Cooking Classes

Accoutrement

2013
Welcome to Accoutrement’s 2013 programme. We welcome Alistair Wise, Sweet Envy Tasmania; Gabriele Taddeucci, Balla; Grant King, Gastro Park; Sean Prenter, Mexicano, Lauren Murdoch, Three Weeds.

**SPECIAL OFFER:** Be in the first 100 people to enrol and pay for a class and you will go in the draw to win a Bamix Stick Blender. See page 8 for more details.

This year we will continue the Gourmet Travel Tours travelling with wonderful chefs. Numbers are limited. In May we will travel to Istanbul, Turkey with Somer Sovrioglu followed by Northern Greece with David Tsirekas. In June, we will take a fantastic excursion with Pete Evans to Dolphin Island, Fiji. This exclusive island is the sister to Huka Lodge, New Zealand.

In September we will visit Sardinia with Giovanni Pili and Alessandro Pavoni. We will travel with these two wonderful chefs to Lake Como and stay at Villa La Cassinella, a magnificent villa only accessed by water.

At the end of September, we will visit Sicily with Stefano Manfredi and enjoy ten days on this fascinating island, visiting Mt Etna, Bronte, Palermo and Modica. Cooking classes with Stefano, salumi, local markets and Sicilian liqueurs will be some of the highlights of this tour.

After last year’s success, we will revisit a luxury weekend at Saffire Freycinet, Tasmania with Hugh Whitehouse.

Please register your interest so we can keep you informed.

We are introducing special baking classes for kids.

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 2013.

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. There are no refunds, however, you are welcome to send a friend.

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 2013
Jonathan Barthelemeis - The Apollo
Martin Boetz - Longrain
Glenn Bowman - Ricky’s River Bar
Frank Camorra - MoVida
Serge Danseureau - Bathers’ Pavilion
Rodney Dunn - The Agrarian Kitchen
Colin Fassnidge - Four in Hand, 4 Fourteen
Pete Evans, Peter Melov - BU Organics
Peter Gilmore - Quay Restaurant
Lorraine Godsmark - Lorraine’s Patisserie
Alex Herbert - Chef
Colin Holt, Micah Hewitt - Hudson Meats
Mark Jensen - Red Lantern
Alex Kearns - Glebe Point Diner
Grant King - Gastro Park
John Lanzafame - Chef
Anthea Leonard - Sweet Art
Ross Lusted - Bridge Room
Kumar Mahadevan - Abhi’s and Aki’s
Greg Malouf - Chef
Stefano Manfredi - Balla and Bells
Susan Meagher - Cheese Making
Michael Moore - O Bar and Dining
Sean Moran - Sean’s Panorama
Lauren Murdoch - Three Weeds
Alessandro Pavoni - Spiedo, Ormeggio
Damien Pigolet - Chef, Author
Giovanni Pilu - Pilu at Freshwater
Sean Prenter - Mexican
Adrian Richardson - La Luna Bistro
Danny Russo, David McGill - The Old Library
Brent Savage - Monopole and Bentley Bar
Frank Shek - China Doll
Somer Sivrioglu - Efendy
Gabriele Teddeucci - Balla
Darron Taylor - Chef
David Tsirekas - Xanthi
Jeff Turnbull - High St Bistro
Hugh Whitehouse - Saffire, Tasmania
Alistair Wise - Sweet Envy, Tasmania
**ISTANBUL, TURKEY – 9-19 May, 2013**

SOMER SIVRIOGLU AND SUE JENKINS

This is Somer’s original home and he will guide you through this exotic city full of markets and historic sites. We will spend five days near the Bosphorus enjoying fresh seafood and visiting Princess Island. Excursions in the region exploring local farms and their produce, cooking classes with Somer and local chefs are some of the exciting events included in this tour. We will then spend five days in the old city of Taksim.

The tour includes ten nights accommodation, all meals and wine plus all excursions. Land content only. $9,900 pp. Limited to 10 people.

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**NORTHERN GREECE – 19-29 May, 2013**

DAVID TSIREKAS AND SUE JENKINS

We will return to Northern Greece for an exciting ten days in this lesser known part of Greece. The tour starts in Thessaloniki where you will stay at the Daios Hotel. We will visit the historic site of King David’s tomb on our way to the Kozani region where we will have lunch with David Tsireka’s family.

