
 Belinda Jeffery - Chef/Author  
 Kumar Mahadevan - Abhi's/Aki's  
 Stefano Manfredi - Chef/Author  
 Mike McEneaney - No 1 Bent St By Mike

Monday Morning Club - Authors  
 Alessandro Pavoni - Ormeggio/Via Alta  
 Dan Pepperell - Restaurant Hubert  
 Damien Pignolet - Regatta Rose Bay  
 Giovanni Pilu - Pilu at Freshwater  
 Ross Lusted - The Bridge Room  
 Daryll Taylor - Thyme, Cotswalds  
 Frank Theodore - De Costi Seafoods  
 David Tsirekas - 1821  
 Frank Shek - China Doll  
 Somer Sivrioglu - Efendy/Anason  
 James Viles - Biota Dining & Rooms  
 Clayton Wells - Automata  
 Federico Zanellato - LuMi Bar & Dining

# GOURMET TOURS

*Gourmet Tours 2017*

PROVENCE – 3-13 June

Serge Dansereau and Sue Jenkins

VENICE – 9-16 September

Giovanni Pilu, Alessandro Pavoni  
and Sue Jenkins

PIEMONTE – 17-27 September

Stefano Manfredi and Sue Jenkins

INDIA – 28 Sept-11 October

Marieke Brugman and Sue Jenkins

## PROVENCE – 3-13 JUNE 2017



## VENICE – 9-16 SEPTEMBER 2017



## PIEMONTE – 17-27 SEPTEMBER 2017



## INDIA – 28 SEPT-11 OCTOBER 2017



# GOURMET TOURS

## *Gourmet Tours 2017*

For any of the tours, please register your interest with Sue or Jenna – Accoutrement Cooking School  
Phone 9969 4911 • Email - [accoutrement@bigpond.com](mailto:accoutrement@bigpond.com)

For full details of tours, visit our website [www.accoutrement.com.au](http://www.accoutrement.com.au)

### SERGE DANSEREAU AND SUE JENKINS

Join Serge Dansereau and Sue Jenkins for an unforgettable visit staying at Bastide de Sivergues. This magnificent villa offers a sublime marriage of authenticity, comfort, refinement and luxury with views over tree-covered rolling hills, and just minutes from Apt in the Luberon Mountains.

Visit local markets and have fun cooking with Serge.

\$10,00.00 per person twin share includes all meals, wine, accommodation and excursions. Land content only – limited to 10 people.

### GIOVANNI PILU, ALESSANDRO PAVONI AND SUE JENKINS

Due to the success and high demand of our tour to Venice in 2015, we will return for one 7 day tour in 2017. Stay at the beautiful San Pietro Palazzo in Venice, visit the Biennale di Venezia, visit the Rialto Markets, the rice fields of Ferron, a trip to the Peggy Guggenheim, go to Murano, a small island in the Venetian lagoon famous for its unique glass manufacturing and have fun with several classes with Giovanni and Alessandro. You will have plenty of free time to explore this beautiful and romantic city.

\$12,000.00 / \$10,000.00 per person includes all meals, wine, accommodation and excursions. Land content only – limited to 10 people.

### STEFANO MANFREDI AND SUE JENKINS

Stefano and Sue will head north to Piemonte to stay in the very heart of the Langhe area famous for the vineyards that produce the wines of Barolo and Barbaresco. Visit wineries, markets and spend time at our villa preparing lunch or dinner where Stefano will guide you through making some of the iconic dishes of the region using fresh porcini and preparing risotto made with Aquarello, some of the best rice in the world.

\$10,000.00 per person includes all meals, wine, accommodation and excursions. Land content only – limited to 12 people.

### MARIEKE BRUGMAN AND SUE JENKINS

Sue is excited to once again collaborate with Marieke Brugman from Marieke's Art of Living. It is now a decade since our last sojourn in Rajasthan and whilst much has changed in India, there is a sense of timelessness in this ancient land that needs to be experienced at least once in a lifetime. Marieke and Sue have enjoyed a long friendship cemented during the many years Marieke taught at Accoutrement in the years she owned the Howqua Dale Gourmet Retreat & Cooking School.

