

Accountrement

COOKING CLASSES
2012



Welcome to Accoutrement's 2012 programme. This year we have an exciting line-up with something for everyone. We welcome **Ross Lusted, Bridge Room; Rodney Dunn, Agrarian Kitchen; Michael Moore, Summit; Anthea Leonard, Sweet Art; Adrian Richardson, La Luna Bistro; Somer Sivrioglu, Efendy; Colin Fassnidge, Four in Hand.** We will introduce a gourmet weekend at Saffire Freycinet with **Hugh Whitehouse** and will return to the Mornington Peninsula with **Marieke Brugman.**

This year I will continue the Gourmet Travel Tours with limited numbers, travelling with wonderful chefs. Starting the year with **Giovanni Pilu** in Sardinia followed by Chateau Bosgouet in Normandy with **Belinda Jeffery.** Later in the year **Steve Manfredi** and **Alessandro Pavoni** to the northern region of Lombardy in Italy followed by another exotic tour to Morocco with **Hassan M'Souli.** I am presently planning the gourmet tours for 2013 – the Dalmation Coast with **Ross Lusted**, nine days including three nights at the Amman Sveti Stephan. **Frank Camorra** from MoVida to Barcelona and **David Tsirekas** to Turkey and Northern Greece. Please register your interest so we can keep you informed.

Times are changing and this will be the last time that the brochure will be mailed out. It is always available however, from the HOME page of our website. If you do not have access to a computer, then you will need to either drop in to Accoutrement or call us to mail one out to you.

This year we are introducing an eight week program on Thursday nights from 4:30 - 6:00pm with Melanie Steele for children between the ages of 8-13. Melanie is a fully qualified chef and will teach the children essential cooking skills and techniques. Participants will need to have a serious interest in learning to cook but it will still be a lot of fun.

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 2012.

Sue Jenkins

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

611 Military Road, Mosman NSW 2088
Cooking School Phone – 02 9969 4911 • Fax – 02 9969 7929
Email – accoutrement@bigpond.com
www.accoutrement.com.au



For your information

Demonstration classes run for 2 1/2 hours and start at 6:30pm or 10:30am and include recipes, wine and plenty to eat. Hands-on classes are close up 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.

Book Now – Pay Later

If you book more than any four classes at one time, pay 50% deposit at time of booking and final payment will be 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 for each month, a recipe and information on the latest culinary ideas and books.

Cooking School for Hire

The Cooking School is available for hire.

Corporate

Corporate bookings and team building exercises are welcome.

Up to 16 people, hands-on or 35 people in a demonstration.

Private

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

Anna Peters - Anna's Cuisina
Martin Boetz - Longrain
Glenn Bowman - Ricky's
Marieke Brugman – Art of Living
Frank Camorra - MoVida
Serge Dansereau - Bathers' Pavilion
Rodney Dunn - The Agrarian Kitchen
Colin Fassnidge - Four in Hand
Peter Gilmore - Quay Restaurant
Lorraine Godsmark - Chef
Damian Heads - Pony
Alex Herbert - Bird Cow Fish
Colin Holt, Micah Hewitt - Hudson Meats
Nhut Huynh - Snakebean
Mark Jensen - Red Lantern
Alex Kearns - Glebe Point Diner
Matthew Kemp - Montpellier
John Lanzafame - Lanzafame
Anthea Leonard - Sweet Art
Ross Lusted - Bridge Room
Kumar Mahadevan - Aki's
Hassan M'Souli - Out of Africa

Stefano Manfredi - Balla
Susan Meagher - Cheese Making Workshop
Lyndey Milan - Chef, Presenter
Michael Moore - Summit
Sean Moran - Sean's Panaroma
Justin North - Bécasse, Etch
Mitchell Orr - Duke Bistro
Alessandro Pavoni - Spiedo, Ormeggio
Damien Pignolet - Chef, Author
Giovanni Pilu - Pilu at Freshwater
Adrian Richardson - La Luna Bistro
Fabrice Ruspoli – La Maison Arabe
Danny Russo - The Old Library
Brent Savage - Bentley Bar
Dietmar Sawyer - Berowra Waters
Frank Shek - China Doll
Somer Sivrioglu - Efendy
Melanie Steele - Accoutrement
Darren Taylor - Brass
David Tsirekas - Xanthi
Hugh Whitehouse - Saffire, Tasmania
William Wood Carême Pastry

SPECIAL EVENTS

Special Events

The "Chef's Table" at Sean's Panaroma, Bondi Beach has become a lunch that I personally look forward to every year. The group will be limited to 30 people.

The weekend at Tussie Mussie with Marieke Brugman was so popular in 2011 that we have scheduled another weekend in October, 2012.

We have a very special weekend planned in September with Hugh Whitehouse staying two nights at Saffire Freycinet, Tasmania – voted the best accommodation in Australia.

Visit our website for full details on these events.



Sean's Panaroma

SEAN MORAN
Panaroma Lunch.....
30/08/12

We repeat this special, private lunch, where we have the whole restaurant to ourselves to enjoy the 'Chef's Table' and Sean's wonderful company.
\$130



Mornington Peninsula

MARIEKE BRUGMAN
A Summer Harvest.....
25/10/12 - 28/10/12

Three nights at one of the Peninsula's most exclusive private properties, Tussie Mussie Vineyard Retreat at Merricks North. Visit vineyards, enjoy a cheesemaking course and a cooking class with Marieke. Limited to 8 people.