Another day will be spent in Kavala visiting a local winery and staying the night there. The next seven days will be spent in our fabulous Villa Amari on Mount Pelion. Cooking with David, visiting the islands by boat, lots of restaurants and tavernas are just some of the highlights on this tour.

$9,900 pp, includes all meals, wine and accommodation and excursions. Land content only. Limited to 10 people. The tour will finish in Athens.
Gourmet Tours 2013

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**Sardinia – 7-14 September, 2013**
**Giovanni Pilu, Alessandro Pavoni and Sue Jenkins**

What an experience in Sardinia with two great chefs! This is the island where Giovanni grew up and of which he is very proud. Meet in Olbia and stay at Villa Capo Cavallo with its own private beach. Visit Giovanni’s home village, Sa Serra. 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. We will finish the tour in the beautiful capital city, Cagliari. $8,500 pp, includes all meals, wine and accommodation and excursions. Land content only. Limited to 10 people.

**Lake Como, Northern Italy – 14-21 September, 2013**
**Alessandro Pavoni, Giovanni Pilu and Sue Jenkins**

The tour starts in Milan where we will travel to the beautiful Villa La Cassinella on Lake Como. This villa can only be accessed by water. During our stay we will go into the mountains, visit local markets and wineries, conduct cooking classes in the villa with the two chefs and visit the famous rice producer, Acquarello. $8,900 pp, includes all meals, wine and accommodation and excursions. Land content only. Limited to 10 people.

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

For any of the above tours, please register your interest with Sue or Jenna at Accoutrement Cooking School 9969 4911
DOLPHIN ISLAND: We have planned a very special excursion on Dolphin Island, Fiji with Pete Evans. Be transferred by float plane to the island from Nadi and depart by private vehicle and transfer by road at departure.

SAFFIRE FREYCINET: We will again visit Hugh Whitehouse staying two nights at Saffire Freycinet, Tasmania – voted the best accommodation in Australia.

Join Pete Evans and Sue Jenkins on a fantastic excursion to this exclusive island, sister retreat to Huka Lodge. The tour includes five nights accommodation, all meals and wine, fishing and cooking with Pete. You will be transferred by float plane to the island from Nadi and depart by private vehicle and transfer by road at departure. This gourmet tour is limited to 8 people with only 4 luxury suites available. AUD $7,900 p/p, inclusive of all taxes. Price may vary slightly subject to New Zealand exchange rate.

This will be a very special weekend with Hugh Whitehouse, the Executive Chef at Saffire Freycinet, Tasmania. Saffire Freycinet has been awarded best accommodation in Australia. We will be automatically upgraded to Luxury Suites and the all-inclusive cost is $3,800 per couple excluding airfares. Contact Jenna or Sue for more details.

You could extend your stay in Hobart with a visit to MONA, a day cooking at the Agrarian Kitchen and stay at the Henry Jones Art Hotel.
SICILY GOURMET TOUR: Ten wonderful days in Sicily with Stefano Manfredi, visiting the Graci winery at Mt Etna, Bronte, Palermo, Vucciria Markets, local osterias and much more – as well as cooking classes with Stefano.

SPECIAL EVENT – CHEF’S TABLE: 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.

Visit our website for full details on these events.

SICILY – 21 September - 1 October, 2013
STEFANO MANFREDI AND SUE JENKINS

This will be our 4th tour together. Ten days on this fascinating island, starting in Catania where you will be transferred to our private Villa, Rocca delle Tre Contrade. We will be visiting the Graci winery on the North slope of Mt Etna. Alberto, the proprietor will show us around – Graci are in the vanguard of the “natural” wine movement.

We will be seeing the famous pistachio holdings in Bronte and taste the fresh olive oil at the Cutrera olive oil mill in Ragusa. A day will be spent in Palermo strolling through the Vucciria markets with plenty of time to browse through Palermo’s famous silversmiths. We will spend time at Modica, famous for its chocolatiers, ceramics and pastry shops. The tour will be punctuated with visits to local osterias, cannoli and gelato stops, cooking classes with Stefano, salumi, local markets and Sicilian liqueurs.

$9,900 pp, includes all meals, wine, accommodation and excursions. Land content only. Limited to 12 people.

