

Accountrement

COOKING CLASSES
2019

march

GREG MALOUF

\$10

Chef and Author
'Sugar'

GM060319

Wednesday 6 March

6:30pm

We are excited to announce Greg Malouf is in town and will be at Accoutrement for the launch of his new book "Sugar".

There will be conversations and tastings. Greg will discuss his knowledge on Modern Middle Eastern Foods.

Duration of class approximately one hour.

PETER KURUVITA

\$130

Chef, Author and TV Presenter
'Land of Curry Leaves'

PK070319

Thursday 7 March

7:00pm

Native Sri Lankan and an inspirational chef and TV presenter. Kuruvita has just released a new book "Lands of the Curry Leaf" from which he will create sensational dishes. The book is a vegetarian journey through the Subcontinent featuring recipes inspired by India, Pakistan, Nepal, Afghanistan, Bangladesh, Bhutan and Sri Lanka.

After running the highly successful Flying Fish for eight years, he now resides in Noosa operating Noosa Beach House. Peter is recognised worldwide for his expertise with seafood and infusing Sri Lankan spices and world flavours into modern creative dishes.

Demonstration class only.

Book classes online here – www.accoutrement.com.au



PETER KURUVITA

Chef, Author, TV Presenter

Peter Kuruvita began his love affair with food and passion for cooking in the traditional kitchen of his ancestral home in Colombo, Sri Lanka.

After three decades as an award-winning chef and restaurateur, Peter has now diversified his career to encompass the roles of TV presenter, author of three successful cookbooks, industry speaker and restaurant consultant.

march

PILU & PAVONI

\$130

Pilu and Ormeggio
'Sardinia'

PP130319

Wednesday 13 March

7:00pm

The boys are always lots of fun and the class is sure to be entertaining as well as educational. The island of Sardinia surrounded by the Mediterranean has a bounty of seafood. The heart of the class.

The three of us will be taking a limited group to the beautiful island of Sardinia in May. Please go to Gourmet Tours to read more on this trip.

Demonstration class only.

MICHAEL RANTISSI

\$130

Kepos Street Kitchen
'Multicultural Israeli Food'

MR190319

Tuesday 19 March

7:00pm

Michael Rantissi, originally from Tel Aviv opened his first restaurant Kepos Street Kitchen in 2015 with a reputation for serving Middle Eastern food for breakfast lunch and dinner. His style is multicultural and the region in Israel where he grew up has influenced him.

He is a highly regarded author with two very successful books, Falafel for Breakfast and Hummus and Co.

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.

Gift Vouchers

Available online
– Valid for the
Cooking School
and the Shop.



MICHAEL RANTISSI

Kepos St Kitchen and Kepos & Co

Chef and owner Michael Rantissi grew up in Tel Aviv, watching his mum cook and tasting the multicultural offerings of his neighbourhood. After many years of working extensively in Europe and Australia Michael ran a very successful catering business. He now owns and operates the award winning Kepos St Kitchen and Kepos & Co. Kepos Street Kitchen has won numerous accolades over the years and both restaurants have one chef hat in the Good Food Guide. Rantissi has published two successful books Falafel for Breakfast and Hummus.

march / april

FRANK CAMORRA

\$130

MoVida

FC250319

'Basque Country'

Monday 25 March

7:00pm

Barcelona born Movida chef brings his Spanish style tapas to Australia. This class will focus on the Basque region of Northern Spain and its unique style. Known as the culinary capital of Spain surrounded by green meadows, high mountains and rugged coastlines that influence the regional food. Frank has also written six highly acclaimed regional Spanish cookbooks.

LORRAINE GODSMARK

\$225

Lorraine's Patisserie

LG130419

'Variations of Small Cakes and Tarts'

Hands On

Saturday 13 April

10:30am

For 13 years the focus has been on pastry. A new class this year will explore her expertise in the production of small cakes and tarts. This hands-on experience will enhance your baking skills. The different elements demonstrated in this class will enable you to make your own variations on small cakes and tarts.

