

Accountrement

COOKING CLASSES

2018



Peugeot - France



Pillivuyt - France

The Accoutrement cooking school started in 1982 and was the first professional cooking school in Sydney. We have a masterful team of chefs to teach you their craft.

In recent years we have embarked on hands-on classes which have been particularly successful. Held on Saturday mornings, this is your chance to work in an intimate environment with real professionals.

We take you on some very exciting culinary expeditions – Sri Lanka, Laos, Thailand, Cambodia, Vietnam, China, Turkey, India, Greece, Israel, France, Spain and Italy.

We teach you the latest trends in cocktails, hands-on pastry, seafood, pickles, fermenting, Asian dumplings, organic wholefoods, Asian street food and charcuterie – and the best part is we have chefs like Amy Chanta, Peter Gilmore, Alessandro Pavoni, Giovanni Pilu, Serge Dansereau, Somer Sivrioglu, David Tsirekas, Federico Zanellato, Damien Pignolet, Belinda Jeffery, Frank Camorra, Alex Elliott-Howery, Stefano Manfredi, Stanley Wong, Rodney Dunn, Frank Shek, Kumar Mahadevan and Victor Moya as well as some fresh new faces; Tiw Rakarin, O Tama Carey and Analiese Gregory.

PLEASE NOTE: Our classes now start at 7pm as we have found that 6:30 has been a difficult arrival time for some.

Please book now and do keep an eye on our emails as we will announce more classes during the year.

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, phone us or simply drop in to our store.

611 Military Road, Mosman NSW 2088

Cooking School Phone – 02 9969 4911 • Fax – 02 9969 7929

Email – accoutrement@bigpond.com

www.accoutrement.com.au

What to Expect

Demonstration classes run for 2½ hours and start at 7:00pm 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.

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 2018

Frank Camorra - MoVida
Amy Chanta - Chat Thai
Natalie Conti - Accoutrement
Serge Dansereau - Bathers' Pavilion
Ben Davidson - Uberbar Tools
Holly Davis - Chef and Author
Rodney Dunn - The Agrarian Kitchen
Emma Ellice-Flint - Chef/Nutritionist
Alex Elliott-Howery - Cornersmith Cafe
Peter Gilmore - Quay/Bennelong
Analiese Gregory - Franklin
Lorraine Godsmark - Lorraine's Patisserie
Stephen Hodges - Sydney Fresh Seafood
Belinda Jeffery - Chef/Author
Ross Lusted - The Bridge Room

Kumar Mahadevan - Abhi's/Aki's
Stefano Manfredi - Chef/Author
Mike McEneaney - No 1 Bent St By Mike
Monday Morning Club - Authors
Alessandro Pavoni - Ormeccio/Via Alta
Damien Pignolet - Chef and Author
Giovanni Pilu - Pilu at Freshwater
Tiw Rakarin - Mekong
Michael Rantissi - Kepos Street Kitchen
O Tama Carey - Lankan Filling Station
David Tsirekas - 1821
Frank Shek - China Doll
Somer Sivrioglu - Efendy/Anason
Stanley Wong - Eastside Kitchen & Bar
Federico Zanellato - LuMi Bar & Dining

GOURMET TOURS

Gourmet Tours 2018

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Gourmet Tours 2018

SOUTH AFRICA – 2-13 May	Sue Jenkins and Liam Tomlin in Capetown
SPAIN – 29 Aug – 8 September	Frank Camorra and Sue Jenkins
LAKE GARDA – 8-15 September	Alessandro Pavoni, Giovanni Pilu and Sue Jenkins
UMBRIA – 15-25 September	Stefano Manfredi and Sue Jenkins

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

For full details of tours, visit our website www.accoutrement.com.au

SOUTH AFRICA – 2-13 MAY 2018

SUE JENKINS AND LIAM TOMLIN (CAPETOWN)



**BOOKED
OUT**

The most exciting tour of Africa you will ever have the chance to experience. 11 days starting in Capetown and concluding in Johannesburg. We will have exclusive use of the hotels in Manna Bay 4 nights, Babylonstoren 3 nights, Jamala Madikwe Royal Safari Lodge 4 nights. Enjoy breathtaking landscape of Capetown, gastronomic treasures at Babylonstoren. Dine al fresco beneath Africa's ink-rich skies.
\$13,990 per person includes all meals, wine, accommodation and excursions. Land content only – limited to 10 people.