\$14,460.00 USD per person includes all meals, wine, accommodation and excursions. Land content only.

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# Visit us at Danks St



NUMBER 3  
DANKS ST  
02 9319 0748  
OPEN 7 DAYS

A new face in Waterloo. In November 2016 we travelled across the bridge and opened our new store at No 3 Danks Street as part of the Danks Street Produce Merchants. We stock a wide range of Sydney's finest culinary accessories and elegant homewares. Manager, Ayres McCarthy-Woodland has worked for Accoutrement for over 14 years and will be there to greet you and show you around the store.

**SOLIDTEKNICS AUS-ION™ is proud to be represented at Accoutrement stores. We are also proud to be the only production cookware made in Australia, acclaimed by top chefs, exported ... and exceptional.**

AUS-ION™ formed-iron (low carbon steel) cookware is innovative, 100% Australian-made, healthy, sustainable, chef-acclaimed, and multi-generational!

Remarkable for its unique, patent-pending, one-piece construction, other innovative AUS-ION™ features include a shot-peened surface – free of synthetic coatings – that seasons much like fine cast iron, for a natural nonstick performance.

AUS-ION™ cookware is tough enough for any cook top and any non-microwave oven source, perfect for induction, and can safely withstand very high temperatures. How tough? The stated warranty is Multi-Century! Every pan comes engraved with the exact date of manufacture to create treasured heirlooms that will be passed down with a SOLID love of family, friendships, and good, healthy, home-cooked food.

Seasoned bare iron/low-carbon steel is widely recognized as the healthiest cooking option of all, and has seen a huge resurgence in recent years in Australia and the USA, where savvy cooks are rejecting synthetic nonstick coatings for their toxic fumes at high heat, and their disposable nature.

AUS-ION™ cookware by comparison is healthy, sustainable, multi-generation durable, and the natural, build-your-own, nonstick seasoning is forever renewable. AUS-ION™ cooks just like cast iron, with all the same durability, health and natural seasoning benefits, but is half the weight!

**SOLIDTEKNICS**



**INNOVATIVE AUSTRALIAN-MADE COOKWARE**

**[www.solidteknics.com](http://www.solidteknics.com)**



## MARTIN BOETZ & DARYLL TAYLOR

The Cooks Co-Op & Thyme, Cotswalds

Martin Boetz started his career at the famous Darley St Thai and became a master of Thai cuisine. He was the head chef at Longrain Restaurant and Bar in Sydney and Melbourne. In 2013 Martin launched the Cooks Co-Op.

For Daryll it has always been about food, cooking with his Great-Grandma from the age of three, gardening his own vegetable patch by six and at nine he had started picking mushrooms before school, trout fishing and making jams. His work experience has taken him from Newbury to Provence, London, Australia and back to the UK where he is Head Chef at the boutique luxury hotel and cooking school in the Cotswalds – Thyme.

March

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### BOETZ AND TAYLOR

\$130

#### Cooks Co-Op and Thyme

'Cooks Co-Op & Thyme'

MB0603

Monday 6 March

6:30pm

Martin and Daryll are long time friends. Martin Boetz – ex Longrain – is the man behind Cooks Co-Op in Sackville. Daryll is the Culinary Director, Head Chef, Bee Keeper and Kitchen Gardener Advisor at Thyme in the Cotswalds UK. Both are dedicated to delivering the best seasonal food sourced in a thoughtful and sustainable way. Daryll is currently in Australia helping Martin at the Co-Op and this class will be the only opportunity to see the two chefs together.

### SERGE DANSEREAU

\$120

#### Bathers' Pavilion

'Provence'

SD0703

Tuesday 7 March

6:30pm

The South of France is one of Serge's favourite regions. The food has a Mediterranean influence and is lighter than its Northern counterparts. Serge is an innovator and veteran chef who spends time in France every year, he is a generous teacher and is an expert in the field of French cuisine.