Class limited to 14 people.

For those attending this class there is 3 hour free parking located opposite Accoutrement in the Council Car Park underneath Dan Murphy's.



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 returned to Spain with a small group and explored the Andalusian region. This year they will visit the Basque country region of northern Spain.

NATALIE CONTI

\$69

Accoutrement In House Chef

KK150419

'Kids in the Kitchen' ~ 6-8 years

Monday 15 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

KK160419

'Kids in the Kitchen' ~ 8-10 years

Tuesday 16 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

KK170419

'Kids in the Kitchen' ~ 10-13 years

Wednesday 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

Accoutrement Chef

Accoutrement's in-house chef, originally a trained teacher, Natalie has been teaching the kids' classes for a number of years now. The hands-on experience is where the children will learn new skills, challenge themselves in the kitchen and become creative.

april / may

SOMER SIVRIOGLU

\$130

Efendy and Anason

SS300419

'Adventures in Turkish Cooking'

Tuesday 30 April

7:00pm

Istanbul born chef Somer specialises in Turkish regional food. The combination of unique spices and flavours will enhance this style of food.

From the grand banquets of the Ottoman Empire to the spicy snacks of Istanbul's street stalls, this class will show you how to create dishes to expand your repertoire.

Learn how to combine Turkish spices to enhance your cooking straight from the master.

ANUP ARORA

~new~

\$99

Spice Vine

AA010519

'Mastering The Art of Spices'

Wednesday 1 May

7:00pm

Originally from Northern India and raised in the Middle East, Anup started his career as a chef spending time in Delhi, Mumbai and Goa. This training has given him a working knowledge of regional Indian Cuisine.

In this class you will learn flavour profiles and the ingredients used to create contemporary vibrant dishes.

Demonstration class only.

Book classes online here – www.accoutrement.com.au

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ANUP ARORA

Spice Vine

Anup's fascination with food began in his teenage years growing up in the Middle East and subsequently in India. After extensive years of training as a chef and working under some incredible chefs both abroad and in Australia including the world class Taj group, Anup launched Spice Vine – fresh hand-crafted small batch marinades and relishes you can find in the gourmet food store at Accoutrement.

may

~new~

EADIE & DURRANT



\$225.00

Berkelo

BB040519

'The Art of Sourdough'

Hands On

Saturday 4 May

10:30am

Two chefs turned bakers, Tom Eadie and Matt Durant from Mosman's newest bakery Berkelo, will be here to teach you the art of sourdough. This hands-on class will give you an appreciation of grain, flour and the fermentation process. The boys will guide you through the techniques of making this delicious bread.

For those attending this class there is 3 hours free parking located opposite Accoutrement in the Council Car Park underneath Dan Murphy's.

SERGE DANSEREAU

\$130

The Bathers' Pavilion

SD060519

'Bathers' Pavilion – Ducks'

Monday 6 May

7:00pm

The iconic Bathers Pavilion and the multi award winning chef Serge Dansereau is an extraordinary combination. Dansereau was instrumental in changing the farming and breed of ducks available for the table. Duck will be the focus of this class from terrine to salad and roast.

A display of different techniques to achieve the perfect results. Dansereau also has seven outstanding cook books.

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TOM EADIE & MATT DURRANT

Berkelo

Not your usual cookie cutter bakery, two chefs turned bakers, Eadie the founder and Durrant the artistic director of the bread division have now moved to the North Shore. Berkelo sells a selection of artisanal breads, specialising in long-fermented sourdough made from rare and heirloom grains and refined sugar-free pastries adorned with homegrown fruits and flowers. Originally opening their doors in Brookvale, Berkelo has since opened a second bakery here in Mosman.

may

SOPHIE HANSEN

~new~

\$99

Author and Chef

SH070519

'A Basket By The Door'

Tuesday 7 May

7:00pm

Sophie Hansen has been involved in food media and farming for many years and is a country girl by heart. Now living in Orange she is releasing her first book, A Basket by The Door – a collection of recipes for family and friends.

