COOKING CLASSES
2015

Accoutrement
Welcome to Accoutrement’s 2015 programme and our new chefs Joshua Davidson, Mike Eggert, Oscar Espinosa, Jemma Whiteman, Matthew Evans, James Kidman, Victor Moya, Ben Sears, Eun Hee An, James Viles, Nicholas Wong, Matteo Zamboni and Federico Zanellato.

All Classes can be booked online.

2015 will be another year of Gourmet Tours travelling with wonderful chefs. From May 15-28 we travel to Morocco with Carol Prior on our fourth and very special culinary tour starting in Rabat the capital city of Morocco and ending in Marrakech the exotic and romantic city set at the foot of the high Atlas Mountains.

From 4-14 September we will travel to Provence with Serge Dansereau and stay at Le Petit Mérindol, a luxurious private property within five minutes drive of the historic city of Avignon.

From 15-22 and 23-30 September (repeat) we will visit the magnificent 6th Century city of Venice with Giovanni Piu and Alessandro Pavoni. We will be staying at the Villa San Pietro right on the Grand Canal, which forms one of the major water-traffic corridors in the city. We will also have two private water taxis at our disposal to cruise around the city.

From 1-11 October, Stefano Manfredi and I will travel to Puglia, the high-heel of the Italian boot. When it comes to Italy, the road less travelled can often be the most rewarding. Civilisation here is ancient. It was the heart of Greek Italy and during the Roman era it grew wheat for the Empire as well as a major supplier of olives and olive oil.

See Gourmet Tours on our website http://www.accoutrement.com.au for further details. You can register your interest by calling Jenna or Sue on 02 9969 4911 or email accoutrement@bigpond.com.

Our eNewsletter keeps you up to date with class vacancies, recipes, new products and special discounts to our preferred customers. If you are not already registered, you can do so at www.accoutrement.com.au and click on Newsletter.

I look forward to seeing you all in 2015.

Sue Jenkins

This is the last time we will be mailing out our Cooking Class brochure so in order to advise you when classes are available to book, we will need your email address. You can email us at accoutrement@bigpond.com, phone us or simply drop in to our store.
For your information
Demonstration classes run for 2 1/2 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
Please register your email address through the website www.accoutrement.com.au and click on NEWSLETTER to subscribe – and you will receive a monthly update on class vacancies, special product discounts, recipes and information on the latest culinary ideas and books.

Cooking School for Hire
The Cooking School is available for hire.

Corporate
Corporate bookings and team building exercises are welcome. 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.

Chefs for 2015
Martin Benn - Sepia
Mark Best - Marque
Glenn Bowman - Amanusa, Bali
Frank Camorra - MoVida
Amy Chahta - Chat Thai
Natalie Conti - Accoutrement Inhouse Chef
Serge Dansereau - Bathers’ Pavilion
Joshua Davidson - The Apollo
Rodney Dunn - The Agrarian Kitchen
Mike Eggert and Jemma Whiteman - Pinbone
Oscar Espinosa - Mexicano
Matthew Evans - Chef, Author, TV Presenter
Peter Gilmore - Quay
Lorraine Godsmark - Lorraine’s Patisserie
Dan Hong - Mr Wong, Ms G’s, El Loco
Belinda Jeffery - Chef, Author
James Kidman - Café Sydney
Valli Little - Delicious Magazine
Gregory Llewellyn - Hartsyard
Kumar Mahadevan - Abhi’s and Aki’s
Stefano Manfredi - Balla and Manfredi at Bells
Mike McEnearney - Kitchen by Mike
Sean Moran - Sean’s Panaroma
Monday Morning Cooking Club - Authors
Victor Moya - Ormeggio
Alessandro Pavoni - Ormeggio, Via Alta
Damien Pignolet - Chef
Giovanni Piliu - Piliu at Freshwater
Danny Russo - The Old Library
Marly Schimmelschmidt - Mad Millie
Ben Sears and Eun Hee An - Moon Park
Frank Shek - China Doll
Somer Sivrioglu - Fendy
Gabriele Taddeucci - Balla
James Viles - Biota Dining and Rooms
Alistair Wise - Sweet Envy
Nicholas Wong - Cho Cho San
Matteo Zamboni - Piliu at Freshwater
Federico Zanellato - LuMi Bar and Dining
GOURMET TOURS