## STEPHEN HODGES Sydney Fresh Seafood

After 12 years working with business partner Greg Doyle at Pier restaurant in Rose Bay (where the pair received a string of accolades including two coveted chefs hats) Hodges branched out on his own and opened Fish Face in 2003 – a casual dining space where all the attention was on the fish on the plate. Few chefs, if any, know more about seafood than Hodges. Give him a fish and he will tell you what it tastes like, its culinary capabilities, how to prepare it, store it and if it's of a quality worth buying.

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March

### **PILU & PAVONI**

**\$130**

#### **Pilu's & Ormeggio**

*'Return to Venice'*

PP0803

**Wednesday 8 March**

**6:30pm**

This class is inspired by the visit to the rice fields of Ferron, the salumi master in Verona, the seafood delights found in the Venetian lagoon and the extensive produce of the Rialto Markets – not to mention the afternoons in the local Bacari. Giovanni and Alessandro will present some of the dishes they created while in Venice last year and give you an idea of what is in store for the trip this year.

### **ROSS LUSTED**

**\$120**

#### **The Bridge Room**

*'The Rise of Vegetables'*

RL2703

**Monday 27 March**

**6:30pm**

Ross Lusted style is fluid and modern. In response to the increased demand for vegetable dishes, Ross has given serious consideration to the vegetable component of his menu. Drawing inspiration from a decade of travel and the diversity and quality of both wild and cultivated plants, Ross has created something special to share with you in this class.



## EMMA ELLICE-FLINT

### Chef and Nutritionist

Emma is a chef with over 20 years of experience. She understands food and the way its smell taste and texture can affect you. She has also been a qualified nutritionist for the last 10 years.

Her deep knowledge of food and its properties help bring about the changes you want to create a balance and difference in your life.

Above all, Emma creates foods to heal.

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April

## STEPHEN HODGES

\$99

### Sydney Fresh Seafood

*'Fish, Fish and More Fish'*

SH0304

Monday 3 April

6:30pm

Steve Hodges, co-author of the outstanding "Australian Fish and Seafood Cookbook" released last year, joins forces with Brett from Sydney Fresh Seafood to demystify the various and appropriate cooking methods for different types of fish.

## LORRAINE GODSMARK

\$225

### Lorraine's Patisserie

*'Hands On Pastry'*

 Hands-On

LG0404

Tuesday 4 April

6:30pm

Lorraine returns for the 12th year to teach the art of pastry making. In this hands on class you will learn the secrets to making perfect shortcrust, savoury and sweet pastry. You will take home your own pastry to cook and taste Lorraine's outstanding examples. Class limited to 14.

## EMMA ELLICE-FLINT

\$99

### Nutritionist and Chef

*'The Happy Hormone'*

EE0504

Wednesday 5 April

6:30pm

Last year, Emma ran her first class for Accoutrement and it generated a lot of interest. A qualified nutritionist and chef, she introduced the idea of shifting the balance of the food that you eat daily to bring about a change in your hormones. Emma creates delicious whole food dishes to create hormonal balance at every stage of life.



## MICHAEL RANTISSI

### Kepos St Kitchen and Kepos & Co

Michael Rantissi from Sydney's Kepos Street Kitchen and Kepos & Co loves to share his philosophy of delicious food and a plentiful table. Michael's first restaurant, Kepos Street Kitchen opened in 2012 in Redfern and Kepos & Co followed a few years later, opening in Waterloo in June 2015. Both restaurants have one hat in the Sydney Morning Herald Good Food Guide. Michael draws his food inspiration from his mum, watching her in the kitchen growing up in Tel Aviv, Israel. Michael's first cookbook "Falafel for Breakfast" is a collection of modern Middle Eastern recipes ideal for sharing. His next cookbook is due for release in October 2017.

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April

## NATALIE CONTI

\$69

### Accountrement In House Chef

*'Kids in the Kitchen 6-8 years'*

KK1104

**Tuesday 11 April**

**10:30am**

The children will learn kitchen skills and cook a menu while having fun. They will have lots to do and lots to eat and come home with recipes to share with the family. Limited to 14.