SPAIN – 29 AUGUST-8 SEPTEMBER 2018

FRANK CAMORRA AND SUE JENKINS



Spend 10 days with Frank Camorra in beautiful Andalucia in the south of Spain. Stay in a carefully restored 200 year old olive mill surrounded by mountains and olive trees. Visit a fantastic old market in Antequera, a local winery producing PX and a museum with artefacts dating back to the Romans plus treasures of the Moorish occupation of Spain. Bodegas, markets and a walking tour in Cordoba, Frank's home town. See Ronda, a town perched on a gorge connected by a spectacular bridge.
\$10,900 per person includes all meals, wine, accommodation and excursions. Land content only – limited to 10 people.

LAKE GARDA – 8-15 SEPTEMBER 2018

ALESSANDRO PAVONI, GIOVANNI PILU AND SUE JENKINS



We will take you to Alessandro's home town, Lake Garda where we will stay on an exclusive estate on the western shore of Lake Garda. Visit the Vittoriale degli Italiani exploring this complex of buildings, squares, gardens and waterways. Lunch at Trattoria Riolet where the menu is cooked over the open fire. See the production of the famous cheese Formagella di Tremosine. Sip rose wines from the Costaripa Winery.
\$10,900.00 per person includes all meals, wine, accommodation and excursions. Land content only – limited to 10 people.

UMBRIA – 15-25 SEPTEMBER 2018

STEFANO MANFREDI AND SUE JENKINS



Umbria, often called the green heart of Italy as well as the land of mysticism and saints. Visit Assisi to see Giotto's dazzling frescoes. Stroll through ancient villages absorbing their unique history of art, architecture and food. Stefano always finds unique little osterias, delicious local wines and of course there will be plenty of time to lay about the pool and enjoy the villa and its beautiful gardens.
\$10,900 per person includes all meals, wine, accommodation and excursions. Land content only.

shop online – www.accoutrement.com.au





Ratblock - Australia



Kai Shun - Japan



Cutipol - Portugal



Alessi - Italy



Sands Made - Australia



SolidTeknics - Australia



Spring - Switzerland



BEN DAVIDSON

Uberbar Tools

Ben Davidson is one of Australia's leading drinks, cocktails and bar experts. He is a multi-award winning, former Cocktail World Cup Champion (2004) and Australian Bartender of the Year (2003, 2005). With over 20 years' experience behind the bar he is one of the most knowledgeable spirits professionals and culinary cocktail craftsmen.

In 2013, he was awarded Ambassador of the Year at the Australian Bar Awards and the Australian Liquor Industry Awards. In 2016 Ben joined the Über Bar Tools business, Australia's leading bar tool innovator, as lead consultant in the areas of advocacy, outreach, training and education.

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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 is the author of two cookbooks, "Falafel for Breakfast" and "Hummus and Co".

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March

March-April

BEN DAVIDSON

\$99

Überbartools

Hands-On

'Hands On Cocktail Masterclass'

BT100318 **Saturday 10 March**

5:00pm

Learn the methods and techniques needed to make simple and delicious cocktails at home. During this 90 minute masterclass, you will master the practices of pouring, measuring, stirring and shaking. Ben Davidson is one of Australia's leading cocktail and bar professionals, with over 20 years of experience in hospitality and the service of drinks. The price includes a gift bag with a minimum value of \$35.00, cocktail tasting, finger food and all customers will receive 30% off all Uberbartools purchases on the night. The perfect way to kick off a Saturday night! Hands on Class. Class limited to 14. Duration - 1.5 hours.

DAVID TSIREKAS

\$120

1821

'Pythagoras the First Vegetarian'

DT260318 **Monday 26 March**

7:00pm

Greek philosopher Pythagoras was one of the world's first modern vegetarians and became something of an outsider because of it. Fast forward to today where vegetarianism is mainstream and David will show you why vegetables are such a delicious part of the Greek diet. Demonstration style class.

MIKE McENEARNEY

\$120

No 1 Bent St By MikeF

'Autumn by Mike'

MM270318 **Tuesday 27 March**

7:00pm

Mike is the Executive Chef and owner of No 1 Bent Street by Mike and Kitchen by Mike. He has over 25 years experience, has two books to his name and is the Creative Director of the Carriageworks Farmers Markets. The hot summer has come to an end and Mike applies his philosophy of generosity, simplicity and authenticity to the produce of Autumn. Demonstration style class.