For three years Hansen lived and worked in northwest Italy for the Slow Food movement's editorial house. This has inspired her attitude towards cooking sustainably and sourcing local produce.

Demonstration class only.

ALASTAIR LITTLE

~new~

\$120

Chef

AL080519

'Fresh Easy Entertaining'

Wednesday 8 May

7:00pm

Introducing Alastair Little as a new chef to the Accoutrement Cooking School. His influences come from Elizabeth David, Marcella Hazan and Jane Grigson which will be the inspiration of this class. Freshness and simplicity were his catch cry.

Little opened his first restaurant in Soho then opened his second in Notting Hill. After closing both restaurants he opened a trattoria called Tavola in Notting Hill. Having married an Australian he has now relocated to Sydney and has been working with the Merivale Group.

Book classes online here – www.accoutrement.com.au



SOPHIE HANSEN

Author

Freelance food writer, home cook and fledgling photographer. Sophie lives with her husband and two young children on a farm west of Orange. Sophie has previously worked in food and lifestyle magazines as a feature editor and then became the editor of the lifestyle magazine. From 2001-2003 Hansen moved to Italy to work in-house for the Slow Food Movement. Sophie has written two books one of which is due for release this year "A Basket By The Door" which will be the focal point of Hansen's class.

SHEK AND CHEONG



\$225

China Doll

FS150619

'Hands on Dumplings'

Hands On

Saturday 15 June

10:30am

Frank and Tim are back for the sixth year to teach hands on dumplings. This class is one of our most popular as dumplings are a firm favourite and can be boiled, pan-fried, steamed or deep-fried. You will take home your own hand made dumplings and taste Frank and Tim's outstanding examples.

For those attending this class there is 3 hour free parking located opposite Accoutrement in the Council Car Park underneath Dan Murphy's.

ANTHONY PUHARICH

~new~

\$99

Vic's Meat

AP170619

'Meat – The Ultimate Companion'

Monday 17 June

7:00pm

Join us for an intimate chat with the legendary Anthony Puharich and his co-author Libby Travers. As always we will be providing tastings from the book.

Puharich is a fifth generation butcher and certainly not a traditional one. He supplies produce to some of the best restaurants in Sydney, linking the farmer and the chef.

Libby Travers is a food writer and commentator, her interest in food focuses on its place in a country's culture and custom.

She's an advocate for food and wine produced sustainably.

Price of the class includes the cookbook "Meat – The Ultimate Companion", however if you already have the book you may call the shop and book a place in the class for \$30.00 instead.



ANTHONY PUHARICH & LIBBY TRAVERS

Legendary Butcher and Wholesaler

Fifth generation legendary butcher and wholesaler of quality meats, with an established reputation as one of Australia's leading butchers. Anthony's expertise and enthusiasm has seen him regularly appear in the Australian media, culminating with his own lifestyle food program, "Ask The Butcher". He has an extensive and unique understanding of the people and the produce that are the back bone of Australia's meat industry. He has co-written "Meat – The Ultimate Companion" along with Libby Travers, a writer and editor who has worked with some of Australia's best chefs, producers and wholesalers. She is an advocate for food and wine produced sustainably.

ALESSANDRO PAVONI

\$130

Ormeggio and Via Alta

AP190619

'10th Anniversary'

Wednesday 19 June

7:00pm

This two-hatted restaurant is now celebrating its 10 year anniversary and Alessandro has compiled a menu which will represent the restaurant's signature dishes.

Described as contemporary cutting edge Italian Cuisine, Pavoni's approach is considered Italian avant-garde but maintains the essence of traditional ingredients.

This is a demonstration class.

DAMIEN PIGNOLET

\$130

Chef and Author

DP250619

'Salades'

Tuesday 25 June

7:00pm

Master chef Damien Pignolet with 40 year's experience in the kitchen and author of two outstanding books French and Salades, will demonstrate classic French techniques to ensure professional results for your winter salads.