Saffire Freycinet

HUGH WHITEHOUSE
Spring at Saffire Freycinet.....
1/9/12 - 2/9/12

Saffire Freycinet has just been awarded best accommodation in Australia. I am organising a weekend with Hugh Whitehouse the Executive Chef. We will be automatically upgraded to Luxury Suites and the **all-inclusive** cost is \$3,800 per couple excluding airfares.

GOURMET TOURS

Gourmet Tours 2012

Sardinia	25 May-4 June	Giovanni Pilu
Normandy	4-11 June	Belinda Jeffery
Lombardy	8-18 September	Alessandro Pavoni Stefano Manfredi
Morocco	20 September - 3 October	Hassan M'Souli



SARDINIA – 25 May - 4 June, 2012 **SUE JENKINS AND GIOVANNI PILU**

Meet in Olbia and stay at Villa Capo Cavallo with a private beach. Visit Giovanni's home village, Sa Serra and experience a local festival eating under ancient olive trees. Take a boat trip to Cala Luna for a trattoria style lunch on the beach. A day trip to Alghero, a famous ancient port on the west coast. Visit the oldest vineyard in Sardinia, 'Sella e Mosca'. Dine at Giovanni's favourite restaurant, 'Gallura', the oldest restaurant in Olbia. Spend the weekend in Cagliari. \$8,800 pp.



THE FRENCH TABLE – CHATEAU BOSGOUET, **NORMANDY – 4-11 June, 2012** **SUE JENKINS AND BELINDA JEFFERY**

The very best of French culture, wine and cuisine. A wonderful exploration into the rich tapestry of new tastes, sights and sounds the incredible region of Normandy has to offer. Visit a market in Rouen, enjoy cooking classes with Belinda, visit Claude Monet's garden at Giverny and much more.



LOMBARDY – 8-18 September, 2012 **ALESSANDRO PAVONI, STEVE MANFREDI**

Join Alessandro, Stefano and Sue in a very small group of only 12 people to Alessandro's home region of Lombardy and Stefano's home of Brescia in Italy. Stay 10 days in a 17th century villa in Franciacorta, between Brescia and Lake Iseo. Mountain walks, lunch in the mountain tops in Passo Maniva and visit Bagolino, the home of Bagoss cheese. Cheese tasting, risotto masterclass in the castle at Carlo Magno and much more.



MOROCCO – 20 September - 3 October, 2012 **SUE JENKINS AND HASSAN M'SOULI**

Join Sue and Hassan for a 13 day tour of magic Morocco. Hassan is the acclaimed chef/owner of Out of Africa, also an award winning author of two wonderful Moroccan cook books. The tour begins in Rabat and ends in Marrakech at the foot of the High Atlas Mountains. Visit a vineyard in Meknes and take a private plane for a unique desert experience. Visit the spiritual city of Fez. \$9,995 AUD all inclusive (twin share) excluding air fares.

For full details of tours, visit our website www.accoutrement.com.au
For any of the above tours, please register your interest with
Sue or Jenna at Accoutrement Cooking School 9969 4911



MICHAEL MOORE

Summit

English born, Michael Moore's passion for food began when he was four. His 26 year career has seen him own and manage numerous top restaurants in both London and Sydney, including Pruniers, Bonne Femme, Bennelong and Wildfire – culminating in the iconic Summit Restaurant at Australia Square.

Michael has notched up over 700 television appearances over seven years and is the author of two successful cookbooks – 'Moore to Food' and his latest 'Blood Sugar' which is now in its fourth reprint and selling in both the US and Europe as well as Australia. His third book is due for release Christmas 2012.

March

MARTIN BOETZ

\$120

Longrain

'Fat Pork'

1 Tuesday, 6th March

6:30pm

Traditionally, pork is a favourite with the Thai people and Martin will demonstrate three very different styles and techniques of cooking pork.

GIOVANNI PILU

\$120

Pilu at Freshwater

'Secrets of Sardinia'

2 Wednesday, 7th March

6:30pm

This ancient island has a unique cooking style different from other parts of Italy. Surrounded by water and rocky terrain, the food is a reflection of the landscape. Giovanni will present a classic menu matched with traditional Sardinian wines.

MICHAEL MOORE

\$110

Summit

'Blood Sugar'

3 Monday, 19th March

6:30pm

4 Tuesday, 20th March (repeat)

10:30am

Michael is a huge inspiration and has extensive knowledge of ingredients and cooking styles with over 26 years of experience. He has created a collection of inspiring recipes in his latest cookbook 'Blood Sugar' that captures healthy recipes with a restaurant quality edge for people with an interest in their health and well-being.





GLENN BOWMAN

Ricky's River Bar & Restaurant

Glen trained in Sydney and left Australia to work in London. Whilst living in London he travelled to Spain where he fell in love with Spanish culture and food.

