



## Cooking Classes for 2012

Classes are limited to a maximum of 14 people so as to offer an intimate and enjoyable experience for all. Book quickly to reserve your space.

Each class runs for approximately three hours with our experienced chef, a recipe booklet to take home with you, food and wine tastings and an apron for your use on the day. Please make sure you wear closed in shoes.

All classes are available to men and women, whether a single, couple or group. Children over 10 years of age are welcome, but must be accompanied by a paying adult.

Thinking of a new and enjoyable idea for your next function (hens night, bachelor party, corporate event, birthday party or just a fun day or night out) then contact us to make a private booking and discuss your requirements.

*Watch, Taste and Learn* as our experienced and dynamic chef takes you step by step through each class. What a great way to make new friends whilst learning how to create delicious dishes to wow all those you love at home. You won't be disappointed.

***Please choose your booking carefully as refunds are not provided. Purchased bookings are exchangeable to a comparable class being held within 2 weeks of the original booking date but will incur a 25% administration fee. Transfers will not be accepted within 48 hours of your original class booking date.***

***Grass Tree Kitchen reserves the right to reschedule classes and substitute chefs if it is necessary due to circumstances beyond our control.***

***The class images are examples only and may change within each class due to seasonal availability of ingredients and other issues beyond our control.***

### Our Chefs:

To find out more about our chefs, visit our website: [www.grasstreekitchen.com.au](http://www.grasstreekitchen.com.au)



Dominique Rizzo  
Resident Chef



Chris Walton  
Professional Chef  
& Consultant



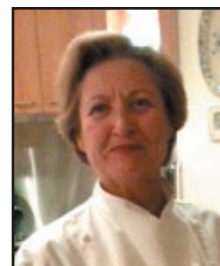
Tony Ching  
Professional Chef



Andrew McKenzie  
Professional Chef



Javier Codina  
Professional Chef



Vicki Bright  
Professional Chef

## 2012 Cooking Classes

Grass Tree Kitchen

119 Barclay Street

Deagon QLD 4017

tel: 0447 232 001

email: admin@grasstreekitchen.com.au



DATE	CLASS / DESCRIPTION	PRICE
<b>MAY</b>		
<ul style="list-style-type: none"> <li>• <b>Wednesday 09 May</b> <b>6pm to 9pm</b></li> </ul>	<p><b>Knife Skills</b> <b>Chef Tony Ching</b></p> <p>In this class our chef demonstrates how to use a knife like the professionals.</p> <p>If you want to impress your family with your slicing and dicing skills, then this is the class for you. You will learn various precision knife skills including Julienne; Brunoise; Paysanne; Macedoine; Jardinière and Turned vegetable cutting. Our chef will show you how to debone a chicken like a professional and many more skills as well.</p>	<b>\$95</b>
<ul style="list-style-type: none"> <li>• <b>Saturday 12 May</b> <b>2pm to 5pm</b></li> </ul>	<p><b>Cupcake Decorating</b> <b>Chef Tony Ching</b></p> <p>Delicious little morsels of fun. Ever wanted to learn how to make delicious cupcakes in a variety of flavours and decorate them like a professional? This is the class for you. Our chef will show you just how easy it is to get creative with both flavour and design.</p>	<b>\$95</b>
<ul style="list-style-type: none"> <li>• <b>Saturday 12 May</b> <b>6pm to 9pm</b></li> </ul>	<p><b>The Flavours of Spanish Tapas</b> <b>Chef Tony Ching</b></p> <p>Enjoy exploring and creating some of the tasty morsels of Spanish tapas. Free-style eating with a wonderful selection of fresh ingredients, textures and simple combinations of flavours. We create a mouthwatering menu of mussels with saffron cream and parsley crust, coca olive oil bread with tomato, manchego and anchovy topping, chicken, jamon and cinnamon croquettes, chorizo with figs and red wine and we finish with the much loved churros and chili chocolate sauce. This class is complimented with our own Spanish sangria, a must for any party!</p>	<b>\$115</b>
<ul style="list-style-type: none"> <li>• <b>Sunday 13 May</b> <b>10am to 1pm</b></li> </ul>	<p><b>Seafood Delights</b> <b>Chef Tony Ching</b></p> <p>We are often told Seafood is an important source of protein and should be included as part of a healthy diet. If you love eating fresh seafood but don't know the best way to incorporate it in your everyday life and/or dinner party menus, then this is the class for you. In our Seafood Delights class learn fresh and interesting ways of serving seafood to tantalise your taste buds. Book now as numbers are limited.</p>	<b>\$115</b>
<ul style="list-style-type: none"> <li>• <b>Sunday 13 May</b> <b>2pm to 5pm</b></li> </ul>	<p><b>Vietnamese</b> <b>Chef Tony Ching</b></p> <p>Experience the finest food Vietnam has to offer. Vietnamese food is one of the most varied and seductive on the planet - a delicious mix of food with French, Indian and Chinese influences. Our very talented specialist Vietnamese chef will introduce you to Vietnamese food; techniques and teach you how to enjoy the delicious flavours from various regions of Vietnam. Book now as numbers are limited.</p>	<b>\$95</b>