Gourmet Tours 2015

MOROCCO – 15-28 May. Carol Prior and Sue Jenkins

PROVENCE – 4-14 September. Serge Dansereau and Sue Jenkins

VENICE – 15-22 September. Giovanni Pilu, Alessandro Pavoni and Sue Jenkins

PUGLIA – 1-11 October. Stefano Manfredi and Sue Jenkins
Le Petit Mérindol is a luxurious private property built in the 14th century, within five minutes drive of the historic city of Avignon. Join Serge Dansereau and Sue Jenkins for an unforgettable visit staying in the luxury château enjoying beautiful, tailored grounds, a large heated swimming pool and of course, visiting local markets and cooking with Serge. Explore the Roman ruins spread around the area all less than an hour away.

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

The magnificent city of Venice dates back to the 6th Century. We will be staying at the Villa San Pietro right on the Grand Canal with two private water taxis at our disposal to cruise around the city. We will be visiting some of the colourful markets to purchase the produce for our cooking classes with Giovanni and Alessandro in the well equipped kitchen in the villa. Enjoy a day visit by train to the romantic city of Verona.

$9,900.00 per person includes all meals, wine, accommodation and excursions. Land content only – limited to 12 people.

When it comes to Italy, the road less travelled can often be the most rewarding and this year we are going to Puglia, the high-heel of the Italian boot. Civilisation here is ancient. For 10 days we will base ourselves at the beautiful Masseria Lamacoppa near Ostuni, on the coast between Bari and Brindisi. Visit nearby markets and prepare traditional Puglian dishes with Stefano Manfredi.

$10,900.00 per person includes all meals, wine, accommodation and excursions. Land content only – limited to 12 people.
le creuset

shun

sands made

le creuset

magimix

mud

kitchenaid

cookut

lodge

mad millie

le parfait

stelton
MATTHEW EVANS
Chef, Author, TV Presenter

Matthew Evans is a former chef and food critic turned Tasmanian smallholder. He fattens pigs, milks a cow, tends a garden and writes about food from his office overlooking the silver birches atop his cottage on Puggle Farm, in the beautiful Huon Valley.

Matthew attends markets and food festivals, sometimes in his hot red 1980s Fat Pig food van, specialising in old and rare breeds of pigs. He has recently finished filming the third series of the SBS television series Gourmet Farmer.

Matthew is a strong believer in Real Food; food where the provenance is known and the producer valued.

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SOMER SIVRIOGLU
Efendy

‘Anatolia’

An advocate of real Turkish cuisine in Australia, Somer visits his homeland regularly to ensure that Efendy reflects the latest trends and stays true to the authenticity of his vision. This class coincides with the much anticipated release of his cookbook – “an entertaining and informative exploration of the regional cooking culture of Turkey – lightened and adapted for modern life”. 
SERGE DANSEREAU
Bathers’ Pavilion
‘A Taste of Provence’
SD1803
Wednesday, 18th March 6:30pm
Serge has visited this region several times and its one of his favourites. Situated in the South of France with the influence of the Mediterranean Sea, traditional provincial cuisine blends fresh flavours and simple ingredients. Fresh herbs, sun ripened vegetables and olive oil.

MARLY SCHIMMELSCHMIDT
Mad Millie
‘Italian Cheese Demonstration’
MS2103
Saturday, 21st March 10:30am
In this class, Marly will demonstrate how to make fresh ricotta and mozzarella. You will take home a complimentary Mad Millie Italian Cheese Kit that contains everything you need to make Mozzarella, Bocconcini, Ricotta, Ricotta Salata, Burrata and Mascarpone. Enough to make 6 kilos of cheese and all you have to do is add fresh milk. Exceptional value – will sell out quickly.