On returning to Australia, Glen was appointed Head Chef at The Edge and then The Centennial. In 2002 he opened Alegria on the Sunshine Coast where he has tried to emulate the zest and richness of both Spanish cuisine and culture. Alegria received rave reviews from the likes of Gourmet Traveller and in 2009 was awarded Two Stars by the Courier Mail. Glen moved to Noosa and revamped Ricky's.

March

DANNY RUSSO

\$110

The Old Library

'The Old Library'

5 **Tuesday, 20th March**

6:30pm

A new restaurant opened in Cronulla in late 2011 to rave reviews. Terry Durack gave this modern Italian restaurant 14/20 – definitely something to boast about. The menu has something for everyone – from the 'social plates' for sharing, simple off the beach food and more thoughtful, complicated dishes. This class will showcase the favourites.

FABRICE RUSPOLI / HASSAN M'SOULI

\$110

La Maison Arabe Marrakech

'A Taste of Marrakech'

6 **Wednesday, 21st March**

6:30pm

La Maison Arabe is a beautiful old riad next to the Medina. I have stayed and dined in this hotel on several occasions and enjoyed the traditional Moroccan atmosphere and cuisine. Hassan and Fabrice, owner of Maison Arabe Marrakech, will present recipes from this riad's cooking school. A truly exotic taste of Morocco will be presented in this class.

MELANIE STEELE

\$69

Accoutrement In-house Chef

'Kids Class – Easter Special'

7 **Saturday, 24th March – 6-7 year olds**

10:30-1:00pm

8 **Saturday, 24th March – 8-10 year olds**

2:00-4:30pm

9 **Sunday, 25th March – 11-13 year olds**

10:30-1:00pm

A special class for Easter treats. The classes have been designed with the ability of the specific age group in mind. Limited to 14 per class.



LORRAINE GODSMARK

Chef

Lorraine Godsmark's Yellow Bistro and Food Store was a food lover's mecca. They came from far and wide to sample the sublime treats available. Lorraine made her name as the pastry chef at Rockpool with Neil Perry where she pioneered the date tart, which surely must be the most lauded dessert in Australian history. Lorraine has developed a unique combination of scientist and artist, precise and practised.

She has been teaching how to make perfect pastry at Accoutrement for many years. Classes routinely sell out.

March

ALESSANDRO PAVONI \$120

Ormezzio and Spiedo

'Living Lombardy'

10 Monday, 26th March 6:30pm

Alessandro is very committed to the area he grew up in – regional Italian at its best. The high mountains and lakes dominate the area and influences his style of cooking.

LORRAINE GODSMARK \$200

Chef

 **Hands-On**

'Hands-on Pastry'

11 Tuesday, 27th March 10:30am

After a two-year break, Lorraine will return to teach the art of perfect shortcrust, savoury and sweet pastry. Mastering the art of good pastry making is the cornerstone of your culinary repertoire. These limited places will sell quickly.

LYNDEY MILAN \$110

Author/Presenter

'A Taste of Greece'

12 Tuesday, 27th March 6:30pm

Lyndey was recipient of the Good Food Legend Award 2012. After the highly successful TV series, Lyndey has produced a cookbook on the Greek experience and this class will coincide with the release of the book.

COLIN HOLT AND MICAH HEWITT \$299

Hudson Meats

 **Hands-On Pork**

'The Butcher and The Chef'

13 Wednesday, 28th March 6:30pm

Back by popular demand, Colin will be showing how to break down a whole pig. All students will receive a barrel of pork, which they will be shown how to break down into a pork rack. Students will be going through the process of scoring and tying the rack properly and will also learn how to make a rolled loin with the pork fillet. This is a butchery class with cooking tips and tastings.



COLIN HOLT

Hudsons Meats

I first met Colin 25 years ago when he was working at Claude's with Damien Pignolet. He went on to Bistro Moncur as head chef then opened his own restaurant, Bistro Pave and gained two Hats and kept them for three consecutive years.

Colin's extensive experience includes working in Chez Oz and Le Triannon. In 2007 he opened Hudsons Meats in Surry Hills followed by Hudsons Meats in Cammeray, Lane Cove and now Mosman, 2011.

March-April

SUSAN MEAGHER

\$200

The Cheese Making Workshop

 Hands-On

'Hands-On Cheese Making'

14 **Saturday, 31st March**

10am-4pm

15 **Sunday, 1st April (repeat)**

10am-4pm

Learn how to make soft cheeses in a home style kitchen environment – no prior knowledge is necessary. You will make camembert, fetta, ricotta, cream cheese and marscapone and you will also be shown how to make a Greek style yoghurt. Lunch is included in the 6-hour workshop.

MELANIE STEELE

\$69

Accoutrement In-house Chef

'Kids in the Kitchen'

16 **Tuesday, 10th April – 6-7 year olds**

10:30-1:00pm

17 **Wednesday, 11th April – 8-10 year olds**

10:30-1:00pm

18 **Thursday, 12th April – 11-13 year olds**

10:30-1:00pm

In these classes, Melanie will teach kitchen skills and at the same time, the kids will have lots to do, lots to eat and lots of fun. The classes have been designed with the ability of the specific age group in mind. Limited to 14 per class.