LORRAINE GODSMARK

\$225

Lorraine's Patisserie

Hands-On

'Hands On Pastry'

LG070418 **Saturday 7 April**

10:30am

Lorraine returns for the 13th 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. Hands On Class.

MICHAEL RANTISSI

\$120

Kepos Street Kitchen

'Cosmopolitan Tel Aviv'

MR100418 **Tuesday 10 April**

7:00pm

For modern Israeli food inspiration look no further than this award winning chef. With two books "Falafel for Breakfast" and "Hummus & Co" and two successful restaurants - Michael will show you the charm of middle eastern food. Demonstration style class.





FRANK CAMORRA

MoVida

MoVida chef and co-proprietor, Frank was born in Spain and his family migrated to Australia. In 2004 he opened the first MoVida and has since gone on to open several Spanish restaurants. He has co-written five books and in 2016 hosted his first trip with Sue to Barcelona. In September 2018 Frank and Sue will return to Spain with a small group and explore the Andalucian region. 10-13

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STEFANO MANFREDI

PizzAperla

Stefano is an Italian-born chef, author and leading exponent of modern Italian cuisine in Australia. He has opened and operated several restaurants in Sydney since 1983, and has written on food and cooking since 1988. He has been hosting gourmet tours with Sue for close to a decade and this year will take a tour to Umbria in September.

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April

FRANK CAMORRA

\$130

MoVida

'Southern Spain'

FC110418 **Wednesday 11 April** 7:00pm

In Andalusia the Moorish influence has left a distinct mark on the culture and cuisine. The introduced ingredients are still prominent today – saffron, almonds, eggplants, lemons, oranges, cinnamon and rice. Frank and Sue will be taking a tour to this region in September 2018. Demonstration style class.

NATALIE CONTI

\$69

Accoutrement In House Chef

'Kids in the Kitchen 6-8 years'

KK170418 **Tuesday 17 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. Participants will receive recipes and sit down to lunch at the end of the class.

NATALIE CONTI

\$69

Accoutrement In House Chef

'Kids in the Kitchen 8-10 years'

KK180418 **Wednesday 18 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.

Participants will receive recipes and sit down to lunch at the end of the class.

April-May

NATALIE CONTI

\$69

Accoutrement In House Chef

'Kids in the Kitchen 10-13 years'

KK190418 **Thursday 19 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.

Participants will receive recipes and sit down to lunch at the end of the class.

MONDAY MORNING CLUB

\$120

Authors

'Brunch with the Sisterhood'

MM160518 **Wednesday 16 May** 10:30am

For more than 10 years this group of passionate women have been meeting every Monday to cook and help keep their culinary heritage alive. With three books and another on the way, the girls find time to slow down for brunch – not a meal but a ritual. Demonstration style class.

ROSS LUSTED

\$120

The Bridge Room

'A Bridge to Inspiration'

RL210518 **Monday 21 May** 7:00pm

Accomplished 3-hatted chef Ross Lusted presents a continually evolving menu influenced by a career spent travelling the globe and delivered via his well honed skills both in the kitchen and front of house. An award winning dining experience and a class that should not be missed. Demonstration style class.





HOLLY DAVIS

Chef and Author

Holly is one of the co-founders of Sydney's Iku Wholefoods and has been a long time champion for the attainment of great health through the use of sustainable organic wholefoods; appropriate to the season. Her cooking style embraces the dietary principles employed by indigenous people from around the globe, prior to industrialisation. She has been experimenting with fermenting food and drinks for over four decades. Her second book "Ferment - A guide to the Ancient Art of Culturing Foods", was published September 2017, has inspired chefs and home cooks alike and is in its second print. "Ferment" will be published in the USA mid next year.

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STANLEY WONG

Eastside Kitchen and Bar

Stanley grew up in Germany with a German mother and Chinese father and has worked extensively in restaurants through Europe before setting out overseas to connect with his Chinese heritage. He secured a position at the luxurious Mandarin Oriental Hotel in Hong Kong, where he worked for five years leading a team of over 120 chefs. He was then asked by iconic chef Jean-Georges Vongerichten to open a restaurant with him in New York, where he worked for five years cooking South East Asian fusion food. Moving back to Hong Kong Stanley worked for a major restaurant group opening various venues including three at The Venetian in Macau. His latest venture Eastside Kitchen and Bar was opened in 2015.