## 2012 Cooking Classes continued...



<p>• <b>Monday 14 May</b>  <b>6pm to 9pm</b></p>	<p><b>Thai Style 2 Green Curry</b>  <b>Chef Tony Ching</b></p> <p>Thai food has been a huge hit in Australia and you will find many Thai restaurants in your local suburb. But...not all of them get it right. At its best, the flavours of salty, tangy, sweet and sour are balanced and when used cleverly, you feel your taste buds dance. Join us to learn the skills you need to make delicious Thai dishes in your own home that guarantee dancing taste buds every time. Book now as numbers are limited.</p> <p><i>* Thai classes can be completed in any order or choose just one. Dishes vary in each class.</i></p>	<p><b>\$95</b></p>
<p>• <b>Wednesday 23 May</b>  <b>6pm to 9pm</b></p>	<p><b>Mexican</b>  <b>Chef Tony Ching</b></p> <p>Mexican food is known for it's intense flavours, colourful presentation and unique spices and seasoning. Forget store bought Tacos and Burritos, real Mexican food is created using fresh ingredients, paired with delicious spices! Our chef will teach you how to create both traditional and modern Mexican dishes in your very own home.</p>	<p><b>\$95</b></p>
<p>• <b>Saturday 26 May</b>  <b>2pm to 5pm</b></p>	<p><b>North African Inspired Cuisine</b>  <b>Chef Tony Ching</b></p> <p>Are you on a quest for new sensations, then North African Inspired Cuisine will inspire you by bringing together the sweet-hot flavour of cinnamon with traditional ingredients of this region.</p> <p>Cinnamon and Cumin are two of the most common spices used in the region's cuisine. Cinnamon's woody flavour perfectly balances grains, vegetables, fruits and meat whilst Cumin's earthy flavour brings a beautiful depth to dishes. Other popular flavours like ginger, thyme, turmeric and red pepper create the region's distinctive taste.</p>	<p><b>\$95</b></p>
<p>• <b>Saturday 26 May</b>  <b>6pm to 9pm</b></p>	<p><b>An Italian Banquet</b>  <b>Chef Tony Ching</b></p> <p>Explore the tastes of Italy and create an Italian banquet that will tantalise your taste buds. From the potato and olive foccacia, the warm zucchini and bean salad, and delicious eggplant and basil patties that go with the basil grilled chicken you will be delighted. Then to top it all off a wonderful Sicilian apple torte. Absolutely delicious.</p>	<p><b>\$95</b></p>
<p>• <b>Sunday 27 May</b>  <b>10am to 1pm</b></p>	<p><b>Fresh Pasta Made Easy</b>  <b>Chef Tony Ching</b></p> <p>Hand cut, machine rolled, filled and forked. Learn the techniques to make the quickest freshest pasta. From a basic pasta dough we create tortellini all'ascolana with a parmesan cream sauce, spinach fettuccini with Italian fried zucchini, ricotta and lemon and a baked fresh salmon and mascarpone lasagne. While still rolling we finish with the delicious and crispy Italian custard cannoli. Fresh pasta is really easy and you won't believe how amazing it tastes!</p>	<p><b>\$95</b></p>