MELANIE STEELE

\$69

Accoutrement In-house Chef

'Kids Class – 'Australian Baking'

19 **Tuesday, 17th April – 6-7 year olds**

10:30-1:00pm

20 **Wednesday, 18th April – 8-10 year olds**

10:30-1:00pm

21 **Thursday, 19th April – 11-13 year olds**

10:30-1:00pm

These recipes will be different from the first week with a particular focus on Australian traditional baking. The classes have been designed with the ability of the specific age group in mind. Limited to 14 per class.



COLIN FASSNIDGE

Chef

Dublin born Colin Fassnidge has been the Head Chef of the Four in Hand since October 2005. During Colin's time at the Four in Hand, The Dining Room has been exalted through reviews. Awards include the Good Food Guide One Chef's Hat and adding the prestigious Second Hat in 2010. The Dining Room has always been in The Gourmet Travellers Top 100. Colin's Nose to Tail Food Philosophy and his diligence for sourcing the best local ingredients has seen him turn any cut into a beautifully inspired delicious dish; achieved purely with a perfect harmony of unique multiple flavours.

April-May

MELANIE STEELE (8 week course)

\$360

Accoutrement In-house Chef

'Kids in the Kitchen'

22 Thursday 26th April - Thursday 14th June 4:30-6:00pm

An 8-week course teaching children essential cooking skills and techniques. For children between the ages of 8-13.

JOHN LANZAFAME

\$200

Lanzafame

 **Hands-On**

'Hands-On Pizza'

23 Saturday, 28th April

10:30am

John, the world champion pizza maker returns for another popular Hands-on pizza class. He has just returned from an inspirational trip to New York. Come and learn the skill of pizza making from this acclaimed world class chef.

ROSS LUSTED

\$110

The Bridge Room

'The Bridge Room'

24 Monday, 30th April

6:30pm

Sydney welcomes home Ross Lusted and his food which includes dishes inspired from Asia – some cooked over charcoal or smoked in the Japanese robata style. Ross will present a menu that showcases the robata style.

DIETMAR SAWYERE

\$110

Berowra Waters – Ad Lib

'Berowra-Hawkesbury Produce'

25 Tuesday, 1st May

6:30pm

Dietmar continues to impress and provide memorable dining experiences. Part of the secret is utilising ingredients that are found close at hand to this iconic restaurant.



ROSS LUSTED

Chef

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

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

After his time involved in kitchen design, tabletop selection, styling and presentation for Aman, Ross returned to Australia to open his first restaurant – The Bridge Room.

May

MARIEKE BRUGMAN

\$200

Art of Living

Hands-On

'Good Entertaining'

26 **Wednesday, 2nd May**

6:30pm

27 **Thursday, 3rd May (repeat)**

10:30am

Marieke travels the world and has been inspired by Spain, Turkey and her beloved India. She weaves magic into her cooking and always inspires.

MELANIE STEELE

\$69

Accoutrement In-house Chef

'Kids Class – Mothers' Day Special'

28 **Saturday, 5th May – 6-7 year olds**

10:30-1:00pm

29 **Saturday, 5th May – 8-10 year olds**

2:00-4:30pm

30 **Sunday, 6th May – 11-13 year olds**

10:30-1:00pm

Mothers' Day is next week and the children will create gifts from the pantry to take home. The classes have been designed with the specific age groups in mind. Limited to 14 per class.

ALEX HERBERT

\$110

Bird Cow Fish

'Brunch'

31 **Monday, 7th May**

6:30pm

32 **Tuesday, 8th May (repeat)**

10:30am

Brunch is a great way to entertain with Mothers' Day looming. Alex will teach you some perfect recipes that you will be able to recreate for family and friends.





ADRIAN RICHARDSON

Chef, Author

Adrian inherited his passion for cooking from his grandfather and from the age of 14 started working in cafés and bistros. He has spent time training at the Victoria Arts Centre, Le Restaurant at the Regent Hotel under Dietmar Sawyere, Liam Tomlin and Russell Armstrong, O'Connell's Hotel with Greg Malouf, in the UK with Antony Worrall-Thompson. He then worked for Michael Bacash at Toofey's before opening La Luna, his successful and bustling restaurant in North Carlton. His many media appearances include the popular "Good Chef Bad Chef" and he is author of three cookbooks – Meat: Delicious Dinners for Every Night of the week. Meat: How to Choose it and Eat it, and his latest "The Good Life".

May

WILLIAM WOOD

\$110

Carême Pastry

'Cooking with Carême'

33 **Wednesday, 9th May**

6:30pm

For those cooks who have difficulty making pastry, this class has the answer. William will show you how to best utilise this amazing ready-made product, sweet and savoury. As Stephanie Alexander has said, Carême all butter puff pastry is so good she'll never bother making her own again.

ADRIAN RICHARDSON

\$120

La Luna Bistro

'The Good Life'

34 **Monday, 14th May**

6:30pm

35 **Tuesday, 15th May (repeat)**

10:30am

We are thrilled to have Adrian Richardson, author of Meat and the Good Life coming from Melbourne to the cooking school. His bustling restaurant serves clean, fresh innovative food. A quiet achiever and a class not to be missed.

COLIN FASSNIDGE

\$110

Four in Hand – 4 Fourteen

'Nose to Tail'

36 **Wednesday 16th May**

6:30pm

Colin's philosophy is that there should be no wastage and that the ingredients should be respected. He cooks the food he likes to eat, serving big natural flavours. He has two well deserved Hats.