NATALIE CONTI
Accoutrement In House Chef
‘Kids in the Kitchen, 6-7 years’
KK1404
Tuesday, 14th 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.

SOMER SIVRIOGLU
Efendy
Somer spent his first 25 years in Istanbul before coming to Australia and opening 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 author of the cookbook, “A Taste To Remember”
NATALIE CONTI $69
Accoutrement In House Chef
‘Kids in the Kitchen, 8-10 years’
KK1504 Wednesday, 15th 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
Accoutrement In House Chef
‘Kids in the Kitchen, 11-13 years’
KK1604 Thursday, 16th 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.

PILU & PAVONI $120
Pilu’s & Ormeggio
‘A Trip to Venice’
GPAP2804 Tuesday, 28th April 6:30pm
Cicchetti – Snacks, side dishes, for lunch. A typical way of eating in Venice. Similar to the idea of tapas and usually accompanied with what the locals refer to as an “ombra”. Giovanni and Alessandro are always lots of fun. This class will be entertaining and full of ideas for a different approach to Italian cooking.

GIOVANNI PILU AND ALESSANDRO PAVONI
Pilu at Freshwater
Ormeggio and Via Alta
Giovanni (Pilu at Freshwater) and Alessandro (Ormeggio and Via Alta) have been hosting gourmet tours with Sue for several years. They have been to Sardinia, Lombardy, Lake Como and now this year to the romantic city of Venice.
See page 4. For details of this year’s tour to Venice.
BEN SEARS AND EUN HEE AN
Moon Park
Ben Sears and Eun Hee An are the chefs and co-owners of the contemporary Korean restaurant in Redfern, Moon Park. They first met in the kitchen at Claude’s where Ben was head chef under Chui Lee Luk.

Previously Ben worked in Melbourne for Andrew McConnell at Cutler & Co and Three, One, Two and in northern England for Simon Rogan at L’Enclume.

Eun has spent time in the kitchens of Izakaya Fujiyama and Glass, both in Sydney.

The food at Moon Park is influenced not only by their training but by Eun’s childhood, growing up in Gyeongju & Ulsan with her grandmother.

GABRIELE TADDEUCCI
Balla
‘Hands On Gluten Free’
GT0505 Tuesday, 5th May 6:30pm
When you are gluten intolerant finding good bread and bread products is always difficult. Head chef of Balla, Gabriele has spent years refining his techniques and recipes and produces amazing gluten free products for the restaurant. In this class Gabriele will present his recipes for gluten free bread, focaccia and pizzas. You will get to sample all straight from the oven and take home your own to bake. Limited to 14.

OSCAR ESPINOSA
Mexicano
‘Mexicano’
OE0605 Wednesday, 6th May 6:30pm
Mexican food is one of the oldest cuisines in the world and continues to be a growing Sydney trend. Head chef Oscar Espinosa has a simple aim - combining the highest quality and freshest produce to create street style Mexican food. Traditional hand rolled tortillas, ceviche, slow cooked meats, agave nectar, pumpkin seeds, achiote and tequila all play a part in this style of cooking.
MARLY SCHIMMELSCMIDT
Mad Millie
‘Fresh Cheese Demonstration’
MS0905 Saturday, 9th May 1:30pm
In this class, Marly will demonstrate how to make Halloumi and one more cheese. You will take home a complimentary Mad Millie Fresh Cheese Kit that contains everything you need to make Feta, Halloumi, Cream Cheese, Cottage Cheese and Quark. Enough to make 7 kg of cheese and all you have to do is add fresh milk. Exceptional value – book early.