Salads have become the hero of many dining experiences and there is no one better than Damien to show you how to achieve this.

Demonstration class only.

Book classes online here – www.accoutrement.com.au



ALESSANDRO PAVONI

Ormeggio, Via Alto, Sotto Sopra, Chiosco

Born in Lombardi and trained in some of the best restaurants in Europe, Alessandro came to Australia and was head chef at the Hyatt Harbourside for many years. He opened the highly acclaimed two hatted Ormeggio ten years ago. Three years ago he opened Chiosco next door for casual dining for breakfast, lunch and dinner. There are two additional restaurants Via Alto and Sotto Sopra. Alessandro has also produced a book on the region of Lombardi. Alessandro along with Giovanni Pilu and Sue have taken small groups over the past ten years on Gourmet Tours and this May they will be taking a group to Sardinia, Pilu's home Island.

june / july

STEFANO MANFREDI

\$130

Chef and Author

SM260619

'Sicilian at its Best'

Wednesday 26 June

7:00pm

Stefano has recently spent a month in Sicily researching regional food. An extraordinary island whose culinary influences have come from Greece, Spain, France and the Middle East.

This has created the perfect combination of Mediterranean flavours that Stefano will demonstrate in class.

Stefano and I will be taking a gourmet tour to Southern Sicily this October, you can read more about this tour on the Gourmet Tours link on our website.

NATALIE CONTI

\$69

Accoutrement In House Chef

KK090719

'Kids in the Kitchen' ~ 6-8 years

Tuesday 9 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.



STEFANO MANFREDI

Manfredi

Stefano is an Italian-born chef, author and leading exponent of modern Italian cuisine in Australia. An award winning chef and restaurateur, he has opened and operated several restaurants in Sydney since 1983 and has written on food and cooking since 1988. He has spent many years researching for his definitive book on regional Italian cuisine and has been a great supporter of the slow food movement since its humble beginnings. Along with Sue, Stefano has been hosting Gourmet Tours for close to a decade now, they will again be taking an intimate group with them on a tour to Southern Sicily this October.

NATALIE CONTI

\$69

Accoutrement In House Chef

KK100719

'Kids in the Kitchen' ~ 8-10 years

Wednesday 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

KK110719

'Kids in the Kitchen' ~ 10-13 years

Thursday 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.

Book classes online here – www.accoutrement.com.au



ALISTAIR LITTLE

Chef

One of Britain's best self-taught chefs, Little worked his way up through the ranks of the London restaurants and wine bars, learning to cook through observation and sheer natural talent. Alistair has always had a passion for cooking. He has opened several successful restaurants in Soho and Notting Hill and published a number of cookbooks. His style has very much been influenced by the likes of food writers such as Elizabeth David, Marcella Hazan and Jane Grigson. Alistair's cookery has been a major catalyst in the evolution of modern British cuisine.

STEVE HODGES

\$120

Ausfish and Seafood

SH250719

'Smoking and Curing Fish'

Thursday 25 July

7:00pm

Steve Hodges is now focusing on curing and cold smoking fish. This class will demonstrate some of the essential techniques and more complex processes that you can achieve at home.

Nick Angelucci from BBQ Aroma is an expert at home smoking and will assist Steve throughout the class.

The ultimate cooks companion – The Australian Fish and Seafood Cookbook was co-authored by Steve Hodges.

This is a demonstration class.

LORRAINE GODSMARK

\$225

Lorraine's Patisserie

'Mastering the Art of Pastry'

Saturday 27 July

 LG270719
Hands On
10:30am

In this Hand-on class you will learn the secrets of making perfect short crust, savoury and sweet pastry.

You will learn invaluable techniques from Lorraine.

Take home your own pastry and taste Lorraine's outstanding examples.

Class limited to 14 people

For those attending this class there is 3 hour free parking located opposite Accoutrement in the Council Car Park underneath Dan Murphy's.



