

BRAZIL
Taking Care of Business
www.mundochurrasco.com.au

Come join us for Breakfast, Lunch and Dinner with your business group from Monday to Wednesday. Bookings Essential!

Undercover parking available

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Go online to find out when
Monday Music Nights
 Check our website to find out when the next live session is on!

Get online to book a group
Have You Tried 'Feijoada'?
 The Brazilians national choice for Saturday afternoon lunch. Come and try this Brazilian treasure

Great place to meet
Taking care of business
 For staff parties, business group breakfasts and lunches

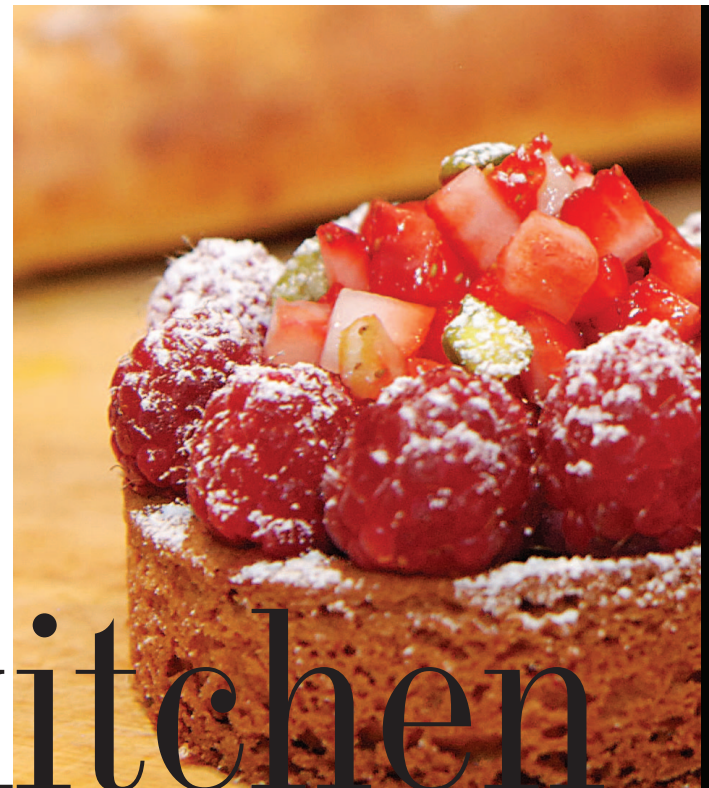
mundoTM
churrasco
 open flame restaurant & bar

63 Macgregor Tce, Bardon, Brisbane
07 3369 1660 | www.mundochurrasco.com.au

Breakfast 7:30 - 10:30 | Lunch 12:00 - 2:30 | Dinner 5:30 - 9:30 | Lounge & Bar 11:30am - Late

For group bookings or corporate functions, bookings are essential

Ask about our group special offers



kitchen

WHIZ

Alana Lowes whips, bakes and tastes her way through one of Brisbane's newest cooking schools.

MY FRIENDS WILL tell you just how much I salivate over cookbooks and food magazines, and that spending a day in the kitchen is my idea of bliss. So when Grass Tree Kitchen invited me to an afternoon of learning to make sweet and savoury pastry delights, I jumped at the chance.

Housed in a 1920s bakery, Grass Tree Kitchen offers classes in basic cooking techniques and styles such as French, Italian and Asian.

On the menu for the day was both sweet and savoury dishes consisting of choux pastry filled with scrambled eggs, smoked ocean trout, ocean trout caviar and chervil, and bread jam-packed with caramelised onion and rosemary. For dessert, we dished up individual apple pies and orange tarts with pistachio crème brûlée and summer berries.

I hadn't made many pastry dishes from scratch before, preferring to purchase the frozen kind. After this

class I feel confident enough to do away with bought pastry sheets and whip up my own – it's that easy.

Chef Chris Walton walked us through each step to prepare each of the dishes and also shared a few tips of the trade, such as using disposable piping bags and a star tube for the choux pastry (the ridges help hold the shape).

For each of the dishes Chris also provided us with alternatives. The choux pastry can be piped with sweet custards and creams to make a dessert and the bread rolled out and fried in the pan for a flat style of bread, perfect for dipping in curries and casseroles this winter.

Each three-hour class is limited to 12 people (prices start at \$80 per person). Students also receive a recipe booklet to take home.

GRASS TREE KITCHEN
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