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May

STEFANO MANFREDI **\$120**

pizzAperta

'The Green Heart of Italy'

SM22518 Tuesday 22 May 7:00pm

Umbria is the only Italian region having neither a coastline nor a border with other countries and is the destination for a tour hosted by Stefano and Sue in September 2018. Umbrian cuisine is simple, seasonal and urbane. Demonstration style class.

HOLLY DAVIS **\$225**

Chef and Author

Hands-On

'Hands on Fermenting'

HD260518 Saturday 26 May 10:30am

Learn to make probiotic rich foods to offer support to your immune system, aid your digestion and control your sugar cravings. Wild fermented foods have delicious complex flavours, incredible textures and they happen to do you good! We will utilise what is plentiful this month and you will pack and take home your own jars, which will naturally ferment over the following two weeks or so. You will also get to sample some of Holly's delicious examples. Hands on class – places limited to 14.

May

PILU & PAVONI **\$120**

Pilu's & Ormeggio

'Lake Garda'

PP280518 Monday 28 May 7:00pm

On the edge of the Dolomites is the largest freshwater lake in Italy and the place that Alessandro calls home. This class will showcase the food of Northern Italy and give you a peek at what's in store for the trip that Alessandro, Giovanni and Sue will be hosting in September 2018. Alessandro and Giovanni presenting together always makes for an entertaining evening. Demonstration style class.

SERGE DANSEREAU **\$120**

Bathers' Pavilion

'Normandy'

SD300518 Wednesday 30 May 7:00pm

Normandy – the land of Monet, apples and Calvados. Its extensive coastline sees local ingredients married with the bounty of the sea. Add the famed butter, cream and cheese and you have a class that encapsulates the heart of Norman gastronomy. Demonstration style class.



VICTOR MOYA

Ormeggio

Victor arrived in Australia from Valencia, Spain in 2011. After working with 3 Michelin Star chef, Pedro Subijana in Spain he then moved to Rome to work with celebrated chef Heinz Beck.

From Rome he moved to Belgium and back to Spain – following the European Michelin path.

Victor became Head Chef of Ormeggio in 2014 where he has maintained the coveted second Chef's Hat in the Sydney Morning Herald Good Food Guide.

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AMY CHANTA

Chat Thai

In the early 80s Amy Chanta arrived in Australia with \$300 in her pocket. Two years later she had enough money for her son Pat and her daughter Palisa to join her. By then she started working in the kitchen of the U-thong in Cammeray, one of the city's earliest Thai restaurants. In 1989 Amy opened the first Chat Thai in Liverpool St. 26 years on, less one business partner, Amy now has six Chat Thai restaurants plus Assamm Restaurant, Samosorn Foodhall, Jarernchai Asian Grocer and Boon Café.

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June-July

STANLEY WONG

\$120

Eastside Kitchen and Bar

'Eastside Kitchen and Bar'

SW040618 **Monday 4 June** 7:00pm

Stanley has had 30 years plus experience worldwide including The Mandarin Hotel in Hong Kong and the Spice Market in New York City as Executive Chef. His new venture – Eastside Kitchen and Bar – draws inspiration from New York's high-end steak houses, Japans love of seafood and seasonality and the buzz of Hong Kong dining. Stanley is only in Sydney for one week in every month so don't miss the opportunity to see him in action at Accoutrement. Demonstration style class.

SHEK AND CHEONG

\$225

China Doll

Hands-On

'Hands On Dumplings'

SC160618 **Saturday 16 June** 10:30am

Frank and Tim are back for the 5th year to teach this class. Dumplings have been around for thousands of years and whether you boil, panfry, steam or deep fry them, dumplings are a firm favourite. You will take home your own handmade dumplings and taste Frank's outstanding examples. Hands on class – places limited to 14.

PAVONI AND MOYA

\$120

Ormeggio

'A Trip via Spain'

PM020718 **Monday 2 July** 7:00pm

A culinary collaboration between Alessandro and his business partner and co-chef Victor, presenting an interactive re-interpretation of dishes inspired by each of their home country's cuisine. Spain meets Italy. Demonstration style class.