## 2012 Cooking Classes continued...

**Grass Tree Kitchen**  
 119 Barclay Street  
 Deagon QLD 4017  
 tel: 0447 232 001  
 email: admin@grasstreekitchen.com.au



<ul style="list-style-type: none"> <li>• <b>Sunday 27 May</b> <b>2pm to 5pm</b></li> </ul>	<p><b>Savoury &amp; Sweet Pastry Delights</b>  <b>Chef Tony Ching</b></p> <p>Join our resident chef Chris Walton as he prepares the most delicious savouries &amp; sweets for your tasting pleasure. Learn to recreate these amazing dishes at home to delight family and friends. Book now as numbers are limited.</p>	<b>\$95</b>
<ul style="list-style-type: none"> <li>• <b>Monday 28th May</b> <b>6pm to 9pm</b></li> </ul>	<p><b>One Pot Wonders</b>  <b>Chef Tony Ching</b></p> <p>You don't have to use every dish in the kitchen to make something delicious to eat? Let us introduce you to 'One Pot Wonders'. Discover delicious tasty dishes that really are created using one pot and a few steps. Don't compromise on flavour or freshness, you will be pleasantly surprised just how easy it is and the variety of dishes you can create.</p>	<b>\$95</b>
<b>JUNE</b>		
<ul style="list-style-type: none"> <li>• <b>Wednesday 06 June</b> <b>6pm to 9pm</b></li> </ul>	<p><b>Thai Style 2 Green Curry</b>  <b>Chef Tony Ching</b></p> <p>Thai food has been a huge hit in Australia and you will find many Thai restaurants in your local suburb. But....not all of them get it right. At its best, the flavours of salty, tangy, sweet and sour are balanced and when used cleverly, you feel your taste buds dance. Join us to learn the skills you need to make delicious Thai dishes in your own home that guarantee dancing taste buds every time. Book now as numbers are limited.</p> <p><i>* Thai classes can be completed in any order or choose just one. Dishes vary in each class.</i></p>	<b>\$95</b>
<ul style="list-style-type: none"> <li>• <b>Saturday 09 June</b> <b>2pm to 5pm</b></li> </ul>	<p><b>Cupcake Decorating</b>  <b>Chef Tony Ching</b></p> <p>Delicious little morsels of fun. Ever wanted to learn how to make delicious cupcakes in a variety of flavours and decorate them like a professional? This is the class for you. Our chef will show you just how easy it is to get creative with both flavour and design.</p>	<b>\$95</b>
<ul style="list-style-type: none"> <li>• <b>Saturday 09 June</b> <b>6pm to 9pm</b></li> </ul>	<p><b>Pizza &amp; Sides</b>  <b>Chef Tony Ching</b></p> <p>Want a more interesting spin to the traditional outdoor BBQ with friends. Why not build a pizza oven in your very own backyard. Grass Tree Kitchen Cooking School has a built in Pizza Oven in our gorgeous back yard and our experienced chef would be delighted to share with you our delicious pizza dough recipe and pizza topping combinations that taste amazing. But it isn't just about the Pizza, learn how to create a variety of side dishes to complement your tasty, homemade, wood fired pizza.</p>	<b>\$95</b>

## 2012 Cooking Classes continued...

**Grass Tree Kitchen**  
 119 Barclay Street  
 Deagon QLD 4017  
 tel: 0447 232 001  
 email: admin@grasstreekitchen.com.au