SPECIAL EVENT – PANAROMA LUNCH – 22 August, 2013
SEAN MORAN AND SUE JENKINS

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 p/p
Exclusive Colour Range available at Accoutrement with the 5200 Model. Amazing colours: Red, Yellow, Orange, Blue, Rose, Almond and Black.

This exclusive offer includes the standard 5200 machine (metal blade, blendermix, dough blade, egg whisk, 2mm slicing/grating disc, 4mm slicing/grating disc, citrus press, extra large feeding tube, 3 bowls and storage box.)

Our exclusive offer includes all of the above plus an additional three kits: juice extractor and smoothie mix kit, dough bowl kit and purée kit. This is a one off promotion NOT to be repeated. Total Value $1,700. Our price – Colours - $949  Chrome - $999. Motor Warranty 30 years.

Go in the draw to WIN a Bamix Stick Blender

Be one of the first 100 people to enrol and pay for a cooking class in 2013 and you could win a Classic Bamix Stick Blender.
SPRING – IF YOU WANT THE BEST, CHOOSE SPRING

New Professional Range from Spring. Accoutrement stocks the original Crystal and Brigade plus the New Professional Range

4 Piece Set – 5 Ply
16cm - 2 litre
20cm - 2.7 litre
20cm - 3.7 litre
24cm - 6.4 litre
Was $1,100
NOW $829.00

Spring Roast Pan 36cm x 27cm
Was $499.00
NOW $389.00

MAUVIEL – FRENCH COPPER COOKWARE

This professional copper cookware has been manufactured since 1830 in France and is of the highest quality.

Mauviel M’Heritage Roasting Pan $728.00
Copper exterior, Stainless Steel Interior with Cast Iron handles.

Mauviel M’Heritage 26cm Crepe Pan $267.00
Copper exterior, Stainless Steel Interior with Cast Iron handles. 2.5mm thick.

SHUN - 32 LAYERS OF DAMASK STEEL!

Super Special - 5 Piece Shun Exclusive Premier Set with beautiful walnut handles. Was $699.00
NOW $499.00

Kai Shun Herb Set. Includes snips and small paring knife. Exclusive to Accoutrement $149.00

Kai Shun Classic from Japan.
7 Piece Block.
Was $1,300.00
NOW $545.00.
Includes:
20cm Chefs,
20cm Carving,
15cm Utility
8.5cm Paring.

Honing Steel and Kitchen Shears.
March

PETE EVANS
Chef
Pete Evans is an award-winning Australian chef, restaurateur, cookbook author, TV presenter, surfer and father. He appears regularly on Australian and American television. Having recently departed from the Hugo Group, Pete has taken a different path, focusing on health and wellbeing. Together with friend and business partner, Pete Melov, he has opened BU Organics. Their philosophy: to provide organic produce at an affordable price.

MARTIN BOETZ $120
Longrain
‘Seasonal Thai’
1 Monday, 4th March 6:30pm
Martin’s approach to this class will be seasonal and as always, will inspire you with new recipes.

GREG MALOUF $120
Chef
‘Middle Eastern’
2 Tuesday, 5th March 6:30pm
After twelve years at MoMo’s in Melbourne and a year at Petersham Nursery in London, where he received a coveted Michelin Star, Greg returns to show us why he is an expert in Middle Eastern cooking.

SOMER SIVRIOGLU $110
Efendy
‘Istanbul’
3 Tuesday, 19th March 6:30pm
Somer will be focusing on the food of this fabulous city. Named the European Capital of Culture in 2010, Turkey is refined and exotic.

PETE EVANS & PETER MELOV $120
BU Organics
‘Cooking for a Better Life’
4 Wednesday, 20th March 6:30pm
BU Organics opened in January and is the brain child of the two Petes. This will be a night for new ideas and conversations. A raw experience that is gluten free, dairy free and sugar free. This class will be held at BU Organics in Bondi Junction.
SERGE DANSEREAU
Bathers’ Pavilion
Serge Dansereau spent his formative years surrounded by a family whose food skills 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.
Serge has been Executive Chef and owner of the Bathers’ Pavilion since August, 1999.

MELANIE STEELE
Accoutrement In-house Chef
‘Kid’s Classes – Easter Special’

5 Saturday, 23rd March – 6-9 year olds 10:30-1:00pm
6 Saturday, 23rd March – 10-13 year olds 2:00-4:30pm
Handmade Easter treats including the best ever hot cross buns and lots of chocolate!
Limited to 14 per class.