July

AMY CHANTA

\$225

Chat Thai

Hands-On

'Hands On Feast from Thailand'

AC030718 **Tuesday 3 July** 7:00pm

Amy has built a restaurant empire from scratch. Starting in 1989 with the opening of the first Chat Thai to the addition of other venues such as the Boon Cafe, the Jarern Thai Grocery and the establishment of Boon Luck Farm in Byron Bay. Here she grows everything from 30 different types of eggplant to sticky rice corn to supply the multiple venues. When it comes to Thai food and ingredients, few have the passion that Amy has and there is no one better to learn from. Hands On Class - places limited to 14.

KUMAR MAHADEVAN

\$120

Abhi's and Aki's

'The Six Elements of Indian Cooking'

KM040718 **Wednesday 4 July** 7:00pm

Sweet, salty, bitter, sour, sharp and spicy. The building blocks of Indian cooking. An authentic Indian meal is said to have a balance of all these flavours with different dishes showcasing the different elements. Kumar is the chef that can show you how to achieve this balance. Demonstration style class.





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

Giovanni and Alessandro have been hosting gourmet tours with Sue for several years. They have been to Sardinia, Lombardy, Lake Como and Venice. This year the boys will take a tour to Alessandro's home region of Lake Garda.

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RODNEY DUNN
The Agrarian Kitchen

The Agrarian Kitchen was established by Rodney Dunn and his wife, Séverine Demanet when they moved from Sydney to Tasmania in July 2007 to transform the 19th century schoolhouse into Tasmania's first hands-on, farm-based cooking school. Cooking classes commenced in November 2008. The former Australian Gourmet Traveller food editor expanded to incorporate The Agrarian Kitchen Eatery and Store in June 2017 after extensive renovations to an old mental asylum in nearby Willow Court.

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July

NATALIE CONTI **\$69**

Accoutrement In House Chef

'Kids in the Kitchen 6-8 years'

KK100718 Tuesday 10 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.

Participants will receive recipes and sit down to lunch at the end of the class.

NATALIE CONTI **\$69**

Accoutrement In House Chef

'Kids in the Kitchen 8-10 years'

KK110718 Wednesday 11 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.

Participants will receive recipes and sit down to lunch at the end of the class.

July-August

NATALIE CONTI **\$69**

Accoutrement In House Chef

'Kids in the Kitchen 10-13 years'

KK120718 Thursday 12 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.

Participants will receive recipes and sit down to lunch at the end of the class.

EMMA ELLICE-FLINT **\$120**

Nutritionist and Chef

'Longevity and Vitality'

EE070818 Tuesday 7 August **7:00pm**

Emma is the picture of good health and the best advertisement for eating delicious wholefoods. This class is centred on cooking with anti inflammatory ingredients that positively affect the gut, liver, cardiovascular system and whole wellbeing. Good health with the bonus of a chef's knowledge of flavour. Demonstration style class.





SOMER SIVRIOĞLU

Efendy and Anason

Somer hails from Istanbul and arrived in Australia aged 25. He then opened Efendy in Balmain.

Somer has a creative approach to Turkish regional food. He is a regular chef representing Turkey in the Sydney International Food Festival, New York Food Festival as well as Journey of Taste weekly radio programme on SBS and two seasons of 'Somer' in Mutfagi' (Somer's Kitchen) on Turkish television.

He writes a weekly column for the Turkish newspaper Lezzete Yolculuk and is the proud co-author of the Efendy cookbook "Anatolia". In 2015 Somer opened the doors to his second restaurant "Anason" in Barangaroo.



ALEX ELLIOTT-HOWERY

Cornersmith

Alex Elliott-Howery is the co-founder of what has become a thriving and boundary-breaking food community in inner Sydney. She runs the Cornersmith cafes, renowned for their generosity and strong conscience when it comes to sustainably sourced food. Alex teaches pickling and preserving workshops at the Cornersmith cooking school, the Picklery. She and her team of picklers, fermenters, cheesemakers, bread bakers and others have taught many hundreds of classes over the years. She is the author of "Cornersmith – Recipes from the Café and Picklery" and co author of "Cornersmith – Salads and Pickles"

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August

August

FRANK SHEK \$120

China Doll

'Signature Dishes of China Doll'

FS080818 **Wednesday 8 August** 7:00pm

Frank has always challenged perceptions of what "Asian food" should be. His menu at China Doll illustrates a modern take on culinary traditions from a medley of Asian cuisines. This class will showcase the dishes that have made China Doll what it is today. Demonstration style class.