ALISTAIR WISE
Sweet Envy
‘Marshmallow, Macaroon and Meringue’
AW1105 Monday, 11th May 6:30pm
These may be the basics, but Alistair’s skill and quirky nature will challenge even the best cooks into creating unique tea time treats and desserts. Sweet Envy’s reputation continues to grow and is a must for visitors to Hobart. On my last visit the café was full of Sydney’s food media, enjoying a smorgasboard of Alistairs creations!

ALISTAIR WISE
Sweet Envy
Alistair began his career as an apprentice in a small patisserie in Hobart. He spent time in Melbourne at the Sofitel and at Circa The Prince.
Alistair left Australia and worked with Angela Hartnett at the Connaught in Great Britain and then at the London Hotel in New York City.
Alistair returned to Tasmania to open “Sweet Envy” sweet parlour and ice creamery and is the proud owner of an old ice cream truck.
FEDERICO ZANELLATO  
LuMi Bar and Dining  
Zanellato began his career working in the top restaurants in Europe including La Pergola alongside Heinz Beck and The Ritz, London. After travelling to Japan, he developed a passion for Japanese food culture and underwent further training at Ryugin in Tokyo. He commenced his Australian career at Ormeggio at the Spit as Head Chef, where he secured two Chef Hats during his four year tenure. LuMi Dining is Zanellato’s first restaurant venture – the synthesis of creativity and custom mastered throughout his career.

MONDAY MORNING COOKING CLUB $120  
Authors  
‘Our Favourite Heirloom Recipes’  
Tuesday, 12th May 10:30am  
I am proud to be associated with people whose interest in cooking was fuelled by attending classes at Accoutrement. They have gone on to research and develop recipes that have traditionally been handed down and could have been lost. With two outstanding books to their credit, come and experience the enthusiasm of this team of women.

DAMIEN PIGNOLET $120  
Chef  
‘An Autumn Feast’  
Wednesday, 13th May 6:30pm  
A Chef with 40 years experience, dedicated to teaching and a master of French food. With two classic books – French and Salades – Damien combines these two elements to create Autumn salads. It is a time for mushroom, fennel, parsnip, leek, persimmon and quince. The creation of a meal.

LORRAINE GODSMARK $225  
Lorraine’s Patisserie  
‘Hands On Pastry’  
Tuesday, 19th May 6:30pm  
Lorraine returns to run her much sought after pastry class. You will not only learn the secrets to making perfect shortcrust, savoury and sweet pastry, but taste Lorraine’s outstanding examples. Limited to 14.
**NICHOLAS WONG**  
*Cho Cho San*  
‘Tokyo Izakaya’  

**NW1506**  
**Monday, 15th June 6:30pm**  
With a working background that includes Billy Kwong, Rockpool, Bodega and Ester, Head Chef Nicholas Wong will demonstrate this slick Sydney interpretation of a Tokyo Izakaya. Listed in Gourmet Traveller’s Top 100 restaurants in Australia. One of Sydney’s bright new restaurants.

**FEDERICO ZANELLATO**  
*LuMi Bar and Dining*  
‘LuMi’  

**FZ1606**  
**Tuesday, 16th June 6:30pm**  
LuMi opened last year and received a 16/20 from SMH Terry Durack – quite an accomplishment for Federico who has spent time in Copenhagen’s NOMA, Melbourne’s Attica and head chef for Ormeggio. The food has an Italian base with serious notes of Japanese influence. In Federico’s words “Fusion sounds outdated but strong and interesting flavour combinations are not.”

**AMY CHANTA**  
*Chat Thai*  
‘Hands On Winter Regional Thailand’  

**AC1706**  
**Wednesday, 17th June 6:30pm**  
This extraordinary woman left Thailand and started the Chat Thai empire 25 years ago. Her yearly Thailand visits ensure that her menus stay authentic and inspired. A Hands On class is the only way to truly experience Amy and her food at its best. Limited to 14 people.
JOSHUA DAVIDSON  

The Apollo  

‘Greek Impressionism’  

JD1307  

Monday, 13th July  

6:30pm  

This is a restaurant that works with the traditional Greek flavours and leaves the cliché’s behind. Think house made pita, lamb, lemon, saganaki, oregano, vine leaves, olives and octopus. Designed to be served on big plates to share with friends and family.