DAVID TSIREKAS
Xanthi
‘Greek Easter’

7 Wednesday, 3rd April 6:30pm
David will demonstrate a menu that would be served at a traditional Greek Easter. No need to limit yourself to Easter. These recipes lend themselves to any time of the year.

DANNY RUSSO & DAVID McGILL
The Old Library
‘Hands-On Pasta’

8 Saturday, 6th April 10:30am
For the fourth year in a row we have asked Danny to run this class. Not only will you be learning the basic techniques to create pasta, you will be able to take home what you have made.
PETER GILMORE
Quay
‘Cooking with Peter Gilmore’
9 Monday, 8th April 6:30pm
Under the guidance of Peter Gilmore, Quay was Gourmet Travellers “Restaurant of the Year” again in 2012. Consistency and polish are the foundation of success. Peter’s talent and creativity is what drives Quay as he enters his 10th year at the helm.

LORRAINE GODSMARK
$199
Lorraine’s Patisserie ‘Hands-On Pastry’
10 Wednesday, 10th April 6:30pm
Much to the delight of all Sydneysiders, Lorraine has re-emerged with “Lorraine’s Patisserie” in Ivy Lane, Sydney. In this class you will learn the art of shortcrust, savoury and sweet pastry. Book early – limited places sell quickly.

MELANIE STEELE
$69
Accoutrement In-house Chef ‘Kids in the Kitchen’
11 Tuesday, 16th April – 6-7 year olds 10-12:30pm
12 Tuesday, 16th April – 6-7 year olds (Repeat) 2-4:30pm
13 Wed, 17th April – 8-10 year olds 10-12:30pm
14 Wed, 17th April – 8-10 year olds (Repeat) 2-4:30pm
15 Thurs, 18th April – 11-13 year olds 10-12:30pm
16 Thurs, 18th April – 11-13 year olds (Repeat) 2-4:30pm
In these classes, Melanie will teach kitchen skills while the kids will have lots to do, lots to eat and lots of fun. The classes have been designed to be age specific. Limited to 14 per class.

LAUREN MURDOCH
Three Weeds
Lauren Murdoch started her working life training to be a nurse, before deciding her calling was in a different nurturing profession: cooking. She began training at Atlas Bistro in Riley Street then moved to Rockpool for a year’s pastry experience. She met Janni Kyritsis at the Concourse Restaurant, Sydney Opera House who later took Lauren with him as sous-chef when he opened MG Garage in 1997.
In 2005 Lauren accepted the offer to run the kitchen at the Hemmes family’s Lotus Bistro in Potts Point and in 2008 she moved to head Ash St Cellar in the new Ivy complex. Lauren will soon be Head Chef at the renowned Three Weeds.
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 a proud owner of an old ice cream truck.

April–May

ALISTAIR WISE
Sweet Envy – Tasmania
‘Desserts’
17 Monday, 29th April 6:30pm
This is Sue’s favourite patisserie in Tasmania. They have a diverse range of cakes, candies, cookies, ice cream and specialise in wedding cakes. It is filled with handmade treats to evoke sweet childhood memories. Do not miss this!

MICHAEL MOORE
O Bar and Dining
‘Blood Sugar The Family’
18 Wednesday, 1st May 6:30pm
Michael’s new book is due to be published in March. In this class he will show us examples of everyday inspiring recipes for anyone facing the challenge of healthy living.

ANTHEA LEONARD
Sweet Art
‘Hands-On Cake Decorating’
19 Saturday, 4th May 10:30am-2:30pm
In this Hands-On Class, every participant will receive a cake that has been set and ready for decorating. Anthea will concentrate on decorating skills and techniques. Each student will take home their own cake in time for Mothers Day.
ADRIAN RICHARDSON
Chef, Author
Adrian inherited his passion for cooking from his grandfather and from the age of 14 started working in cafes 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 and Antony Worrall-Thompson in the UK. 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 two cookbooks – “Meat: Delicious Dinners for Every Night of the week” and his latest “The Good Life”.

ADRIAN RICHARDSON
La Luna Bistro
‘Adrian’s Favourites’
20 Monday, 6th May 6:30pm
After two successful books, three television series, countless television guest appearances and twelve years of operating his award winning La Luna Bistro – Adrian will run a class to show us some of his favourites.