SOMER SIVRIOĞLU \$120

Efendy and Anason

'Anatolian Winter'

SS130818 **Monday 13 August** 7:00pm

The Turkish cuisine offers a whole host of winter warmers that are ideal for the cold month of August. From soups to hearty vegetable and meat dishes, this is winter comfort food with the exotic flavours of Anatolia. Demonstration style class.

STEPHEN HODGES \$120

Sydney Fresh Seafood

'Seafood Seasonality'

SH140818 **Tuesday 14 August** 7:00pm

Pair the freshest bounty from the ocean with the unrivalled seafood expertise of Stephen Hodges (ex Fishface) and you have a teaching and tasting experience second to none. All you have ever wanted to know about the preparation and cooking of seafood. Demonstration style class.

RODNEY DUNN \$130

The Agrarian Kitchen

'The Agrarian Kitchen Eatery'

RD150818 **Wednesday 15 August** 7:00pm

Rodney and Severine opened the Agrarian Kitchen Eatery in June 2017 and within six months had been promptly awarded two chef's hats. The restaurant is housed in a refurbished heritage building in New Norfolk Tasmania, creating a space where local, seasonal produce is celebrated. An unmissable experience when in Tasmania and a class that will inspire. Demonstration style class.

ALEX ELLIOTT-HOWERY \$225

Cornersmith Cafe

Hands-On

'Hands on Pickling'

AE180818 **Saturday 18 August** 10:30am

Alex will share her in-depth knowledge of vinegar-based pickling and show you just how creative you can get and how easy it is. Learn about different pickling traditions and techniques from around the world and how to use them in your own cooking. You will make and take home seasonal pickles such as sweet, savoury and whole varieties as well as learn how to match the right vinegar to the right produce. After this class you'll be confident to pickle anything. Hands on class - places limited to 14.





TIW RAKARIN

Mekong

Born in Thailand, Tiw Rakarin was inspired from an early age to learn all he could about the food industry, starting out as a kitchenhand, before working his way up and honing his culinary skills and knowledge through a variety of international apprenticeship and kitchen roles. His résumé includes stints at a number of Sydney restaurant favourites, including Surry Hills, Mama's Buo, and Cronullas, Alphabet St. After curating the street food in Spice Alley Kensington Street, Tiw now heads up Mekong in Chippendale. His journey through Indochine has been hailed by the Sydney Morning Herald Good Food Guide as "A south east Asian cross pollination that really works."

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O TAMA CAREY

Lankan Filling Station

O Tama Carey began her cooking career quite by accident after finding herself in a kitchen in London. Since then she has worked her way through kitchens and diverse cultures including French training at Bistro Moncur, Chinese at Billy Kwong and Italian at Berta. It was while at Berta that she received her Time Out Chef of the Year award in 2014. Tama has been involved in keeping bees to use their honey; been part of growing, killing and curing pigs for salumi making; taught classes; been a writer for SBS foodonline and run various pop ups and market stalls. Her main project of the moment though is Lankan Filling Station, a street food all day eatery focusing on the classic Hopper.

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August

TIW RAKARIN

\$120

Mekong

'Indochine'

TR200818 **Monday 20 August**

7:00pm

Tiw curated the street food of Spice Alley in Chippendale and has now opened Mekong – the flagship of Spice Alley. The menu is drawn from recipes passed through the Indochine provinces of Myanmar, Laos, Thailand, Cambodia and Vietnam. The resulting dishes are not often seen in Asian restaurants. Demonstration style class.

DAMIEN PIGNOLET

\$120

Chef and Author

'Charcuterie'

DP210818 **Tuesday 21 August**

7:00pm

Derived from the French word for "cooked meat", charcuterie is associated with speciality and gourmet meats that are prepared using artisanal processes. Damien will demonstrate and give you the tools to prepare your own home-made additions to the craft of charcuterie. Demonstration style class.

August/October

O TAMA CAREY

\$120

Lankan Filling Station

'Sri Lankan Street Food'

TC220818 **Wednesday 22 August**

7:00pm

O Tama Carey's Sri Lankan street food has been appearing in various markets and pop ups in Sydney for more than a year. She has now made a permanent return and her new venue "Lankan Filling Station" will open in Darlinghurst this year. An ode to her Sri Lankan heritage. Demonstration style class.