<ul style="list-style-type: none"> <li>• <b>Sunday 10 June</b> <b>10am to 1pm</b></li> </ul>	<p><b>Fire up the BBQ</b> <b>Chef Tony Ching</b></p> <p>With the warmer months upon us you will make the neighbours jealous when you fire up your barbeque. This class will give you a gourmet guide to add more zing to the humble chop on the barbeque. With a menu of Korean barbeque beef, barbeque chicken with coriander and palm sugar rub and Indian split pea crust fish. We teach you how to use the old bottled sauce beyond a splat on the plate.</p>	<b>\$95</b>
<ul style="list-style-type: none"> <li>• <b>Sunday 10 June</b> <b>2pm to 5pm</b></li> </ul>	<p><b>North African Inspired Cuisine</b> <b>Chef Tony Ching</b></p> <p>Are you on a quest for new sensations, then North African Inspired Cuisine will inspire you by bringing together the sweet-hot flavour of cinnamon with traditional ingredients of this region.</p> <p>Cinnamon and Cumin are two of the most common spices used in the region's cuisine. Cinnamon's woody flavour perfectly balances grains, vegetables, fruits and meat whilst Cumin's earthy flavour brings a beautiful depth to dishes. Other popular flavours like ginger, thyme, turmeric and red pepper create the regions distinctive taste.</p>	<b>\$95</b>
<ul style="list-style-type: none"> <li>• <b>Wednesday 20 June</b> <b>6pm to 9pm</b></li> </ul>	<p><b>Vietnamese</b> <b>Chef Tony Ching</b></p> <p>Experience the finest food Vietnam has to offer. Vietnamese food is one of the most varied and seductive on the planet - a delicious mix of food with French, Indian and Chinese influences. Our very talented specialist Vietnamese chef will introduce you to Vietnamese food; techniques and teach you how to enjoy the delicious flavours from various regions of Vietnam. Book now as numbers are limited.</p>	<b>\$95</b>
<ul style="list-style-type: none"> <li>• <b>Saturday 23 June</b> <b>2pm to 5pm</b></li> </ul>	<p><b>Mexican</b> <b>Chef Tony Ching</b></p> <p>Mexican food is known for it's intense flavours, colourful presentation and unique spices and seasoning. Forget store bought Tacos and Burritos, real Mexiacan food is created usinf fresh ingredients, paired with delicious spices! Our chef will teach you how to create both traditional and modern Mexican dishes in you very own home.</p>	<b>\$95</b>
<ul style="list-style-type: none"> <li>• <b>Saturday 23 June</b> <b>6pm to 9pm</b></li> </ul>	<p><b>Sausage Making</b> <b>Chef Tony Ching</b></p> <p>Join in this fascinating new class. Learn how to make your own gourmet sausages at home. Gluten free with no preservatives or additives you can turn the humble snag into a taste sensation. With three different recipes and great advice from our chef you can add our own individual touches to suit everyones taste.</p>	<b>\$95</b>

