

Incorporating **Beverley Sutherland Smith Cooking School**

436-438 High Street, Prahran East. Vic. 3181

(near corner of Williams Road)

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At long last, our new cooking school room is finished and features latest equipment in a warm and friendly setting. We have all bases covered; we will be demonstrating using both gas cooktop and induction hob, convection and multi function steam with our oven baking, having selected Steel appliances.

The classes we shall be holding will be small and interactive, seated together around the table, you can help prepare the food or watch if you prefer. A glass of wine, tastings, these are all part of the experience along with the hints and tips you have come to expect.

To begin, Beverley will be taking all the Tuesday classes. Friday nights and later in the year, we shall have some guest chefs and other demonstrators. The Friday class dates have been developed with the younger generation cooks in mind. There will also be Christmas classes later in the year and another on Finger food.

There will also be **Children's Master Classes** held in the September School holidays. Enquiries can be made at the Café regarding dates and classes for the holiday period.

PARKING: Most of High Street during the day has a 1 hour time limit. For this reason, for Day classes, Williams Road is the best place to park as generally there are no time restrictions. For Night classes, there is no time restriction on High St.

Forthcoming classes 2016

At a glance on Tuesdays:	Lamb Three Ways	30 August
	Dinner for 6 or 8	6 September
	Chicken of the Moghuls	13 September & Friday, 16 September
	In Homage to Ottolenghi	20 September
	Magical Meringue	27 September
	Asian Bites	4 October & Friday, 7 October

Sunday, 16 October Barbecue

LAMB THREE WAYS

Most people love lamb, it is one of the sweet meats, easy to prepare and this class covers three different lamb preparations. Lamb racks with a caper salsa, marinated lamb cutlets with a goats cheese sauce, marinated and garlic stuffed leg of lamb with a braised eggplant relish. There will be a vegetable side dish which has an affinity with all of the above.

Tuesday, August 30
Cost : \$110

10.15 am & 7 pm

DINNER FOR 6 or 8

Dinner classes have always been amongst the most popular as they concentrate on dishes you can do in advance. Not too fussy or difficult but delicious food to share with friends. Three courses make up this class and if you wish to know the exact menu, you can email or ring the café nearer the time and we shall send you a copy.

Tuesday, September 6
Cost: \$110

10.15 am & 7 pm

CHICKEN OF THE MOGHULS

One of the most notable features of the Moghul empire was the interweaving of Indian and Persian cooking. It is exotic, was highly specialised and the cooking evolved into truly exquisite food. We shall be featuring dishes which are deliciously different but not too difficult nor too highly spiced. If you ever thought chicken could be boring, this will certainly change your mind. The class will feature a yoghurt marinated chicken with a gentle flavour of sultanas and apricots, minced chicken with a spice and rose mix and chicken breasts, stuffed with an onion and ginger filling cooked in a coconut and almond sauce. Best accompaniment is a fragrant pilaf of rice.

Tuesday, September 13

Friday, September 16

Cost: \$110

10.15 am & 7 pm

7 pm

IN HOMAGE TO OTTOLENGHI

One of the most brilliant of vegetarian cooks, Ottolenghi has become famous for his imaginative, delicious and rustic food which is also very sophisticated. This class features a range of dishes inspired by his cooking. Penne with roasted pumpkin, a creamy pumpkin sauce and fried sage leaves, gratin of layered potato, roasted tomato and mushrooms, herb scented roasted tomato appetiser with goats cheese and a basil sauce, etc.

Tuesday, September 20

Cost: \$110

10.15 am & 7 pm

MAGICAL MERINGUE

There is no comparison between the brittle, overly sweet meringue you buy and the sort of meringue you can make at home which just melts in your mouth. The big plus about this class is the variety of dishes you can prepare using our meringue recipe. A lemon roulade, a meringue layered cake, traditional type pavlova, little meringue cases and a modern twist on Eton mess. These all make wonderful desserts and take up very little time.

Tuesday, September 27

Cost: \$110

10.15 am & 7 pm

ASIAN BITES

Hands on class with varied preparations of tasty morsels. Chicken spring rolls, pork dumplings, san choy bau and prawn toasts. You will make, taste and then have some to take home.

Tuesday, October 4

Friday, October 7

Cost: \$110

10.15 am & 7 pm

7 pm

BARBECUE CLASS

There will be a participation Barbecue class held on Sunday, October 16. A gift voucher could be purchased for this class and it would make an ideal Father's Day gift.

The class includes the preparation of marinated meat, fish, and poultry with different techniques.

Tuition fee if not using a Gift Certificate is **\$125**.

Sunday, October 16

Cost: \$125

4.30 pm

CLASS ENROLMENT FORM

NAMES OF ATTENDEES:.....

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ADDRESS: (Postal or email may be nominated):

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TELEPHONE NUMBER:.....

Please enrol me for the following classes:

Name of Class	Date	Time of class		Number of people	Tuition Fee per person (GST inc)
		AM	PM		
TOTAL					\$

I wish to pay by credit card. Please contact me on number above to process payment.

Further information is on our website www.beverleysutherlandsmith.com.au or

EMAIL to: theseasonalkitchenprahran@gmail.com

Phone bookings can be made : **The Seasonal Kitchen 9529 6050**

Email to theseasonalkitchenprahran@gmail.com

Or POST to: **Beverley Sutherland Smith,**
P.O. Box 2134, MOUNT WAVERLEY, VIC 3149

PAYMENT OPTIONS:

- Cheque** – Mail booking form with cheque, made out to Beverley Sutherland Smith, PO Box 2134, Mount Waverley. Vic. 3149
- Direct Deposit** – Account Details:
BSB: 083 153
ACCOUNT: 51 548 7196
A/C NAME: BEVERLEY SUTHERLAND SMITH Put Name as reference.
Please email booking form and remittance advice to theseasonalkitchenprahran@gmail.com
Or Mail booking form and remittance advice to Beverley Sutherland Smith, PO Box 213, Mt Waverley. 3149
- Credit Card** - If you wish to pay by credit card, send your booking form and nominate credit card payment option. We will phone you to take the credit card details and process payment.
Otherwise, credit card payments can also be made at the café on the day of the class.
- Cash** – paid on day of class.

Terms & Conditions for Booking Classes:

We can take telephone or email bookings or fill out the enclosed form and post. Payment is required in advance before each class (unless alternate arrangement is made in agreement with us) and is non refundable. Should you be unable to attend, you may transfer to another class provided 10 days notice is given.

If something should happen and you cannot attend you can always send a substitute person on the day. If you are unable to do this, we will provide you with a copy of the recipes from the lesson.