FEDERICO ZANELLATO

LuMi Bar and Dining

Originally from the Veneto region of Italy where he trained as a chef. His fascination with Japanese food and culture led to a move to Tokyo. As a result he has stirred the Sydney dining scene by fusing two distinct food cultures with the opening of LuMi Bar and Dining. This restaurant LuMi was awarded best new restaurant. There are plans to open a new restaurant this year with a simpler approach. Multi award winning, innovative and original, with a distinctly Japanese aesthetic, his Italian food breaks rules in all sorts of delicious ways. Some of Federico's creations have been described as earthy, incendiary, explosive! This is a class not to be missed.

july / august

FEDERICO ZANELATO

\$130

LuMi Bar and Dining

FZ290719

'Veneto'

Monday 29 July

7:00pm

Nine years ago Federico arrived in Australia from the northern Italian region of Veneto, famous as a wine region and known for its lighter and fresher approach to classic Italian food.

This class will take you on a journey through the region known best for its simple produce of the vegetable garden, farm yard and vineyard including polenta and rice dishes with less of a focus on heavy meat dishes.

MONDAY MORNING CLUB

\$130

Authors

MMCC210819

'Casual Entertaining'

Wednesday 21 August

10:30am

These extraordinary women have created three beautiful books preserving heirloom recipes through the generations. With a global following, they have been endorsed by Yotam Ottolenghi and Nigella Lawson. They are in the final stages of publishing a new cookbook due for release in 2020 and you will get a first peek at some of their fail-proof sweet and savoury recipes for casual entertaining.

For those attending this class there is 3 hour free parking located opposite Accoutrement in the Council Car Park underneath Dan Murphy's.

Book classes online here – www.accoutrement.com.au



MONDAY MORNING COOKING CLUB

Authors

A world recognised sisterhood from Sydney, with a mission to collect, test, curate, publish and share the best recipes from the best cooks in the global food-obsessed Jewish community. MMCC have published three very successful books. Not your traditional cookbook but a collection of coveted recipes that are generations old that might have been forgotten or lost but are now preserved to be cherished and loved by generations of cooks to come.

August

ALEX ELLIOTT-HOWERY

\$99

Cornersmith Cafe

AE240819

'The War On Waste In The Kitchen'

Saturday 24 August

10:30am

Alex from Cornersmith took up the challenge to resolve the issues regarding waste in the kitchen. This informative and practical class will focus on delicious results by managing your kitchen waste.

Alex will change your attitude and budget with innovative ideas. Demonstration class only.

For those attending this class there is 3 hour free parking located opposite Accoutrement in the Council Car Park underneath Dan Murphy's.

MATTHEW EVANS

\$130

Chef, Author, TV Presenter

ME260819

'Fat Pig Farm Comes To Town'

Monday 26 August

7:00pm

Matthew Evans, former chef and food critique turned farmer. Matthew's sea change ended with a farm in the Huon Valley of Tasmania. Matthew serves lunch at Fat Pig Farm on Thursdays and Fridays entirely from paddock to plate.

His philosophy about sustainability and locally grown produce has inspired him to write another book due for release this November. He has been a prolific writer with nine very successful books. Come and experience a little bit of what he does at Fat Pig Farm.



ALEX ELLIOTT-HOWERY

Cornersmith

Queen of the pickle! Alex focuses on the seasons, whole foods, where the food is sourced and the ethics of the companies who grew, made and packaged the produce. Alex avoids supermarkets and refuses anything imported. Because of this Alex has fallen in love with the craft of preserving. A few years and hundreds of jars later Alex and her husband opened their cafe, Cornersmith based in Marrickville. Alex has also produced two books one on pickles and preserves, the other on salads.

september / october

HOLLY DAVIS

\$120

Chef and Author

HD020919

'The Little Black Dress of Whole Food Eating'

Monday 2 September

7:00pm

In this class you will learn to make quick, cost effective and delicious meals to suit the season and satisfy those you feed. Nutrient-dense whole-food meals that will nourish you well, without being calorie-rich. This class provides you with a comprehensive guide for stocking your fridge, freezer and pantry and outlines how to make eating well an accessible option on a daily basis.