ALEX HERBERT
Chef
‘Food Memories from Bird Cow Fish’
21 Tuesday, 7th May 6:30pm
The original Bird Cow Fish was in Rozelle and after a break, Alex reopened on Crown Street. Now she reflects on her most memorable dishes.

COLIN HOLT AND MICAH HEWITT
Hudson Meats
‘Beyond Butchery’
22 Wednesday, 8th May 6:30pm
This class will start with cuts of lamb and pork and take them to the next level. Trimming, rolling, stuffing and marinating to ensure a perfect result. You will take home all the meats you have prepared.

DAMIEN PIGNOLET
Chef
‘Entrées’
23 Thursday, 13th June 6:30pm
In Damien’s words “The beginning of the meal should excite the senses while respecting the character of the dishes to follow. Essentially, a meal is not very French without an entrée.”

shop online – www.accoutrement.com.au
JOHN LANZAFAME  
Chef  
$399

‘Hands-On Italian Sausage Making’
24 Saturday, 15th June  
10:30am
John will teach the artisan way of making great Italian sausages. The cost of this class includes a 3kg stainless steel Italian sausage maker valued at $350 for you to take home with the sausages you produce in the class.

ALESSANDRO PAVONI  
$110

Ormeggio and Spiedo  
‘The Evolution of Traditional Italian Food’
25 Monday, 17th June  
6:30pm
This class will be an inspiration with Alessandro’s interpretation of classic Italian dishes.

KUMAR MAHADEVAN  
$110

Abhi’s and Aki’s  
‘Contemporary Indian’
26 Tuesday, 18th June  
6:30pm
The food served in Kumar’s restaurant is artful and flavoursome. This class celebrates the release of Kumar’s first book. An overnight success, centuries in the making.

HASSAN M’SOULI  
$110

Out of Africa  
‘Moroccan Inspirations’
27 Wednesday, 19th June  
6:30pm
Sue and Hassan have travelled together through Morocco a number of times. In this class Hassan will present some of the dishes they have collected on their travels.

KUMAR  
Abhi’s and Aki’s
Kumar began his training in India’s Institute of Hotel Management and went on to complete his apprenticeship at the Taj Intercontinental Hotel in Bombay. On coming to Australia, he headed up the kitchen at Mayur Restaurant before opening Abhi’s in 1990 followed by Aki’s in late 2003.
Over 21 years, Abhi’s has been a mecca for Indian food. This was followed by a second restaurant, Aki’s at Woolloomooloo. These restaurants were named after his sons and showcase Indian food at its cultural best. Kumar will be releasing his first book this year.
ROSS LUSTED $110

Bridge Room
‘Bridge Room Birthday’
28 Monday 15th July 6:30pm
After one year at The Bridge Room, Ross was awarded two Sydney Morning Herald Hats. A great achievement! Coming up to his second year he will present an inspired menu.

GLENN BOWMAN $120

Ricky’s River Bar and Restaurant
‘Mediterranean Influences’
29 Tuesday, 16th July 6:30pm
Glenn has long been an advocate of the flavours of the Mediterranean – in particular, Spain. This has influenced his style of cooking.

COLIN FASSNIDGE $110

Four in Hand – 4 Fourteen
‘Four Winter’
30 Wednesday, 17th July 6:30pm
Colin’s menu has been described as daring and full of gutsy flavours, balanced by skilful presentation. He stays true to his ‘Nose to Tail’ ethos.

Gabriele Taddeucci
Osteria Balla
Tuscan born, Gabriele started his career as a pizza hand in his home city of Lucca in 1994.
His work as a chef has taken him from Italy to France, Switzerland, the US, UK and Australia.
He has worked for Giorgio Locatelli in the UK at his one Michelin starred restaurant. He also worked with Massimo Bianchi to open Ucello at Merivales Ivy in Sydney.
Early in 2011 he met Stefano Manfredi and opened Osteria Balla as head chef.
SUSAN MEAGHER $199

The Cheese Making Workshop
‘Hands-On Cheese Making – Soft Cheese’

Saturday, 20th July 10:00am-4:00pm
Learn how to make soft cheeses in a home style kitchen environment. No prior knowledge is necessary. You will make camembert, feta, ricotta, cream cheese, mascarpone and be shown how to make a Greek style yoghurt. Lunch is included in the six-hour workshop.