## NATALIE CONTI

\$69

### Accountrement In House Chef

*'Kids in the Kitchen 8-10 years'*

KK120417

**Wednesday 12 April**

**10:30am**

The children will learn kitchen skills and cook a menu while having fun. They will have lots to do and lots to eat and come home with recipes to share with the family. Limited to 14.

## NATALIE CONTI

\$69

### Accountrement In House Chef

*'Kids in the Kitchen 10-13 years'*

KK130417

**Thursday 13 April**

**10:30am**

The children will learn kitchen skills and cook a menu while having fun. They will have lots to do and lots to eat and come home with recipes to share with the family. Limited to 14.



## DAN PEPPERELL

### Restaurant Hubert

Dan Pepperell started his apprenticeship at Tetsuya's followed by working at Sepia with Martin Benn. The final two years of his apprenticeship was spent with Mark Best at Marque. Since his apprenticeship, Dan has worked in Melbourne with Dan Shewry at Attica, spent a year and a half working at Momofuku Ssam Bar in New York and returned to Sydney as Head Chef at 10 William St. During his time there the restaurant was awarded a Sydney Morning Herald Chef Hat. Last year Restaurant Hubert was opened with Dan at its helm. They promptly won 2 chef's hats, Sydney Morning Herald Best New Restaurant, Gourmet Traveller Best New Restaurant.

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May

## FRANK CAMORRA

\$130

### MoVida

*'Spanish Andalucia'*

FC0105

**Monday 1 May**

**6:30pm**

In 2004 Frank opened the first MoVida. Since then he has gone on to open several Spanish restaurants including one in Bali. Camorra has co-written five books, hosted several gourmet tours in Spain and in 2016 hosted his first trip with Sue to Barcelona. There is no one more qualified than Frank to show you the food of Spain. This class will focus on the Andalucian region.

## MONDAY MORNING CLUB

\$120

### Authors

*'It's Always About the Food'*

MM0305

**Wednesday 3 May**

**10:30am**

The girls have gone global! The Monday Morning Cooking Club girls are releasing their third cookbook. With the underlying idea of the preservation of generations of recipes, this book takes its inspiration from the international arena.

## DAVID TSIREKAS

\$120

### 1821

*'Epic Greek'*

DT0805

**Monday 8 May**

**6:30pm**

David Tsirekas's restaurant "1821" opened last year and quickly became a restaurant that must be visited. The attention to detail in the restaurant interior is overshadowed by David's skill in the kitchen. The freshest of ingredients transformed into classic dishes with a modern twist. Undeniably Greek and undeniably David Tsirekas.



## ALEX HERBERT

### Chef

Alex began her cooking career in 1989, starting as an apprentice in the busy kitchen of Berowra Waters Inn with Gay Bilson and Janni Kyritsis. From then, Alex spent time in the kitchen with Maggie Beer, Christine Manfield, David Thompson and Martin Boetz. In 1996 Alex opened Bird Cow Fish and after three years of trading sold the business so she could concentrate on her role as head chef of De'lish – a gourmet food store in Lindfield. 10 years later, Alex reopened Bird Cow Fish and spent another six years running this much loved bistro. Since then Alex has been feeding the hungry hordes at Eveleigh St Markets, consulting on various projects, acting as an ambassador and sitting on many produce judging panels.

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May-June

## FRANK THEODORE

\$120

### De Costi Seafoods

'Oysters'

FT0905

Tuesday 9 May

6:30pm

A class of oyster tasting – led by Frank Theodore from one of the leading seafood providers in Sydney. He will discuss how to identify the different oyster types, what to look for when buying them and what flavour profiles you are tasting. A night of oysters and champagne. Strictly limited to 24 people.

## DAN PEPPERELL

\$120

### Restaurant Hubert

'Restaurant Hubert

DP1005

Wednesday 10 May

6:30pm

This subterranean restaurant on Bligh Street has taken the Sydney restaurant scene by storm and in this class Dan will show us how he skilfully converts classic French dishes into a modern style and why he has received rave reviews.