BELINDA JEFFERY  

Chef and Author  

‘Belinda’s Favourite Menu’  

BJ1407  

Tuesday, 14th July  

6:30pm  

Cookbook author with several outstanding publications, Belinda is always in the forefront of food trends and cooks the food that people want to eat. This time, Belinda will be presenting her favourite menu.

MARK BEST  

Marque  

‘Making a Marque’  

MB1507  

Wednesday, 15th July  

6:30pm  

Marque’s food is French influenced with original flair and a constantly evolving menu. Mark is a master in the kitchen and his creativity enhances the dishes, blending true talent with vision. At number 8 in the Gourmet Travellers Top 100 Australia restaurants, 2 hats with the Sydney Morning Herald and a book to his name this class should not be missed.
FRANK SHEK
China Doll
‘Hands On Dumplings’
FS1807 Saturday, 18th July 10:30am
This class caused quite a stir last year so it was decided to bring you more dumplings. They can be deepfried, steamed, panfried or boiled and Frank will bring his dumpling chef to show you China Doll’s interpretation of this firm favourite. NOT a repeat of last year’s class. Limited to 14.

PILU & ZAMBONI
Pilu at Freshwater
‘Prodotto del Territorio’
GPMZ2007 Monday 20th July 6:30pm
“Product of the territory” – Giovanni has been working with local producers to ensure regional, sustainable and authentic ingredients for his restaurant. Giovanni will present this class with his head chef – Matteo Zamboni.

VALLI LITTLE
Delicious Magazine
‘Ballymaloe’
VL2107 Tuesday, 21st July 6:30pm
This is a cooking school I’ve always wanted to attend. Valli has just returned from this absolutely iconic school in Ireland and the Literary Festival of Food and Wine. Get up to date with what’s happening internationally in the food scene.
EGGERT AND WHITEMAN  $120

Pinbone
‘Pinbone’
MEJW0408  Tuesday, 4th August  6:30pm

Mike Eggert (ex Duke, Billy Kwong) and Jemma Whitemen (ex 3 blue ducks, Billy Kwong) a team famous for their experimental pop up dinners set up permanent residency in late 2013 and opened Pinbone. This class will epitomize the spirit of Pinbone, creative, fun and slightly eccentric. Strongly supported by a dedication to technique, precision and attention to detail, Mike and Gemma are part of the youthful forces shaping Sydney dining.

FRANK CAMORRA  $120

MoVida
‘Bar Foods of Barcelona’
FC0508  Wednesday, 5th August  6:30pm

Frank regularly visits Barcelona and has actually written a book on food from the Tapas bars in this amazing city. Frank’s intimate knowledge of this region and its secret bars with astonishing food makes for a wonderful class. A great way to entertain.

SEAN MORAN  $135

Sean’s Panaroma
‘Bondi Chef’s Table’
SM0608  Thursday, 6th August  12:00pm

Sean has opened the doors to his “salty jewel” of a restaurant at Bondi Beach for our private lunch. Lunch, recipes and wine are all inclusive. Limited to 30.
### Danny Russo

**The Old Library**

**‘Hands-On Pasta Making’**

**DR0808 Saturday, 8th August 10:30am**

Taste the difference of fresh handmade pasta. In this class you will learn the basic technique to create pasta. Plenty to taste and plenty to take home with you.

Limited to 14

**$225**

### James Kidman

**Café Sydney**

**‘Café Sydney’**

**JK1008 Monday, 10th August 6:30pm**

8 years as Executive Chef of Otto and recently appointed Executive Chef of Café Sydney. Café Sydney’s menu reflects all that is good about Sydney food and Australian produce, with James Kidman’s experienced stamp.