## Cooking Classes continued...

Grass Tree Kitchen

119 Barclay Street  
Deagon QLD 4017  
tel: 0447 232 001

email: admin@grasstreekitchen.com.au



<ul style="list-style-type: none"> <li>• <b>Sunday 24 June</b> <b>10am to 1pm</b></li> </ul>	<p><b>Chocolat</b> <b>Chef Tony Ching</b></p> <p>Inspired by the movie Chocolat. Create sinfully delicious treats like Vianne Rocher played by Juliette Binoche in the film. Indulge your senses in this class and taste your way to heaven with our chef teaching you that real chocolate treats are not found at the supermarket but created in your family kitchen for your family and friends to enjoy over a cup of hot chocolate. Book now as numbers are limited.</p>	<p><b>\$95</b></p>
<ul style="list-style-type: none"> <li>• <b>Sunday 24 June</b> <b>2pm to 5pm</b></li> </ul>	<p><b>Sweet Tarts and Pastries</b> <b>Chef Tony Ching</b></p> <p>Treat yourself to a delicious class of baking all things sweet and delicious. This class will delight your taste buds as you create deliciously sweet tarts and pastries that you can indulge with friends and family whilst sipping coffee and just generally catching up on your lives. Alternatively these can be served as desert to provide a taste sensation to cap off the night. Don't forget, you get to taste everything created in this class, so book now for a thoroughly enjoyable experience.</p>	<p><b>\$95</b></p>
<ul style="list-style-type: none"> <li>• <b>Monday 25 June</b> <b>6pm to 9pm</b></li> </ul>	<p><b>Winter One Pot Creations</b> <b>Chef Tony Ching</b></p> <p>Come and learn to create simple recipes for one-pot dishes for 2 or more. Fresh herbs, spices, rich sauces, meats, and vegetables. We simmer rabbit with white wine, pine nuts and sultanas, sear beef with a rich sauce of mushrooms and red wine, bake fennel with blue cheese and ricotta and tip over an upside down spiced pear and berry cake. This class is sensationally tasty and easy on the washing up.</p>	
<p><b>JULY</b></p>		
<ul style="list-style-type: none"> <li>• <b>Wednesday 04 July</b> <b>6pm to 9pm</b></li> </ul>	<p><b>Easy Weeknight Dinners</b> <b>Chef Tony Ching</b></p> <p>Recipes designed to save you time and effort. We have your weeknights covered with a chicken, leek and potato pie, tasty pot roasted spatchcock with a prosciutto and a vegetable ragout or pork belly in master stock with chinese cabbage and shitake mushrooms. Our chef will show you how to create these dishes and more. You will be surprised to find how easy it can be.</p>	<p><b>\$95</b></p>
<ul style="list-style-type: none"> <li>• <b>Saturday 07 July</b> <b>2pm to 5pm</b></li> </ul>	<p><b>Gluten Free Made Easy</b></p> <p>Our chef will show you how to create tasty dishes that the whole family will enjoy from the basic gluten free products that are readily available from your local supermarket. Create delicious, no fuss meals that won't make you time poor for the gluten intolerant in your family.</p>	<p><b>\$95</b></p>

## Cooking Classes continued...

Grass Tree Kitchen

119 Barclay Street

Deagon QLD 4017

tel: 0447 232 001

email: admin@grasstreekitchen.com.au



<p>• <b>Saturday 07 July</b> <b>6pm to 9pm</b></p>	<p><b>Italian Winter Warmer</b> <b>Chef Tony Ching</b></p> <p>Tired of some of the usual Italian favourites that you have grown to love? Then experience cooking a beautiful northern Italian menu using some of their not so famous dishes such as cotechino involtino with red wine and mushrooms, stuffed squid with lemon and herbs, farmers roast chicken with almonds and verjuice, pearl barley risotto and a simple peasant potato and hazelnut cake. These recipes are easy to put together and are a heat warming addition to any dinner party or family gathering.</p>	<p><b>\$95</b></p>
<p>• <b>Sunday 08 July</b> <b>10am to 1pm</b></p>	<p><b>Wild Spice Vegetarian</b> <b>Chef Tony Ching</b></p> <p>If you like mixing it up in the kitchen here is a wonderfully aromatic class using some of our favourite and well known spices. Pumpkin and coriander curry, fried paneer and cashew salad, roast potatoes with tumeric yoghurt and spicy rice. We finish with herbal teas and baked bananas with orange and cinnamon.</p>	<p><b>\$95</b></p>
<p>• <b>Sunday 08 July</b> <b>2pm to 5pm</b></p>	<p><b>Thai Style 1 Red Curry</b> <b>Chef Tony Ching</b></p> <p>Thai food has been a huge hit in Australia and you will find many Thai restaurants in your local suburb. But....not all of them get it right. At its best, the flavours of salty, tangy, sweet and sour are balanced and when used cleverly, you feel your taste buds dance. Join us to learn the skills you need to make delicious Thai dishes in your own home that guarantee dancing taste buds every time. Book now as numbers are limited.</p>	<p><b>\$95</b></p>
<p>• <b>Monday 09 July</b> <b>6pm to 9pm</b></p>	<p><b>Knife Skills</b> <b>Chef Tony Ching</b></p> <p>In this class our chef demonstrates how to use a knife like the professionals.</p> <p>If you want to impress your family with your slicing and dicing skills, then this is the class for you. You will learn various precision knife skills including Julienne; Brunoise; Paysanne; Macedoine; Jardinière and Turned vegetable cutting. Our chef will show you how to debone a chicken like a professional and many more skills as well.</p>	<p><b>\$95</b></p>
<p>• <b>Wednesday 18 July</b> <b>6pm to 9pm</b></p>	<p><b>Fresh Pasta Made Easy</b> <b>Chef Tony Ching</b></p> <p>Hand cut, machine rolled, filled and forked. Learn the techniques to make the quickest freshest pasta. From a basic pasta dough we create tortellini all'ascolana with a parmesan cream sauce, spinach fettuccini with Italian fried zucchini, ricotta and lemon and a baked fresh salmon and mascarpone lasagne. While still rolling we finish with the delicious and crispy Italian custard cannoli. Fresh pasta is really easy and you won't believe how amazing it tastes!</p>	<p><b>\$95</b></p>

