

Outdoors on Parade's cooking school runs in their well appointed store



## CLASS ACTS

As inspired amateur cooks seek to take their skills to new levels, cooking schools have risen to the challenge. Find the ideal class with our comprehensive guide.

### DEDICATED COOKING SCHOOLS

#### STICKY RICE

In a short time, Claire Fuller's Sticky Rice in Stirling has become one of South Australia's most popular cooking schools. Her formula is a winner – beautiful surrounds with a brilliantly appointed and spacious teaching kitchen, a revolving door of some of Australia's best chefs; convivial and friendly atmosphere, and a focus on great 'spicy' cuisines of the world, from Thai to Spanish. Visiting chefs have included the likes of David Thompson, Christine Manfield and *Sumptuous* food editor Genevieve Harris. Claire has also put out feelers to Kylie Kwong, Neil Perry and Martin Boetz, and is hopeful they will be added to her schedule. "The class is professionally run and the warm welcome means everyone is told

what to expect during the class and they can relax and enjoy being part of it," says Claire. "There is a group feel to the classes which fosters chat and friendships along the way and of course the dining and wine seals the deal!"  
Tel 08 8339 1314  
[www.stickyricecookingschool.com.au](http://www.stickyricecookingschool.com.au)

#### SAM'S BIT ON THE SIDE

Sam Tropea, founder of the loved fish-and-chippery Fish Out of Water, has taken over Rosa Matto's dedicated cooking school at Goodwood and given it her own cheeky twist. After 25 years taking classes, Rosa assures us she will still be making cameo appearances, and Sam's Bit on the Side will sometimes have an Italian flavour (Sam developed her passion for food while living in Italy). However, innovative Sam is also offering a range of fun options from

men's classes (which culminate in a dinner party for the students' partners), to Asian, vegetarian, canapés and 'Psyched in the Kitchen' where Sam will prepare El Bulli-style futuristic dishes followed up by a consultation with a psychic! "I just want to get people to have fun with it," says Sam. "People have become too scared to follow their instincts. I show people basic recipes and get them to taste and experiment."  
Tel 0404 242 908  
[www.samsbitontheside.com](http://www.samsbitontheside.com)

#### TAFESA NORTH, REGENCY INTERNATIONAL CENTRE

Adelaide's most prestigious professional cooking school offers short courses for all. You don't need any special qualifications to take one of the Regency short courses, although they are all taught by experienced

## • COOKING SCHOOLS

industry educators using the state-of-the-art commercial facilities at TAFE. Adapted from accredited courses to provide you with skills you can use in your home kitchen, the courses range from cheese and artisan bread making to chocolate making and cake decorating to smallgoods, wine making and home brewing. Most are held over consecutive days or on regular weeknights. School holiday courses for children are also available.

Tel 08 8348 4057

[www.tafesa.edu.au](http://www.tafesa.edu.au)

### **FUN.FOOD.FOCUS**

The Paige Group not only offers cooking as part of its corporate development and team building programs, but through one-off cooking classes for individuals and groups. Held at various venues, from restaurant kitchens to proprietor Helen Paige's own home, you can whet your appetite for cooking or nurture your culinary flair with hands on classes in pizza, chocolate and Japanese sushi making as well as Thai, French and Spanish cuisine. Kids cooking classes are also held by request. Classes run for three hours (including one hour of eating) on Tuesday and Saturday nights.

Tel 08 8271 1173

[www.funfoodfocus.com.au](http://www.funfoodfocus.com.au)

### **WEA ADULT LEARNING**

With more than 25 courses in a huge variety of cooking styles and formats, WEA Adult Learning has something for everyone. The schedule includes hands-on or demonstration classes, one-off or multi-session courses, budget classes with BYO ingredients or fully catered classes. Styles include gourmet vegetarian, various Asian cuisines, chocolate, cheese and cider making, wine appreciation and Spanish, Italian, Greek and Indian cuisines. Both beginners and more advanced cooks are taught by authentic tutors at a range of high school venues as well as the WEA demonstration kitchen in Angas Street.

Tel 08 82231 2722

[www.wea-sa.com.au](http://www.wea-sa.com.au)

### **EASTWOOD COOKING CLASSES**

This new demonstration cooking school at Eastwood is the brainchild of passionate Greek cook Sia Tomopoulos, but it offers a lot more than traditional Greek cooking classes. Sia herself teaches Greek cooking from family recipes handed down from generation to generation, however other chefs and cooks give classes on Italian, French, Thai, Indian, Chinese, African and vegetarian cuisine. Classes run for 2-2½ hours with recipes to take home plus the opportunity to sit down and enjoy the food afterwards.

Tel 08 8333 0703

[www.eastwoodcookingclasses.com.au](http://www.eastwoodcookingclasses.com.au)



### **EXPLORE CUISINE AND CULTURE**

A range of classes for adults and children are on offer at the inspirational venue of the Adelaide Central Market. Hosted by chef Jean-Claude de Toulouse, these classes will give even the humblest of cooks the chance to hone their skills in recipes and techniques sourced by Jean-Claude during his extensive international travel. Classes in the coming months involve kids learning to cook yummy meals using their least favourite vegetables as well as French and Italian-themed classes for adults. Market tours are also available as part of a class package.