## SOMER SIVRIOGLU

\$120

### Efendy and Anason

'The Flavours of Istanbul'

SS1906

Monday 19 June

6:30pm

With a portfolio of awards and two thriving restaurants Somer is the chef to go to for everything Turkish. His first restaurant Efendy specialises in neighbourhood Anatolian cooking and the second restaurant is a modern Istanbul style seafood and vegetable mezzebar. Somer's food is as lively and inspirational as is his native Istanbul.



## CLAYTON WELLS

### Automata

Head chef of Automata, in inner Sydney's Chippendale, simply knew he'd found his passion during work experience. Since then, he has worked in some of the world's top food spots. First Quay with Peter Gilmore, then Tetsuyas, followed by a stint at Noma with Rene Redzepi. After opening his own restaurants, including Viajante in East London with chef Nuno Mendes in 2010 (which earned a Michelin star in its first year) and the first Momofuku outside of New York with Ben Greeno in 2011, Wells went on to open Automata in 2015 and was rewarded with 2 Sydney Morning Herald Chef's hats and a place in Gourmet Travellers Top 100 Australia Restaurant.

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June

## JAMES VILES

\$225

### Biota Dining & Rooms

*'Hands On Natural Bread Making'*

JV2106

Wednesday 21 June

6:30pm

James' motivation and approach is not a forced thing, it is very natural and fluid and he pours his energy into what inspires him. This is evident in the food that James creates, down to the bread that he makes for his restaurant. Sue claims James makes the best rye bread she has ever eaten. If you ever wanted to make bread at home – this is the class. James will explain the techniques involved, kneading, proving and the importance of the mother. At the end of the class, you will take home your own "mother" and your own hand made bread.

## FEDERICO ZANELLATO

\$120

### LuMi Bar and Dining

*'Chef of the Year'*

FZ2606

Monday 26 June

6:30pm

The menu at LuMi is a mix of Federico's experience in both Italy and Japan. His technique has precision and his ideas are innovative. Federico was awarded the Sydney Morning Herald Chef of the Year 2017 and retained his aptly awarded 2 Hats. Come and see what makes LuMi shine.



## FRANK CAMORRA

### MoVida

MoVida chef and co-proprietor Frank Camorra was born in Barcelona and his family migrated to Australia. MoVida was established in Melbourne and quickly received two Hats and Camorra was awarded the coveted Chef of the Year. Frank has written five cook books on Spanish food including one on the tapas bars of Barcelona. He is a frequent visitor to Spain and keeps up with all the latest trends. MoVida now has six outlets, Melbourne, Sydney and Bali. Frank is also the co author of five books and spends time hosting overseas gourmet tours.

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June-July

## STEFANO MANFREDI

\$120

### Chef and Author

*'Presenting Piemonte'*

SM2706

**Tuesday 27 June**

**6:30pm**

The region of Piemonte in northern Italy will be the focus of this class. The Piemontes town of Bra is where the slow food movement had its humble beginnings and is now recognised world wide. Stefano will feature slow cooking in this class. This year Stefano and Sue are taking their gourmet tour to Piemonte in September.

## BELINDA JEFFERY

\$130

### Chef and Author

*'10th Anniversary'*

BJ2806

**Wednesday 28 June**

**6:30pm**

Belinda's all time favourite book "Mix and Bake" is celebrating its 10 year anniversary and to honour this milestone a new edition with 20 new recipes is being released. Belinda will present two new recipes from the book plus two more new recipes never demonstrated before. Book early.

## NATALIE CONTI

\$69

### Accoutrement In-House Chef

*'Kids in the Kitchen 6-8 years'*

KK040717

**Tuesday 4 July**

**10:30am**

The children will learn kitchen skills and cook a menu while having fun. They will have lots to do and lots to eat and come home with recipes to share with the family. Limited to 14.



