

Incorporating **Beverley Sutherland Smith Cooking School**

436-438 High Street, Prahran East. Vic. 3181
(near corner of Williams Road)
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2017 CLASSES

We shall be having a range of classes until the end of the year along with a new concept. Guest chef dinners will be featured, an interactive evening which includes a small demonstration and chance to meet some well-known chefs, a dinner of some of their signature dishes and recipes to take away.

For example, one of the first will be with Natasha Simondson, former chef and forager for 2 years with Brae Restaurant, will be collecting the mushrooms for this dinner and joining us on the evening as our mushroom expert and to share her stories. There will be a selection of some of the familiar and more exotic mushrooms. You will be able to see them, talk with Natasha, have a carefully chosen mushroom dinner and take away from delicious recipes.

Forthcoming Events and Classes:

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|------------------------------|---------------------|-----------------|
| • HOMAGE TO MUSHROOMS | TUESDAY, 20 JUNE | 7 PM |
| • CHRISTMAS IN JULY | SATURDAY, 22 JULY | 7 PM |
| • THAI COOKING | TUESDAY, 27 JUNE | 10.15 AM & 7 PM |
| • TWO DINNERS | TUESDAY, 11 JULY | 10.15 AM & 7 PM |
| | TUESDAY, 18 JULY | 10.15 AM & 7 PM |
| • SEAFOOD STARTERS | TUESDAY, 8 AUGUST | 10.15 AM & 7 PM |
| • RISOTTO | TUESDAY, 17 OCTOBER | 7 PM |
| • FINGER FOOD | DATES TO BE ADVISED | |
| • FESTIVE | DATES TO BE ADVISED | |

SPECIAL DINNER EVENTS



HOMAGE TO MUSHROOMS - Special Dinner

Tuesday, 20 June 7 pm
\$98 per head

June is a wonderful month for mushrooms with all kinds of varieties available and this dinner is a celebration of the season. There will be a mushroom display of the many types to view, enjoy a four course menu of mushrooms using the differing ones. Natasha Simondson, former chef and forager for 2 years with Brae Restaurant, will be collecting the mushrooms for this dinner and joining us on the evening as our mushroom expert and to share her stories. All recipes are created and directed by Beverley.

There will be a soft Italian mushroom pate with toasts, baby cups of mushroom cappuccino, stuffed mushrooms and a classic French casserole of chicken in a mushroom sauce topped with a cheese crumble.

To finish, coffee or tea and petit fours.

An added bonus is that you will receive a copy of all the recipes from the dinner.

A glass of champagne will be served on arrival and you may BYO without charge or buy wines to match the various courses by the glass at a very reasonable price.

CHRISTMAS IN JULY DINNER

Saturday, 22 July 7 pm
\$90 per head

Saturday, July 22nd will be our ***Christmas in July*** dinner.

Enjoy a special pre-dinner drink, have a 4 course Christmas inspired dinner and take away recipes as a memory of the evening.

BYO will be complimentary or you can buy wines by the glass or bottle at reasonable prices.

The cost of the special evening is ***\$90 per head***.



CLASSES

THAI COOKING

One of the problems with Thai cooking can be the heat factor. If you love the flavours, sometimes you may not be able to cope with the copious amounts of chilli generally featured. Learning to cook Thai at home you can adjust this so family and friends can have it with the heat factor geared to personal taste, yet still retain the wonderful combinations of sweet, sour, hot, chilled, spicy, crunchy and soft. Try waterfall beef, stir fried pork with holy basil, classic Pad Thai and coconut lamb cutlets as a good and varied starting point.

Tuesday, 27 June

10.15 am & 7 pm

COST: \$110

TWO DINNERS

Two dinners, you can do them separately or both and find they can be interchanged quite easily as firsts and desserts will mix and match with the main chicken combinations.

Individual Caprese salads, ricotta filled roulade of chicken on a vegetable puree, poached pears and roasted strawberries with cubes of panacotta are in the first dinner menu.

A quick and easy individual mushroom soufflé, marinated chicken with a wasabi and coriander butter on an Asian style spinach and cucumber salad in the second dinner menu. To finish, a decadent chocolate ice cream, chocolate lattice and truffle caramel sauce.

Tuesday, 11 July

10.15 am & 7 pm

Tuesday, 18 July

10.15 am & 7 pm

Cost: Single lesson \$120 Two lessons \$200.

SEAFOOD STARTERS

This is the obvious way to begin a meal but of course, has to be extra fresh, interesting and each seafood should be perfectly cooked and presented.

Crispy fried mussels, put back into their shells for serving with a fragrant herb sauce underneath, baby potatoes, hollowed out and filled with salmon and the wow factor for these is the Swedish mustard sauce with dill, scallops or prawns with a sweet, sour ginger vinaigrette plus more.

Tuesday, 8 August

10.15 am & 7 pm

Cost: \$120

RISOTTO

We have had classes of risotto before. This is refreshing the memory of some wonderful rice dishes cooked, not by the lengthy stirring in the pan for ages method but the hotel school in Lausanne preparations, along with those taught by the master of risotto, the Italian Ferron family who have the huge rice growing business so respected throughout the world.

A range of risotto, making some arancini and how to reheat your risotto perfectly next day.

Tuesday, 17 October

7 pm

Cost: \$110

CLASS ENROLMENT FORM

NAMES OF ATTENDEES:.....

ADDRESS: (Postal or email may be nominated):

TELEPHONE NUMBER:.....

Please enrol me for the following classes:

Name of Class	Date	Time of class AM	Time of class PM	Number of people	Tuition Fee per person (GST inc)
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 www.theseasonalkitchen.com.au

Phone bookings can be made : **The Seasonal Kitchen** Ph: **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 2134, 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.