ANTHEA LEONARD

Sweet Art

Anthea began Sweet Art in Sydney in 1980 creating edible sculptures. In 1985 Anthea began to put her talents to re-design the way traditional wedding cakes were assembled. Her signature designs still receive the great compliment of being copied throughout the industry.

Sweet Art remains a leader in both cake and event styling. Anthea approaches the design process with artists' eyes as well as those of a stylist. The results are breathtaking; her eye for colour and imagination creates events that blur the boundary between parties and stage production.

May

ANTHEA LEONARD

\$385

Sweetart

 Hands-On

'Hands-on Cake Decorating'

37

Saturday, 19th May

10:00am - 4:00pm

In the morning Anthea will teach you how to cut, layer and ganache a cake. After a short break for lunch, return to learn piping skills and techniques for sculpting and decorating your cake to take home. Materials and tools provided. Limited to 12 people.

MITCHELL ORR

\$110

Duke Bistro

'Left of Centre'

38

Monday, 21st May

6:30pm

The Duke Bistro was awarded its first well deserved Hat last year. The food is zappy, smart and good-humoured – always fun and worth the visit to this buzzy restaurant.

DAMIEN PIGNOLET

\$120

Chef

'Autumn Salads'

39

Tuesday, 22nd May

6:30pm

30 Years of experience as a chef, teacher, restaurateur and author of two highly acclaimed books – 'French' and 'Salades'. Damien will present new ideas and recipes for Autumn salads.

COLIN HOLT AND MICAH HEWITT

\$299

Hudson Meats

 Hands-On Beef

'The Butcher and The Chef'

40

Wednesday, 23rd May

6:30pm

In this class, each person will have their own rump and be taking home a whole sliced rump, a rump cap, butt fillet and mince. The whole rump and loin will be broken down including the T-bone, sirloin, rump and wing rib. This is a butchery class with cooking tips and tastings.



ANNA PETERS

Anna's Cuisina

Anna is the founder of Anna's Cuisina, based in Orange, NSW – a company producing handmade gourmet and award winning foods. Anna's Greek heritage and close-knit family (still involved in the business) ensured that her interest in food was nurtured and encouraged; she initially pursued a passion for music while baking on the side – a hobby that became Anna's Cuisina in 1993. Anna is a gastronomist, consultant, food writer, demonstrator, teacher and radio presenter. In progress are two books – My Greek Heritage in conjunction with her Mother and The Journey of Anna's Cuisina both due for release in 2013 – a year when Anna's Cuisina will be 20 years of age – a mile stone.

June

GLENN BOWMAN

\$110

Ricky's River Bar and Restaurant

'Ricky's Noosa'

41 **Wednesday, 13th June**

6:30pm

During winter, the menu in this highly successful restaurant in Noosa changes to perfectly slow-cooked braises with a tasty Spanish influence. Glenn spent many years in Spain.

ANNA PETERS

\$200

Anna's Cuisina

 Hands-On

'Hands-On Italian Baking'

42 **Saturday, 16th June**

10:30am

During this class you will make and bake a variety of biscuits and a Torta Roesciata di Fichi to take home.

KUMAR MAHADEVAN

\$110

Abhi's and Aki's

'The Royal Kitchens of India'

43 **Monday, 18th June**

6:30pm

One of our most popular classes last year. Kumar is returning and this time will recreate palace cooking – the royal fare of the Maharajas.

MATTHEW KEMP

\$110

Montpellier Public House

'The Best of British'

44 **Tuesday, 19th June**

6:30pm

Matt Kemp's new restaurant features a "gastro pub" menu downstairs along with modern French fine dining upstairs. He will be teaching the best of British pub food.





SERGE DANSEREAU

Bathers' Pavilion

Serge Dansereau spent his formative years surrounded by a family whose food skills example were to leave a lasting impression.

Serge is a chef and restaurateur who respects the service tradition and regards quality produce as the optimum ingredient in his cooking. In a country with a worldwide reputation for restaurant excellence he continues at the forefront. He is considered one of the trendsetters and leading chefs of Australia.

He has been Executive Chef and owner of the Bathers' Pavilion since August, 1999.

June

LORRAINE GODSMARK \$200

Chef

 **Hands-On**

'Hands-on Pastry'

45 Wednesday, 20th June (repeat) 6:30pm

After a two-year break, Lorraine will return to teach the art of perfect shortcrust, savoury and sweet pastry. Mastering the art of good pastry making is the cornerstone of your culinary repertoire. These limited places will sell quickly.

SERGE DANSEREAU \$120

Bathers' Pavilion

'Winter Lunch'

46 Monday, 25th June 6:30pm

47 Tuesday, 26th June (repeat) 10:30am

Winter is the time to cook for comfort and sit down with friends for a long afternoon. Serge will show you how he entertains at lunch in his own French style.

HASSAN M'SOULI \$110

Out of Africa

'The Magic of Moroccan Spices'

48 Tuesday, 26th June 6:30pm

Hassan and I will be taking a small group to Morocco in September this year. Let Hassan show you what Moroccan Magic can be created with cleverly combined and balanced spices.