**GIOVANNI PILU AND  
ALESSANDRO PAVONI**  
Pilu at Freshwater /  
Pilu at Akuna Bay and Ormeggio /  
Via Alta / Chiosco

Giovanni and Alessandro have been hosting gourmet tours with Sue for several years. They have been to Sardinia, Lombardy, Lake Como and Venice and Tuscany. This year the boys will revisit the romantic city of Venice. See page 4 for details of this year's tour to Venice.

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July

**NATALIE CONTI** **\$69**

**Accoutrement In-House Chef**

*'Kids in the Kitchen 8-10 years'*

**KK050717** **Wednesday 5 July** **10:30am**

The children will learn kitchen skills and cook a menu while having fun. They will have lots to do and lots to eat and come home with recipes to share with the family. Limited to 14.

**NATALIE CONTI** **\$69**

**Accoutrement In-House Chef**

*'Kids in the Kitchen 10-13 years'*

**KK060717** **Thursday 6 July** **10:30am**

The children will learn kitchen skills and cook a menu while having fun. They will have lots to do and lots to eat and come home with recipes to share with the family. Limited to 14.

**PETER GILMORE** **\$130**

**Quay & Bennelong**

*'Food Inspired by Nature'*

**PG2407** **Monday 24 July** **6:30pm**

Peter is the Executive Chef of Quay, which has been included in the World's 50 Best Restaurants since 2009. Two years ago Gilmore took over the iconic Bennelong at the Sydney Opera House. This class will give you a unique insight into the master behind these two great restaurants. Book early.





## SERGE DANGEREAU

### Bathers' Pavilion

Pioneer, innovator and veteran chef. For the past 18 years, Serge has been the chef/owner of the iconic Bathers' Pavilion situated at Balmoral Beach. He was the original chef in Sydney to introduce "Paddock to Plate" and encourage many producers to work with him to achieve this. Sue and Serge have worked together since the late 1980s. Both are innovators in the industry and share a great love of France and its food so it was just a natural progression to cohost Gourmet Tours to France.

This year they will be spending 10 days in Provence. See page 4 for details of this year's tour to France.

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July

## KUMAR MAHADEVAN

\$120

### Abhi's & Aki's

*'The Secrets of Indian Vegetables'*

KM2507

Tuesday 25 July

6:30pm

Often referred to as the guru of Indian cuisine, Kumar comes from a vegetarian family with 26 years of experience in the industry. He will unlock the secrets to spice up your vegetables. Sydney's favourite Indian chef.

## ALEX HERBERT

\$120

### Chef

*'The Prime Ingredient'*

AH2607

Wednesday 26 July

6:30pm

Alex has been working extensively with Olive Oil which most of us only use as a dressing or a cooking medium. The versatility and varieties of Olive Oil along with its health benefits, are underestimated. Sweet or savoury, olive oil should be treated as the prime ingredient.

## STEPHEN HODGES

\$120

### Sydney Fresh Seafood

*'Shellfish'*

SH3107

Monday 31 July

6:30pm

Steve's first class this year was dedicated solely to fish, this class is dedicated to the techniques of correct preparation and cooking of shellfish. Steve will be joined by Brett Colley from Sydney Fresh Seafood.



## FRANK THEODORE

Sales Manager, De Costi Seafoods

George and Andrea Costi established the De Costi brand in 1981. Operations were housed from the Sydney Fish Markets in Pyrmont, where the founding store still remains today. Frank is the sales manager of De Costi Seafoods and has curated a list of Australian oysters. He believes that his customers are interested in what they eat and where it comes from. He has dedicated his life to seafood and educating people about what to look for and taste in seafood and is an expert on oysters.

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August

### DAMIEN PIGNOLET

\$120

#### Regatta Rose Bay

*'Sauce Masterclass'*

DP0108

Tuesday 1 August

6:30pm

What is the difference between a simply grilled steak and it being served with a sauce? The very nature of the meat is enhanced with flavour and texture to bring it to a greater height. Damien's life in the kitchen has been enriched by the alchemy of sauce-making starting with his classical training and venturing to the more creative. Savoury or sweet it's about balancing and never overwhelming the subject matter.

