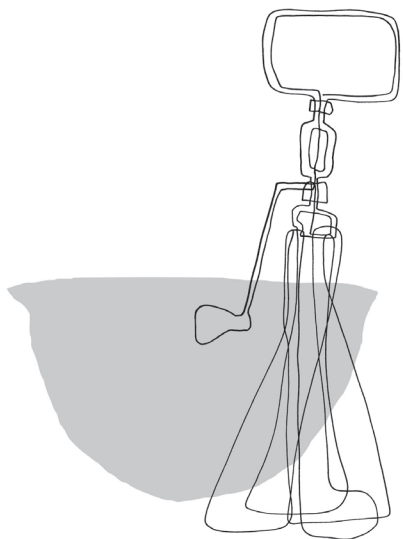


2012

summer

cooking school



THE COOKS LARDER

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ALL DETAILS ARE FINAL AT TIME OF PRINTING BUT ARE SUBJECT TO CHANGE OR CANCELLATION. CLASSES THAT DO NOT REACH MINIMUM NUMBERS MAY BE CANCELLED/RESCHEDULED.

NB: For hands on classes please wear non-slip shoes and clothes that can get messy to all classes!

We supply aprons. Classes may contain dishes with gluten, nut products, dairy and egg -

CHECK AT TIME OF BOOKING.

kids cooking

**FINGER LICKING GOOD
LET THE KIDS COOK DINNER!**

[8-12 YEARS HANDS ON]

Learn to the best ever BBQ marinated chicken wings w jacket potatoes & roasted corn - FULL-O-FLAVOUR! These recipes with become a total family favourite!

DATE: TUESDAY JAN 3

TIME: 430pm

COST - \$55.

PANCAKES!

[8-12 YEARS HANDS ON]

Kids love Cooks Larder pancakes! Come for this first ever breakfast class and learn to make them yourself! Each cook will be making a stack of pancakes & favourite toppings & enjoy them for breakfast.

DATE: THURSDAY JAN 5

TIME: 830am-11am

COST - \$55

CLEVER COOKIES

[6-7 YEARS HANDS ON]

Come & make endless variations of amazing cookies with our delicious clever cookie recipe

DATE: FRIDAY JAN 6

TIME: 9-1030am

COST - \$35.

ESSENTIALS FOR YOUNG COOKS #1: PAN FRYING

[12+ YEARS HANDS ON]

Learning to cook well is an essential life skill - get the basics right & you will have a life time of good food. In this class we learn the essentials of pan frying. The young cooks will learn everything needed to grill a perfect steak and moist chicken fillet & several ways to serve them for endless quick dinner variations. This is an intensive but fun class for very limited numbers...

DATE: TUESDAY JAN 17

TIME: 430-7pm

COST - \$85.

adults cooking

SECRET MENS BUSINESS

chef for the night

Sometimes the guys need a chance in the kitchen all by themselves to really shine. And with and a little expert help they will be as amazed as you are to see what they can do!

The chefs for the night will prepare an impressive 3 dinner party for their invited guest and enjoy the meal together.

Suitable for guys who cook regularly or not at all! A great night out for all.

DATE: TUESDAY 21 FEBRUARY

FORMAT: HANDS ON / RESTAURANT

TIME: 630pm

TIME FOR DINNER GUEST: 815PM

COST - \$165 per couple

SUMMER SALADS FOR DINNER

This is the perfect class if your new year resolutions included eating well or if you simply feel the need to eat a bit lighter after the silly season!

Our protein packed recipes will give you plenty of satisfying, nourishing and flavourful dinners all summer long.

All new dishes for those who enjoyed our summer salad class last year and would like some new recipe inspiration.

DATE: TUESDAY 28 FEBRUARY

FORMAT: KITCHEN TABLE

TIME: 630pm

COST - \$95.

adults cooking

HIGH SPEED ESSENTIALS FOR BUSY PEOPLE

If you couldn't make it to our year long Essential Method Series this is the best way to catch up!

Covering the absolute basics we have pared back the series to one night of cooking where you will learn the essential methods of pan frying, roasting and making vinaigrettes.

This class will give you more than enough skills to pull together a simple but perfectly cooked meal at anytime - no stress!

Suited to everyone from complete beginners to regular cooks who don't get the results they would like....class max: 6

DATE: TUESDAY 13 MARCH

FORMAT: HANDS ON

TIME: 630pm

COST - \$150

SUMMER NOODLES!

Noodles - thick, thin, long, short, hot and cold are a staple ingredient enjoyed in almost every cuisine around the world! In this class we will take a trip through many different countries to teach some of the best ever noodle dishes.

These recipes will be perfect for everything from mid week dinners to impressive entertaining dishes.

DATE: TUESDAY 27 MARCH

FORMAT: KITCHEN TABLE

TIME: 630pm

COST - \$95

OUR SPECIAL EVENT DINNERS WILL RETURN AFTER SUMMER.. STAY TUNED!
JOIN THE MAILING LIST FOR PROGRAM UPDATES: WWW.THECOOKSLARDER.COM.AU