This class demonstrates the dietary principles that traditional societies have used for millennia; using the least refined local and organic ingredients and showing you the benefits of eating this way.

NATALIE CONTI

\$69

Accoutrement In House Chef

KK011019

'Kids in the Kitchen' ~ 6-8 years

Tuesday 1 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.

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

Book classes online here – www.accoutrement.com.au



MATTHEW EVANS

Fat Pig Farm

Matthew Evans gave up the hustle and bustle of Sydney restaurant critic life and opted for a more tranquil setting in Tasmania with his wife Sadie. Together they opened the new restaurant Fat Pig Farm, a complete farm to table restaurant right on their family farm. He has published and co-written nine successful books.

He has appeared in three very successful TV series "Gourmet Farmer" on SBS featuring Tasmania.

october

NATALIE CONTI

\$69

Accoutrement In House Chef
'Kids in the Kitchen' ~ 8-10 years

KK021019

Wednesday 2 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.

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' ~ 10-13 years

KK031019

Thursday 3 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.

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

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PETER GILMORE

Quay, Bennelong

One of the most awarded chefs and executive chef of Quay and Bennelong, two of Australia's most exciting and dynamic restaurants. Australian born and raised Peter was inspired to cook at a young age. He spent his twenties working in kitchens overseas and in country NSW, developing his own unique style. Peter now has a huge interest in heritage plants and is working with local growers. Quay has been awarded three Chefs Hats for 16 consecutive years and named restaurant of the year six times in the Sydney Morning Herald Good Food Guide.

october

PETER GILMORE

\$150

Quay and Bennelong

PG211019

'Contemporary Quay'

Monday 21 October

7:00pm

A multi award winning chef – too many to list!!

His creative genius has always inspired those interested in food. Peter's class is continually booked out and he will demonstrate unique and contemporary dishes using his creative skills.

STANLEY WONG

\$120

Chef

SW221019

'Culinart'

Tuesday 22 October

7:00pm

Making a special appearance from Hong Kong and one of my favourite classes last year, an exceptional menu showing a master chef at work.

This class is all about preparation.. preparation..

Stanley will demonstrate how to turn something like grilled fish into a spectacular dish, sure to impress your guests.

Demonstration class only.

Book classes online here – www.accoutrement.com.au



STANLEY WONG

Culinart

His professional career spans over 25 years of select positions at award-winning hotels and restaurants including Hong Kong's famed Mandarin Oriental Hotel where he spent five years leading a team of over 120 chefs. Invited by iconic chef Jean-Georges Vongerichten to open a restaurant with him in New York, he worked for five years cooking South East Asian fusion food. Currently he owns and operates Culinart, a high-end catering Hong Kong company and also runs a private kitchen in Wong Chuk Hang. He continues to specialise in creating contemporary Southeast Asian culinary experiences for events of all sizes in Hong Kong and across Southeast Asia.

october

FRANK SHEK

\$130

China Doll

FS231019

*'Entertaining Family and Friends
The Chinese Way'*

Wednesday 23 October

7:00pm

China Doll is my favourite Chinese restaurant and we are excited that Frank will be demonstrating how easy it is to prepare a Chinese feast to entertain your friends.

It's all about the preparation and details.

Demonstration class only.

GIOVANNI PILU

\$130

Pilu at Freshwater

GP301019

'Suckling Pig'

Wednesday 30 October

7:00pm

The signature dish of Pilu at Freshwater!

With Christmas nearing, what a fantastic idea to serve your family and friends something new this year. Pilu will show you how to prepare and cook a suckling pig in a domestic setting, with a selection of salads and accompaniments to pair and finishing with an Italian dessert.