## Cooking Classes continued...



<p>● <b>Saturday 21 July</b>  <b>2pm to 5pm</b></p>	<p><b>All Things Pastry</b>  <b>Chef Tony Ching</b>          Demystify the art of pastry. Our chef you show you how to create wonderful pastry from scratch with ease. Make delicious sweet and savoury dishes without resorting to the freezer section of the supermarket. It's really is easier than it looks once you know the tricks of the trade.</p>	<p><b>\$95</b></p>
<p>● <b>Saturday 21 July</b>  <b>6pm to 9pm</b></p>	<p><b>Christmas in July</b>  <b>Chef Tony Ching</b>          Celebrate Christmas in July with our delicious mix of modern and traditional recipes. Start with scallops and duck breast with wilted greens on a potato galette. Then the main attraction, stuffed pork loin with a apple and fennel coleslaw. Dessert is a lovely cherry and plum trifle and finish up with some traditional home made mince tarts. Warming food and a glass of wine with good conversation on a winters night. It doesn't it get any better than this</p>	<p><b>\$115</b></p>
<p>● <b>Sunday 22 July</b>  <b>10am to 1pm</b></p>	<p><b>Vietnamese</b>  <b>Chef Tony Ching</b>          Experience the finest food Vietnam has to offer. Vietnamese food is one of the most varied and seductive on the planet - a delicious mix of food with French, Indian and Chinese influences. Our very talented specialist Vietnamese chef will introduce you to Vietnamese food; techniques and teach you how to enjoy the delicious flavours from various regions of Vietnam. Book now as numbers are limited.</p>	<p><b>\$95</b></p>
<p>● <b>Sunday 22 July</b>  <b>2pm to 5pm</b></p>	<p><b>Risotto and Gnocchi</b>  <b>Chef Tony Ching</b>          Other than pasta, risotto and gnocchi are two of Italy's staples that you will always find on menus and in the good home kitchens. Learn the secrets to a creamy perfect risotto with my saffron seafood risotto, we make perfect little potato gnocchi and serve them with braised zucchini and peas in a verjuice sauce, we head towards northern Italy with semolina gnocchi with a tomato and basil sauce and finish with a dessert of fried risotto filled with chocolate hazelnuts and ice cream.</p>	<p><b>\$95</b></p>
<p>● <b>Monday 23 July</b>  <b>6pm to 9pm</b></p>	<p><b>Open your Spice Cupboard Moroccan</b>  <b>Chef Tony Ching</b>          Join our professional chef on a journey to Morocco with these tantalising dishes of Tomato, preserved lemon and split olive salad, we roll and bake fresh spiced seafood pastries and surround ourselves with the heady fragrant roast chicken with saffron, ginger and thyme served with harissa fried rice. We finish the class with a delicious rose and almond cake and mint tea.</p>	<p><b>\$95</b></p>