### MATTHEW EVANS

\$130

#### Fat Pig Farm

*'Friday Feast'*

ME2808

Monday 28 August

6:30pm

Home cooking, paddock to plate – Matthew has opened a restaurant on his Fat Pig Farm with his wife Sadie in the picturesque Huon Valley of Tasmania. The converted food critic to farmer is the author of ten cook books, the last being "For The Love of Meat". The recipes in this book are a reflection of positive change in the attitude to the consumption of meat.



## FRANK SHEK

### China Doll

Frank was born in Dundee Scotland, in the county of Angus to Hong Kong parentage. Frank's family heritage stems from a small fishing island off the Kowloon Peninsula of Hong Kong. His passion for cooking was influenced by his family's desire to maintain its Chinese roots in the midst of Scottish culture. His was a progressive path into the world of food, following his parents lead through a small Asian eatery in Scotland. He continued to expand his interest in Asian cuisine in Hong Kong, before heading to Australia at the age of 24 to pursue his inquisitive nature in fine food working at such leading establishments as Rockpool and Billy Kwongs.

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August-September

## FRANK SHEK

\$120

### China Doll

*'Seafood by China Doll'*

FS3008

**Wednesday 30 August**

**6:30pm**

China Doll is a modern take on the culinary traditions from China, Hong Kong, Japan and South East Asia. Frank is inspired not only by his heritage but by his own dynamic team of chefs from across Asia. This seafood class is a perfect illustration of Frank and his team's talent.

## NATALIE CONTI

\$69

### Accoutrement In House Chef

*'Kids in the Kitchen 6-8 years'*

KK250917

**Monday 25 September**

**10:30am**

The children will learn kitchen skills and cook a menu while having fun. They will have lots to do and lots to eat and come home with recipes to share with the family. Limited to 14.

## NATALIE CONTI

\$69

### Accoutrement In House Chef

*'Kids in the Kitchen 8-10 years'*

KK260917

**Tuesday 26 September**

**10:30am**

The children will learn kitchen skills and cook a menu while having fun. They will have lots to do and lots to eat and come home with recipes to share with the family. Limited to 14.



## JAMES VILES

### Biota Dining & Rooms

James' career began at a young age as chef at The Schoolhouse in the Southern Highlands where he had grown up.

As head chef at the restaurant, he received the accolade of being one of the youngest chefs ever awarded a Sydney Morning Herald Chef's Hat, at the age of 23. Chef and director of two hatted Biota Dining and Rooms in NSW Bowral, James Viles has become one of Australia's most respected young chefs and restaurateurs for his commitment to sustainability and his imaginative modern food. Biota has 13 Scandinavian-style rooms within the beautiful gardens.

FIND THIS CLASS ON PAGE 14

## September-October

### NATALIE CONTI

\$69

#### Accoutrement In House Chef

*'Kids in the Kitchen 10-13 years'*

KK270917

Wednesday 27 September

10:30am

The children will learn kitchen skills and cook a menu while having fun. They will have lots to do and lots to eat and come home with recipes to share with the family. Limited to 14.

### CLAYTON WELLS

\$120

#### Automata

*'Automata'*

CW1610

Monday 16 October

6:30pm

Clayton opened Automata in 2015 and was promptly awarded 2 hats by the Sydney Morning Herald Good Food Guide and is #32 on Gourmet Travellers top 100 Australian Restaurants. The word "automata" suggests "brilliant" and "original" and this is a fair comment to describe Clayton's approach to food. Automata's menu frequently changes, paying tribute to the cultural experiences he has accumulated whilst working and travelling abroad. He combines the fine dining style of food he likes to cook with a relaxed freedom and energy.

### MIKE McENEARNEY

\$120

#### No 1 Bent St By Mike

*'New Book'*

MM1710

Tuesday 17 October

6:30pm

Mike spearheaded a new and simple way to dine focusing on fresh and seasonal food and in doing so has unconsciously endorsed and promoted healthy eating. His new book highlights how easy it is to look after our health and well being while eating beautiful food. All with Mike's distinctive style.