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FRANK SHEK

China Doll

The culinary brains behind Sydney's China Doll, Frank had a love for cooking from a very young age. He was born and raised in Scotland where he helped in his family restaurant. Shek started his culinary career in a small Asian eatery in Scotland. He followed his love of food to Hong Kong and at the age of 24 moved to Australia to pursue his love of fine food. After years of training and working in several restaurants in Australia he became the head chef at China Doll, renowned for its beautiful dishes with intense flavours.

south africa

14-23 May 2019

Capetown

Cape Winelands

Franschhoek Valley

Babylonstoren

Madikwe Game Reserve

The best holiday you will ever have!

See the exceptionally beautiful city of Cape Town. Visit the Cape Winelands. Stay at Babylonstoren, one of the oldest Cape Dutch farms. Pack your camera for some exciting game viewing opportunities at Madikwe Game Reserve. See the magnificent Kirstenbosch National Botanical Gardens. Visit Liam Tomlin's Chefs Warehouse for a wine tasting and a relaxed lunch. Wander through art galleries in Franschhoek. This is a tour that you do not want to miss.

www.accoutrement.com.au



10 Days / 9 Nights. Strictly limited to 10 people.
\$13,900 p/person

sardinia

25 May - 01 June 2019

Villas Beach

Tavolara

Alghero

Pink Beach

Time in the Kitchen

Fully
Booked

Beautiful Sardinia!

Stay in a private estate with our own sandy beach. Enjoy a traditional shared feast at the local festival of Sant' Elias. Boat trips to the island of Tavolara as well as the famous Pink Beach. Masterclasses with Giovanni Pilu and Alessandro Pavoni. Learn the secrets of Sardinian specialties from these two superb chefs. Anyone for golf? There are nearby spectacular courses along the coast. Taste Vermentino in Olbios. Shopping, master classes, wine tastings... and so much more!

www.accoutrement.com.au



Strictly limited to 10 people.
\$9,900 p/person

basque country, spain

26 September - 5 October 2019

Bilbao

Getaria

Elkano Restaurant

Rioja wine region

San Sebastian

The lush, green Basque country

Stay in a luxury villa exclusive to us. Spend time in the well equipped kitchen with Frank Camorra and discover some of the secrets of Basque cooking. Visit the Guggenheim – a must! Stroll through Bilbao's Casco Viejo. Visit wineries. Dine at Basque Grills. Journey along the magnificent Basque coastline to San Sebastian and its glittering harbour. An exclusive and special experience at a Basque Txoko... and so much more!

www.accoutrement.com.au



Strictly limited to 10 people.

\$10,900 p/person

sicily

9-19 October 2019

Villa Farli

Scicli

Modica, Noto, Ragusa

Ortigia and Caravaggio

Iblea Mountains

Beaches, Mushrooms, Truffles and Sourdough

Join Stefano Manfredi and Sue Jenkins on their third very successful trip to Sicily with a whole new itinerary. Stay in a stunning villa near Scicli. Visit glorious beaches. Cook with Stefano in a spectacular kitchen and learn how to prepare many local autumn delicacies as well as how to bake sourdough bread with local yellow durum wheat flour. See the Caravaggio masterpiece – “The Burial of St. Lucia”. Sip on Sicilian wines on a private tour of vineyards. Pick wild saffron, taste artisan cheeses... and so much more!



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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.



piggs peake

Piggs Peake is a small winery in the Hunter Valley. We're a little bit different, and while we make superb examples of the classics like Semillon and Shiraz we do enjoy bending and twisting the rules of winemaking. Visit our cellar door to enjoy the classics or find something unusual.

Different
drop.

Different Drop was founded in 2013 by three mates. A team of passionate wine lovers, dedicated to sourcing the best artisanal wines in Australia crafted by real people with a sense of adventure and authenticity, from grapes grown by real farmers who care about their vines.

WATERSHED
PREMIUM WINES
MARGARET RIVER



Another Year, Another Harvest

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.

Accoutrement Pty Ltd
611 Military Road
Mosman NSW 2088

email: accoutrement@bigpond.com
website: www.accoutrement.com.au
phone: 02 9969 1031