Included in the cost of the class is James cookbook “Renaissance Table” valued at $59.95.

**$120**

### Kumar Mahadevan

**Abhi’s & Aki’s**

**‘Authentic Indian Curries’**

**KM1108 Tuesday, 11th August 6:30pm**

It sounds simple but to make a good curry you need the right recipe and the right technique for the right result. Kumar has been running two very successful Sydney Indian restaurants for over 27 years and he is an expert in regional Indian cuisine as illustrated in his book.

In this class Kumar will demonstrate curries from different regions of India.

**$120**
FRANK SHEK
\[ $120 \]
China Doll
‘The China Doll Banquet’
FS1208 Wednesday, 12th August 6:30pm
Frank has been teaching at Accoutrement for nine years and comes back this year to present a China Doll banquet. What better way to feed a hungry group of people on a cold night than an Asian banquet?

STEFANO MANFREDI
\[ $120 \]
Balla and Manfredi at Bells
‘Puglia’
SM1708 Monday, 17th August 6:30pm
Steve has spent many years researching Italian regional food which resulted in the publication of an outstanding book. Puglia is the focus of this class. Originally from the North, he has a preference for Southern Italy. The home of burrata and where lamb reigns supreme, fig vincotto, honey and almonds and a long stretch of coastline providing feasts of just caught fish.

PAVONI AND MOYA
\[ $120 \]
Ormeggio
‘The Best of Ormeggio’
APVM1808 Tuesday, 18th August 6:30pm
Under Alessandro's tutelage, Victor took the reins as Head Chef of Ormeggio in 2014. He travelled the Michelin starred path and trained in Spain, Italy and Belgium. A perfect choice to push the boundaries of contemporary Italian cuisine at Ormeggio. This class will be the best of Ormeggio and Victor Moya.
**Oscar Espinosa**

**Mexicano – Narrabeen**

Originally from Colombia, Oscar Espinosa has great experience in South American cuisine. After undergoing culinary studies in Argentina he returned to his country where he worked as a chef designing menus for outstanding hotel chains such as Radisson and Regency. Later on, he worked with Harry Sasson, one of the most recognised chefs in Colombia, with whom he received first-hand experience in the Latin fusion style. Oscar moved to Australia where he has been working with former Rockpool chef Sean Prenter. Oscar’s wide knowledge and great taste quickly placed him as head chef in Mexicano North Narrabeen, famous restaurant for the innovative concept of Mexican Tapas.

**GREGORY LLEWELLYN**

Hartsyard

*‘The Hartsyard Chicken Party’*

**Wednesday, 19th August**

6:30pm

This “urban homestead” is a major drawcard in Newtown and now Greg and Naomi Hart have their first cookbook – the ultimate guide to chicken. You haven’t had chicken until it’s been given the Greg Llewellyn New York makeover. Fun dining meets fine dining.

**MARTIN BENN**

Sepia

*‘Shades of Sepia’*

**Thursday, 20th August**

6:30pm

Voted by his peers as Chef of the Year in the 2015, Gourmet Traveller Awards and a holder of the coveted Sydney Morning Herald 3 Hats for the past 4 years. The food is stunning and expertly executed. Watching Martin in action is pure theatre.

**RODNEY DUNN**

The Agrarian Kitchen

*‘Paddock to Plate’*

**Tuesday, 1st September**

6:30pm

He milks the goats to make cheese. He raises pigs for prosciutto and ham and has an acre of vegetables. His philosophy is steeped in growing as much as you can yourself. It’s Spring and there’s lots of produce to choose from and this is what Rodney will base his class on. Always fresh, always seasonal.
MIKE McENEARNEY
Kitchen by Mike

Mike McEnearney’s Kitchen by Mike aims to strip down traditional restaurant dining to find something more honest. Take away the fancy cutlery, the reservations and the waiters and discover a canteen with candid cooking and responsible food. The menu is set daily based on what’s found at the markets; the commonality in every menu is seasonality, simplicity and freshness, above all. Mike believes it’s about how food is found, grown, cooked and eaten and as such the dishes at Kitchen by Mike are a mixture of classic and contemporary cooking, allowing key ingredients to shine. “I believe people have been labouring under the misapprehension that ‘good food’ equates to expensive and elaborate food for too long.”