## ROSS LUSTED

### The Bridge Room

Ross has had an extensive career in award winning restaurants and hotels. He held the role of Executive Chef in Neil Perry's Rockpool before moving on to the Park Hyatt Sydney's Harbour Kitchen Bar.

He then left our shores for Singapore's Mezza 9 and moved to the head of Food and Beverage Development for Aman Resorts.

After ten years being involved in kitchen design, tabletop selection, styling and food presentation for The Aman Resorts, Ross returned to Australia and opened The Bridge Room which has received a multitude of awards.

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October

## FRANK SHEK

\$225

### China Doll

*'Hands On Dumplings'*

 Hands-On

FS2110

**Saturday 21 October**

**10:30am**

Whether they are panfried, boiled, deep fried or steamed, Chinese dumplings are fun and satisfying. This will be Frank's 4th year showing us the China Doll's treatment of the dumpling. Not a repeat of last year's class. You will take home your own handmade dumplings and taste Frank's outstanding examples. Class limited to 14.

## MICHAEL RANTISSI

\$120

### Kepos Street Kitchen

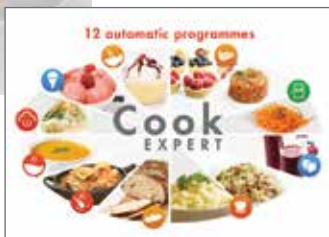
*'Hummus and Co'*

MR2410

**Tuesday 24 October**

**6:30pm**

Michael Rantissi grew up in Tel Aviv watching his mum cook and feasting on the multi cultural offerings of his neighbourhood. His first cook book "Falafel for Breakfast" is a collection of modern Middle Eastern recipes ideal for sharing. The great success of this book prompted the call for the second book. In this class, Michael will showcase some of his favourite recipes – steeped in his philosophy of a plentiful kitchen and firmly placing Michael as the leading force of Middle Eastern cuisine in Sydney.



Magimix is synonymous with Accoutrement and has been featured in the store for 46 years and still remains the No 1 kitchen appliance. What other electrical appliance gives you a 30-year warranty on the motor?

Last year after seven years of development Magimix introduced the **Cook Expert**. It is the ultimate kitchen accessory which will enable you to cook a myriad of dishes from starters to desserts. The Cook Expert with 12 automatic functions can whisk, blend, steam, purée and make bread, pastry and pasta dough in the double wall, stainless steel thermo bowl. The Cook Expert converts to a food processor allowing you to slice, grate, mince, chop and much more. I have been testing the machine personally for six months and have had great success and I give it my full endorsement.

Accoutrement will conduct free demonstrations during 2017. Call 02 9969 4911 to book a place.



Every kitchen needs at least one cast iron casserole and Le Creuset is my choice. Accoutrement has been selling Le Creuset for 46 years from its early beginnings of only one colour, orange or plain black to an extensive range of colours and sizes.

Le Creuset were the first to introduce the cast iron grill which is now an essential in the modern kitchen or barbecue. Made in France since 1925.





Different Drop is a Mosman-based online wine retailer specialising in unique and innovative Australian wines from the country's finest boutique producers.

We personally hand-select every wine we sell and only put our names to wines of unique styles, great quality and value for money.



Hungerford Hill is a boutique estate in the heart of the Hunter making distinguished wines that are regional and authentic. Family owned for over a decade, the Kirby family has worked tirelessly to build on the winery's proud reputation that began over forty years ago and to create a memorable cellar door experience. The passion behind the wine comes from an able team guided by Winemaker Adrian Lockhart, making wines with a focus on cool climate regions from around NSW that are packed with character and interest.



**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.

**WATERSHED**  
PREMIUM WINES  
MARGARET RIVER



*Awaken Your Senses*

Watershed Premium Wines was established in 2002 and is situated towards the southern area of the Margaret River region. Watershed Wines is one of the few major producers to have the capacity to satisfy the international wine market demand and uses traditional varieties of Chardonnay and Cabernet Sauvignon as well as Zinfandel, Sangiovese and Viognier.