SUSAN MEAGHER $199

The Cheese Making Workshop
‘Hands-On Cheese Making – Hard Cheese’

Sunday, 21st July 10:00am-4:00pm
Learn how to make hard cheeses in a home style kitchen environment. Having knowledge of soft cheese production is preferred. You will make cheddar, harvati, haloumi, romano and blue vein. Lunch is included in the six-hour workshop.

GIOVANNI PILU $110

Pilu at Freshwater
‘Festival Time in Sardinia’

Monday, 22nd July 6:30pm
Giovanni cooks food that is in his blood and close to his heart. In this class, Giovanni will show you the food that they cook at festival time in Sardinia.
Gabriele Taddeucci $199

Balla

‘Hands-On Gluten Free Pasta and Gnocchi’

34 Wednesday, 24th July 6:30pm

Gabriele is the head chef of Stefano Manfredi’s Balla and a master of gluten free. In this class he will show you the secrets of making fresh pasta and gnocchi minus the gluten. You will taste the results in class and take home what you make.

Stefano Manfredi $110

Balla – Bells at Killcare

‘A History of Regional Italian Food’

35 Monday, 29th July 6:30pm

Steve has done a huge amount of research into the history of regional Italian food for his upcoming book. You will experience some of the best.

Jeff Turnbull $110

High St Bistro

‘High Street at Home’

36 Tuesday 30th July 6:30pm

Jeff returns to Accoutrement to show us easy winter entertaining. Comfort food with a contemporary feel.
LORRAINE GODSMARK $199
Lorraine’s Patisserie 🍫 Hands-On Pastry
37 Wednesday, 31st July (Repeat) 6:30pm
Much to the delight of all Sydneysiders, Lorraine has re-emerged with “Lorraine’s Patisserie” in Ivy Lane, Sydney. In this class you will learn the art of shortcrust, savoury and sweet pastry. Book early – limited places sell quickly.

BRENT SAVAGE $110
Monopole and Bentley Restaurant & Bar
‘Monopole Menu’
38 Wednesday, 7th August 6:30pm
Monopole is the new restaurant and wine bar opened by Brent and his business partner, Nick in mid December, 2012. This is an eatery where Brent can experiment with a more casual concept and Nick can showcase over 500 wines. Brent will show us the food that is causing a sensation in Potts Point.

GRANT KING $110
Gastro Park
‘Chapter 1 of Modern Fundamentals’
39 Monday, 19th August 6:30pm
If you want to take your cooking to the next level, without liquid nitrogen and without expensive equipment – this class is for you.
Balloon Mozzarella? Easy!

BRENT SAVAGE
Monopole and Bentley Restaurant and Bar
Brent has worked with Mark Best at Marque and has also spent time with Andrew McConnel at Mrs Jones.
In March, 2006, Brent and Nick Hildebrandt opened the Bentley and quickly earned a reputation for leading diners to new and exciting places. The Bentley was named best new restaurant and earned two Chef’s Hats and a coveted Wine Glass, which it has retained ever since. Bentley has also consistently featured in the top 20 of Gourmet Travellers Top 100 Australian Restaurants. “Monopole” opened in December, 2012 at Potts Point.
ALEX KEARNS  $110
Glebe Point Diner – Neutral Bay Bar & Dining
‘Made In House’
40 Tuesday, 20th August 6:30pm
Alex’s food is simple and unpretentious and everything from the bread to the ice creams is made on the premises. Come and find out why the residents of Glebe brave the August chill to eat at their neighbourhood favourite.

JONATHAN BARTHELMESS  $110
The Apollo
‘The Full Greek Table’
41 Wednesday, 21st August 6:30pm
The Apollo owes much of its success to the Greek Feast. Ideas for the next time you entertain a group of friends.

SEAN MORAN  $130
Sean’s Panaroma
‘Chef’s Table’
42 Thursday, 22nd August 12 noon
This special private lunch at Sean’s Panaroma is a sellout every year. For a change this year we will be celebrating winter cooking.