NATALIE CONTI $69
Accoutrement In House Chef
‘Kids in the Kitchen, 6-7 years’
KK2209 Tuesday, 22nd 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’
KK2309 Wednesday, 23rd 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, 11-13 years’
KK2409 Thursday, 24th 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.
PETER GILMORE
Quay
‘Organum’
PG1910 Monday 19th October 6:30pm
Peter’s cooking philosophy is relatively simple. Just four elements are required to create perfect unison in a dish – nature, texture, intensity and purity. He sources key ingredients and has developed close relationships with the farmers, fisherman and producers. His worldwide awards are too numerous to mention.

GLENN BOWMAN
Amanusa – Bali
‘Bali High’
GB2010 Tuesday, 20th October 6:30pm
This class offers an exciting opportunity to glimpse how the contemporary and classic are intertwined at this exclusive award winning resort. Celebrated Head Chef (ex Alegria and Ricky’s River Bar and Restaurant) Glenn Bowman and his Balinese Sous Chef will be presenting the best Balinese food the Amanusa Resort has to offer.

DAN HONG
Mr Wong, Ms G’s, El Loco
‘New East’
DH2210 Thursday, 22nd October 6:30pm
Dan is the young Executive chef of three of Merivale’s top restaurants. From his humble beginnings in his parent’s Vietnamese restaurant, Dan went on to work with the team at Tetsuyas, Marque, Bentley, Longrain and a stint in New York. Asian influence with contemporary style.

JAMES VILES
Biota Dining and 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. Recently Biota opened 13 Scandinavian-style rooms within the beautiful gardens.

James will release his first book in November 2015.
October–November

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 son Pat and daughter Palisa to join her. By then she had started working in the kitchen at U-thong in Cammeray, one of the city’s earliest Thai restaurants. In 1989, Chanta and a Thai friend opened the first Chat Thai in Liverpool Street, Darlinghurst. She opened Chat Thai in Randwick in 1993, which earned a huge local fan base and followed that up with outlets at The Galleries in George Street and Manly Wharf. Chat Thai continues to be family owned, buzzy street food eaterys that are cult favourites.

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October  – November

MIKE McENEARNEY
Kitchen By Mike
‘Salads by Mike’
MM2710 Tuesday, 27th October 6:30pm
Former Executive Chef at Rockpool, cookbook author and a producer of a range of condiments and jams - Mike sets his menu daily based on what he finds at the markets. Anybody who has been to his stripped back restaurant in Rosebery will tell you that the first thing you see on arrival is an array of different and beautiful salads. Delicious, fresh and honest.

ALESSANDRO PAVONI
Ormeggio and Via Alta
‘A Lombardian Cookbook’
AP2810 Wednesday, 28th October 6:30pm
Alessandro has released his much anticipated book. In this class he will demonstrate what he feels are the most outstanding dishes. These recipes have been inspired by the culture and cuisine of Alessandro’s region – Northern Italy, from the Alps to the Lakes.

JAMES VILES
Biota
‘Biota’
JV0211 Monday, 2nd November 6:30pm
Regional SMH Restaurant of the Year with 2 Chef’s Hats – Biota Dining and Rooms has become one of the most awarded regional restaurants in NSW. James received the accolade of being one of the youngest chefs ever to receive a SMH Hat at the age of 23 and is now owner and chef of Biota. Underpinning James’ food is an understanding of the balance of animal and plant life in the Southern Highlands. This class will celebrate the release of his first book.

shop online – www.accoutrement.com.au
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 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.

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