DAMIAN HEADS \$110

Pony Lounge & Dining – Steel Bar & Grill

'Fruits of the Sea'

49 Wednesday, 27th June 6:30pm

Seafood is a big part of the menus at Damian's three restaurants and an obvious love from his time at Garfish. The right chef to show you excellent ways to prepare seafood.



RODNEY DUNN

The Agrarian Kitchen

Raised in Griffith, NSW, Rodney pursued his interest in cooking working in restaurants such as Tetsuya's before turning to work in magazines. He became full-time food editor of *Gourmet Traveller*. However, his love of the country kept calling. "I wanted to have access to better food and I really wanted to eat vegetables we couldn't buy, to have the experience of having our own animals, our own milk and to make a living out of sharing that experience with other people." So it was that in 2007, Rodney and his wife Séverine left Sydney and started The Agrarian Kitchen, a sustainable farm-based cooking school, situated in a 19th century schoolhouse at Lachlan, 45 minutes from Hobart in the Derwent Valley.

July

MELANIE STEELE

\$69

Accoutrement In-house Chef

'Kids in the Kitchen'

- | | | |
|-----------|---|---------------------|
| 50 | Tuesday, 3rd July – 6-7 year olds | 10:30-1:00pm |
| 51 | Wednesday, 4th July – 8-10 year olds | 10:30-1:00pm |
| 52 | Thursday, 5th July – 11-13 year olds | 10:30-1:00pm |

In these classes, Melanie will teach kitchen skills and at the same time, the kids will have lots to do, lots to eat and lots of fun. The classes have been designed with the ability of the specific age group in mind.

Limited to 14 per class.

MELANIE STEELE

\$69

Accoutrement In-house Chef

'Kids in the Kitchen'

- | | | |
|-----------|--|---------------------|
| 53 | Tuesday, 10th July – 6-7 year olds | 10:30-1:00pm |
| 54 | Wednesday, 11th July – 8-10 year olds | 10:30-1:00pm |
| 55 | Thursday, 12th July – 11-13 year olds | 10:30-1:00pm |

These recipes will be different from the first week. The classes have been designed with the ability of the specific age group in mind. Limited to 14 per class.

RODNEY DUNN

\$120

Agrarian Kitchen, Tasmania

'The Agrarian Kitchen'

- | | | |
|-----------|------------------------------------|----------------|
| 56 | Monday, 16th July | 6:30pm |
| 57 | Tuesday, 17th July (repeat) | 10:30am |

I am thrilled that Rodney has agreed to come to Sydney and do two classes. I visited this school in Tasmania in February, 2011 and enjoyed the experience immensely. He will showcase Tasmanian produce and share his philosophy on sustainability and homegrown.



DAVID TSIREKAS

Chef

David Tsirekas started his working life as a swimming coach before realising the kitchen was where he belonged. He opened the very successful and much loved Perama which ran for 15 years, before closing in August, 2011.

David then pursued his ambition to take Greek food upmarket by opening Xanthi in the Sydney CBD.

David has co-hosted gourmet tours to his native Greece and is in the planning stages of another tour to Greece and Turkey in 2013 with Sue.

July

COLIN HOLT AND MICAH HEWITT \$299

Hudson Meats

 Hands-On Game

'The Butcher and The Chef'

58

Wednesday, 18th July

6:30pm

In this class, we will cover wild rabbit, make venison sausages and deal with game birds. This is a butchery class with cooking tips and tastings.

JONATHAN BARTHELMESS \$110

The Apollo

'Dining at The Apollo'

59

Monday, 23rd July

6:30pm

Jonathan has left Manly Pavilion and gone out on his own to open "The Apollo". Being of Greek heritage, and a lover of all things Mediterranean, Jonathan will present a menu from his new restaurant.

BRENT SAVAGE \$110

Bentley Restaurant and Bar

'All Things Vegetable'

60

Tuesday, 24th July

6:30pm

In response to a lot of vegetarians coming to the restaurant, Brent has developed recipes to highlight vegetables and present in the unique Bentley style.

LISA GOLDBERG – NATANYA ESKIN – MERELYN CHALMERS \$95

Monday Morning Cooking Club

'Friends and Family'

61

Wednesday, 25th July

6:30pm

62

Thursday, 26th July (repeat)

10:30am

The Monday Morning Cooking Club Cookbook sold an amazing 12,000 books with the proceeds going to charity – prompting the writing of a second book. This class will give us a sneak peek of what these amazing women have in store for us.



DARREN TAYLOR

Chef

Darren Taylor is well known in the restaurant industry having trained at Troisgros, a 3-Michelin star restaurant in France. He then worked as Executive Chef at Kinsela's, Bilson's, Fine Bouch and Buon Ricordo.

Darren established and operated Gastronomy, the art and science of food – an award winning catering company for nine years. He has now opened Brass Bistro – a showcase of his French and Italian influences.

July-August

JOHN LANZAFAME

\$200

Lanzafame

 Hands-On

'Hands-On Pizza'

63 **Saturday, 28th July (repeat)**

10:30am

John, the world champion pizza maker returns for another popular Hands-on pizza class. He has just returned from an inspirational trip to New York. Come and learn the skill of pizza making from this acclaimed world class chef.