HUGH WHITEHOUSE  $120
Saffire Freycinet
‘The Best of Saffire’
43 Monday, 26th August 6:30pm
Hugh and I share a great love of Tasmania and all that it produces. Last year I took a small group to Saffire where Hugh was able to showcase Saffire and Tasmania at its best.
LAUREN MURDOCH $110
Three Weeds
‘Chef at Home’
Tuesday, 27th August 6:30pm

Lauren heads up the multi-award winning restaurant Three Weeds, most recently named “Best Restaurant in a Pub” in Sydney 2011 and 2012. This class will showcase the style that Lauren has imprinted on this iconic pub.

COLIN HOLT AND MICAH HEWITT $299
Hudson Meats
‘Beyond Butchery’
Wednesday, 28th August (Repeat) 6:30pm

This class will start with cuts of lamb and pork and take them to the next level. Trimming, rolling, stuffing and marinating to ensure a perfect result.

FRANK CAMORRA $120
MoVida / MoVida Aqui
‘Barcelona at its Best’
Tuesday, 3rd September 6:30pm

The menus at MoVida, originally in Melbourne, are created from a selection of tapas and raciones. Frank will show us some favourites from his new Sydney restaurant, the latest addition to the MoVida family.

MARK JENSEN $110
Red Lantern / Red Lantern on Riley
‘Vegetables Vietnamese Style’
Wednesday, 4th September 6:30pm

Many people are turning to vegetables as an answer to sustainable eating. A Vietnamese approach to vegetable dishes.

MARK JENSEN
Chef
Mark started in the kitchen at the age of 27 and began by working in Matthew Moran’s Paddington Inn Bistro and from there to the Bennelong Restaurant at the Sydney Opera House. His first solo venture saw him opening The Dining Room at the Olympic Hotel in 1995. After many favourable reviews his brother-in-law, Luke Nguyen approached him to head up the kitchen at his new restaurant, Red Lantern. Mark collaborated on the hugely successful book, “Secrets of the Red Lantern” and then produced his own cookbook “The Urban Cook – Cooking and Eating for a Sustainable Future”. He also makes regular appearances on Ready-Steady-Cook.

shop online – www.accoutrement.com.au
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| **SERGE DANSEREAU**   |                 | **‘Seasonal Kitchen’**  
48 Monday, 14th October 6:30pm  
49 Tuesday, 15th October (Repeat) 10:30am  
This class coincides with the release of Serge’s seventh book, “Seasonal Kitchen”. After the remarkable success of French Kitchen, we look forward to seeing the favourites he demonstrates from his new book. |
| **FRANK SHEK**        |                 | **‘China Doll Chillies’**  
50 Wednesday, 16th October 6:30pm  
Chillies come in a variety of shapes, sizes and colours and range from sweet and mild to hot and fiery. In this class, Frank will show you the importance of chillies in Chinese cookery. |
| **MARTIN BOETZ**      |                 | **‘Thai Snacks’**  
51 Monday, 21st October 6:30pm  
This is a fantastic way to experience Thai food and with the entertaining season approaching, this style of food will always be a winner with your guests. |
SEAN PRENTER  
Chef  
Sean started his career at Cottage Point Inn and then Rockpool before cooking in Tokyo for five years.

On his return, he launched Blue Fish One Catering and became a personal chef cooking in both France and LA. It was after a surfing trip to Mexico that his love for Mexican food became apparent.

Sean, along with his brother Kieron opened Mexicano in late 2010. Sean and Kieron are currently looking at opening another restaurant in Seminyak in mid 2013.

SEAN PRENTER  
Mexicano  
‘Mexicano’  
52 Tuesday, 22nd October  6:30pm  
Mexicano is the only Mexican restaurant in Sydney to make the Sydney Morning Herald Good Food Guide 2012 and the only one to our knowledge, that hand makes all their own tortillas. This class will go way beyond guacamole and corn chips and will inspire you to add a Mexican flavour to your Christmas drinks.

DARREN TAYLOR  
Chef  
‘Festive Season Entertaining’  
53 Monday, 28th October  6:30pm  
Now is the time to think about entertaining at Christmas and who better to teach you than Darren who has been involved in catering for 20 years.

RODNEY DUNN  
The Agrarian Kitchen  
‘The Agrarian Kitchen’  
54 Tuesday, 29th October  6:30pm  
55 Wednesday, 30th October (Repeat)  10:30am  
Rodney comes back to us for the second year and this time with a new cookbook in tow. See why his cooking school in Hobart is booked out six months in advance.
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.

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.