NATALIE CONTI

\$69

Accoutrement In-House Chef

'Kids in the Kitchen 6-8 years'

KK081018 **Monday 8 October**

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'

KK091018 **Tuesday 9 October**

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.





ANALIESE GREGORY

Franklin

Analièse started her career at Logan Brown in Wellington before working in Europe's most prestigious kitchens, including time at Two Michelin Star venues, The Ledbury and Le Meurice, World's Top 50 Mugaritz, and revered three star restaurant Michel Bras. Back in Sydney, Analièse then spent five years alongside Peter Gilmore, heading the team at Quay, at the time it received its rating in the San Pellegrino Top 50. In March 2016 Analièse headed up her own Sydney kitchen at Bar Brose which promptly received One Hat and the Best Bar Food award by the Good Food Guide. Analièse decided to make the seachange in July 2017 to head the kitchen at Franklin in Tasmania where she has again received One Hat for the Good Food Guide.

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BELINDA JEFFERY

Chef and Author

Belinda Jeffery has worked as a chef, TV food presenter, freelance writer, restaurant reviewer and cooking teacher. Writing is the thing that she loves the most and Belinda is the proud author of seven cookbooks. Renowned for her warm and reassuring style, she has garnered a strong following throughout her career, for her never-fail recipes and the pleasure she receives from sharing her knowledge and love of good food with others.

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October

NATALIE CONTI

\$69

Accoutrement In-House Chef

'Kids in the Kitchen 10-13 years'

KK101018 **Wednesday 10 October** 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.

ANALIESE GREGORY

\$120

Franklin

'Franklin from Hobart'

AG151018 **Monday 15 October** 7:00pm

Analièse has spent time in the elite kitchens of Bras in the Aubrac, Mugaritz in San Sebastian and five years at Quay in Sydney – before moving to Hobart as the Head Chef of Franklin. Peter Gilmore has a high regard for Analièse and has stated she is "the most serious and dedicated young chef". Her approach is natural and ingredient driven. Demonstration style class.

FEDERICO ZANELLATO

\$120

LuMi Bar and Dining

'Japan to Italy'

FZ161018 **Tuesday 16 October** 7:00pm

Awarded 2 Hats and 2017 Chef of the Year, Federico's background is Italian. Italy is always on his radar but he has spent a lot of his time travelling and working in Japan. Italy and Japan share a similar approach regarding the seasonality of the produce, the variety, quality and balance of the ingredients that are put in a dish and the importance food has in society and in everyday life. In Federico's hands, the mix of the two cultures appears effortless. Demonstration style class.

October-November

PETER GILMORE

\$130

Quay & Bennelong

'From my Garden'

PG311018 **Wednesday 31 October** 7:00pm

Peter's focus over the last few years has been his garden and experimenting with the extraordinary variety that he has sourced through heritage seed catalogues. Peter has collaborated with growers to ensure the restaurant has a constant supply of unique heritage vegetables, herbs and flowers. This class coincides with the release of Peter's new book. Demonstration style class.

BELINDA JEFFERY

\$130

Chef and Author

'Christmas with Belinda'

BJ051118 **Monday 5 November** 7:00pm

We are very lucky to have Belinda back and teaching at Accoutrement. It's six weeks until Christmas so sit back, relax and let Belinda show you all the ideas you will need to impress family and friends. Expect an alternative menu – this is not traditional Christmas fare! Book early. Demonstration style class.

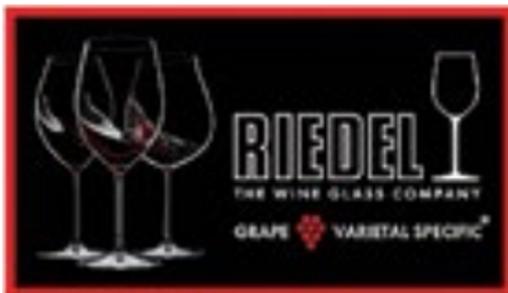




Nugan Estate is an Australian owned and operated family business, producing high quality estate-grown premium boutique wines from Australia's best wine growing regions of Coonawarra and King Valley. From there, olive oil production has been a natural progression for Nugan Estate.



Watershed Premium Wines 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.



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