STEFANO MANFREDI

\$120

Bells at Killcare – Balla

'Winter at Balla'

64 **Monday, 30th July**

6:30pm

65 **Tuesday, 31st July (repeat)**

10:30am

Steve's restaurant "Balla" opened in September to rave reviews. This will be their first winter and Steve will show you what Balla is all about in the cooler months.

SOMER SIVRIOGLU

\$110

Efendy

'Regional Turkish'

66 **Wednesday, 8th August**

6:30pm

Somer regularly travels back to Istanbul to ensure that his menus reflect the latest trends and stays true to contemporary Turkish food. Fresh from his latest trip, Somer will show you how diverse Turkish fare really is.

DANNY RUSSO

\$200

The Old Library

 Hands-On

'Hands-On Pasta'

67 **Saturday, 11th August**

10:30am

This will be the third year we have asked Danny to run this popular class. Not only will you be learning the basic techniques to create pasta, you will be able to take home your own hand-made varieties.



SOMER SIVRIOĞLU

Chef – 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 the Efendy cookbook is currently in production.

August

DAVID TSIREKAS

\$110

Xanthi Bar & Restaurant

'Ouzomezedakia'

68

Monday, 13th August

6:30pm

David opened his new restaurant Xanthi at the end of last year and in this class he will be demonstrating 'Greek Tapas' with the addition of samples from the Ouzo cart, boasting 20 different styles of the traditional Greek spirit.

FRANK CAMORRA

\$120

MoVida – MoVida Aqui

'The Spirit of Spain'

69

Tuesday, 14th August

6:30pm

70

Wednesday, 15th August (repeat)

10:30am

Frank Camorra's MoVida embraces the spirit, fun and essence of the great bars of Spain. They cook the food of the home country using both traditional and modern Spanish techniques, while constantly acknowledging that they are in the heart of Melbourne. Book early.

DARREN TAYLOR

\$110

Brass Bistro

'French Bistro'

71

Monday, 27th August

6:30pm

Brass is Darren's new bistro in Potts Point where there is an emphasis towards organic, healthy ingredients and sustainable practices. In this class, Darren will showcase the French influences that are part of Brass.





SEAN MORAN

Sean's Panaroma

Before working in London and Italy in the mid 1980s, Sean worked with some of Australia's best known chefs including Gay Bilson, Anders Ousback, Neil Perry and Stefano Manfredi.

Sean opened his first restaurant in The George Hotel in 1990 before opening his salty jewel, Sean's Panaroma in North Bondi in 1993.

He has been honoured as Restaurateur of the Year by the Restaurant and Catering Association and he is now an enthusiastic farmer supplying produce for his restaurant.

August - September

JUSTIN NORTH **\$120**

Bécasse – Etch

'Favourites'

72 Tuesday, 28th August **6:30pm**

In celebration of Bécasse's 10th Anniversary, this class will showcase some of Justin's favourite dishes based on the best of local produce.

NHUT HUYNH **\$110**

Snakebean

'Loaves and Fishes – A Vietnamese Sunday Brunch'

73 Wednesday, 29th August **6:30pm**

This is part of the Vietnamese culture – sharing food. Learn a different way to entertain with a Sunday brunch.

SEAN MORAN **\$130**

Sean's Panaroma

'Chef's Table'

74 Thursday, 30th August **12:00pm**

Special private lunch at Sean's Panaroma.

COLIN HOLT AND MICAH HEWITT **\$299**

Hudson Meats

 **Hands-On Lamb**

'The Butcher and The Chef'

75 Wednesday, 12th September **6:30pm**

In this hands-on class, each participant will learn to bone-out a leg and shoulder of lamb and will take home an easy carve leg of lamb, a rolled lamb rump, a mini lamb roast, a rolled shoulder or boned, marinated shoulder of lamb and a neck fillet. This is a butchery class with tips and tastings.





FRANK SHEK

China Doll

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

September ~ October

MELANIE STEELE

\$69

Accoutrement In-house Chef

'Kids in the Kitchen'

- | | | |
|----|--|---------------------|
| 76 | Tuesday, 25th September – 6-7 year olds | 10:30-1:00pm |
| 77 | Wednesday, 26th Sept – 8-10 year olds | 10:30-1:00pm |
| 78 | Thursday, 27th Sept – 11-13 year olds | 10:30-1:00pm |

In these classes, Melanie will teach kitchen skills and at the same time, the kids will have lots to do, lots to eat and lots of fun. The classes have been designed with the ability of the specific age group in mind. Limited to 14 per class.

MELANIE STEELE

\$69

Accoutrement In-house Chef

'Kids in the Kitchen'

- | | | |
|----|--|---------------------|
| 79 | Tuesday, 2nd October – 6-7 year olds | 10:30-1:00pm |
| 80 | Wednesday, 3rd October – 8-10 year olds | 10:30-1:00pm |
| 81 | Thursday, 4th October – 11-13 year olds | 10:30-1:00pm |

These recipes will be different from the first week.

The classes have been designed with the ability of the specific age group in mind. Limited to 14 per class.

ALEX KEARNS

\$110

Glebe Point Diner – Neutral Bay Bar & Dining

'Local and Seasonal'

- | | | |
|----|-----------------------------|---------------|
| 82 | Tuesday, 9th October | 6:30pm |
|----|-----------------------------|---------------|

This contemporary local bistro's key to their daily menu is local and seasonal produce. Alex will demonstrate a menu highlighting the neighbourhood favourites.

FRANK SHEK

\$110

China Doll

'Steam and Stirfry'

- | | | |
|----|--------------------------------|---------------|
| 83 | Wednesday, 10th October | 6:30pm |
|----|--------------------------------|---------------|

One of my favourite presenters, Frank always inspires me with his approach to Chinese cooking – and I always come away with new ideas. There is more to steaming and stir-frying than you think.



WILLIAM WOOD

Carême Pastry

William is the creative talent behind Carême Pastry. He learnt his trade in the kitchens of Mietta's and Paul Bocus in Melbourne in the early 1990's. This classical background - and natural born perfectionism - put him in good stead for the exacting art of making pastry.

After returning from a stint travelling and working in Europe he worked with Philip Johnson at Ecco Bistro in Brisbane. In 2002 he embarked on a new culinary adventure working for Maggie Beer in the Barossa Valley. In 2005 he established Carême with his partner Claire in the Barossa town of Tanunda.

October

MELANIE STEELE

\$170

Accoutrement In-house Chef

Hands-On

'Pink Ribbon Day - High Tea'

84 **Saturday 13th October**

10:00-12:30pm

85 **Saturday, 13th October**

2:00-4:30pm

Come along and prepare a High Tea with a glass of champagne.

Melanie is donating her time and all proceeds will be donated for Pink Ribbon Day. The cost of \$170 is for 1 adult and 1 child - extra children are \$70. Maximum 8 adults and 8 children.

MARK JENSEN

\$110

Red Lantern

'Vietnamese Seafood'

86 **Monday, 22nd October**

6:30pm

Mark is the champion of sustainability and eating responsibly for the planet. In this class, he will show you how to prepare easily accessible seafood while staying true to the authentic Vietnamese origin.

MARTIN BOETZ

\$120

Longrain

'Longrain Encore'

87 **Tuesday, 23rd October**

6:30pm

Martin has been teaching at Accoutrement for 18 years and never ceases to amaze me as to the variety of recipes and styles of Thai cooking that he presents. I always look forward to this class.

DAMIEN PIGNOLET

\$120

Chef

'Spring Salads'

88 **Wednesday, 24th October**

6:30pm

30 Years of experience as a chef, teacher, restaurateur and author of two highly acclaimed books - 'French' and 'Salades'. Damien will present new ideas and recipes for Spring salads.



BELINDA JEFFERY

Chef and Author

Belinda spent many years 'on the stoves' in restaurants, culminating in her own acclaimed Good Health Café in Sydney. She went on to become an award winning TV food presenter, author, freelance writer, restaurant reviewer and cooking teacher. She is a regular contributor to Delicious magazine and writes reviews for the Sydney Morning Herald.

In 2002, Belinda moved to the far north coast where she focuses on writing and teaching. She has written four acclaimed cookbooks, has co-hosted international gourmet tours with Sue Jenkins and her fifth cookbook is due for release in November 2012.

October ~ November

MELANIE STEELE

\$69

Accountrement In-house Chef

'Kids Class - Halloween Special'

89 Saturday, 27th October - 6-7 year olds 10:30-1:00pm

90 Saturday, 27th October - 8-10 year olds 2:00-4:30pm

91 Sunday, 28th October - 11-13 year olds 10:30-1:00pm

Handmade spooky treats just in time for Halloween.

The classes have been designed with the ability of the specific age group in mind. Limited to 14 per class.

PETER GILMORE

\$120

Quay Restaurant

'Quay'

92 Monday, 29th October 6:30pm

Peter is one of Sydney's most awarded chefs and he will present a menu typical of what this restaurant is known for.

BELINDA JEFFERY

\$120

Chef and Author

'Desserts'

93 Tuesday, 30th October 6:30pm

94 Wednesday, 31st October (repeat) 10:30am

Belinda Jeffery, an extraordinary author and chef has produced a brand new book on desserts. This is a sneak preview to the book being released in November and Belinda will be giving us a taste of desserts from the book.

MELANIE STEELE

\$69

Accountrement In-house Chef

'Kids Class - Christmas Special'

95 Saturday, 3rd November - 6-7 year olds 10:30-1:00pm

96 Saturday, 3rd November - 8-10 year olds 2:00-4:30pm

97 Sunday, 4th November - 11-13 year olds 10:30-1:00pm

Delicious Christmas cooking and baking for the kids.

The classes have been designed with the ability of the specific age group in mind. Limited to 14 per class.

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

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



Set among the rolling hills on the banks of Greenock Creek in the Barossa Valley, Hentley Farm is a boutique, single estate vineyard that produces distinctive wines reflective of the exceptional site.

Since the first vintage in 2002, Hentley Farm has experienced great success and has cemented itself as one of Australia's leading boutique wineries, receiving 95+ scores from domestic and international wine critics alike and being awarded a rare 5 red-stars by acclaimed wine writer James Halliday, who places Hentley Farm among the top 3.8% of wineries across Australia.



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



Nugan Estate 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.

www.accoutrement.com.au