Tel 08 8212 9669

[www.explorecc.com.au](http://www.explorecc.com.au)

### **HOME CLASSES**

#### **COOKING UP A STORM**

In six years of business Cooking up a Storm has built quite a following among both vegetarians and non-vegetarians who are looking to add

a bit of style to their vegetarian repertoire. Offering interactive demonstration classes as well as nutritional information and accessible recipes, commercial cook and vegetarian Natalie Playford comes to your own home for both individual and group sessions. Alternatively Playford regularly teaches at Willunga Peacock Farm B&B on the Fleurieu Peninsula and at the new Eastwood Cooking Classes (see separate listing).

Tel 08 8386 1672

[www.cookingupastorm.com.au](http://www.cookingupastorm.com.au)

### **IN-HOUSE COOKING SCHOOLS**

#### **IMMA AND MARIO'S MERCATO**

Upon booking into your first Mercato cooking class you will receive a Mercato Recipe Journal for you to store all your class recipes and document your culinary journey. Every Tuesday night the store hosts a different class, each featuring local chefs using products available in the Italian gourmet store. Guests can choose from classes covering the food of each region of Italy, home entertaining or simple meals for your family. Enthusiasts have been returning to the classes year after year and are now being treated to a new addition of accompanying wines from local wineries and the Mercato's new selection of imported Italian wines. To help you get started on cooking your favourite dishes Mercato also offers discounted shopping on the night of your cooking class.

Tel 08 8337 1808

[www.ilmercato.com.au](http://www.ilmercato.com.au)

#### **OUTDOORS ON PARADE**

The Norwood homeware store's cooking school hosts some of South Australia's favourite chefs who demonstrate and serve three course meals for guests. The sessions' informative yet relaxed

style allows guests to ask many questions along the way, ensuring that you will be equipped to recreate the recipes at home. Each chef is also accompanied by a representative from a local vineyard who will talk you through their wines which you'll enjoy on the night. Class regulars liken the experience to a dinner party with the added bonus of taking home an armful of new cooking skills and techniques. Co-authors of *We Love Food*, Peta Heine and Kirsty Manning-Wilcox, will be holding the school's first children's cooking class on July 13. **T 08 8362 8822**  
[www.outdoorsonparade.com.au](http://www.outdoorsonparade.com.au)

#### HOMEWARES DIRECT

This store is known for its enormous collection of cookware, appliances and kitchen gadgets and now you can learn how to use them at their cooking classes. The demonstration classes, run by popular South Australian chefs in the retail store's state of the art kitchen, will give you cooking skills and recipes to take away as well as an opportunity to learn about the best tools of the trade and how to operate them. Shop on the night of your class for exclusive specials on featured products. **Tel 08 8271 4411**  
[www.homewaresdirect.com.au](http://www.homewaresdirect.com.au)

#### BOTTEGA ROTOLO

Merchants of fine food and wine, Bottega Rotolo have been educating amateur chefs and home cooks for nine years with their range of both traditional and modern cooking classes. In house chefs, Gwénaél le Chenadec, Jonathan Kemble and Peta Kerkman, offer their international repertoire of recipes and skills while store owner Rosalie and her mother Connie share their vast experience in Italian cuisine. Classes vary from Italian cooking technique classes such as baking your own bread and making pasta to entertaining with modern Indian or Spanish tapas. Classes are smaller than most with a maximum of 14 people and range from being completely hands-on to partly hands-on. For a special treat book in for 'Friday Lunch with Connie and Rosalie' where you spend a relaxing afternoon, learning the importance of good ingredients, traditional Italian techniques and, of course, enjoying the food as you go. **Tel 08 8362 0455**  
[www.bottegarotolo.com.au](http://www.bottegarotolo.com.au)

#### HILLS MARKET KITCHEN

The undercover Adelaide Hills Market at Lobethal also plays host to demonstration cooking classes featuring prominent South

Australian chefs. The classes, held once a month on a Friday night from May through to October, focus on fresh ingredients readily available in South Australia and local Adelaide Hills produce. Individual chefs drive the class, each with their own way of educating and entertaining the group. Look out for Ben Sommariva from The Kitchen Door at Penny's Hill later in the year. **Tel 08 8389 5615**  
[www.adelaidehillsmarket.com.au](http://www.adelaidehillsmarket.com.au)

#### FOODLAND FAIRVIEW PARK

Resident chef Laretta Winter has developed a new range of cooking classes for the average home cook to increase their confidence with a range of ingredients and techniques. Classes take place in the Foodland demonstration kitchen where a small group is seated across the bench and given the opportunity to take their turn getting their hands dirty. Each class has a set menu so you can book into a class using the ingredients you are looking to master. Guests take home a goody bag of exciting ingredients to help them get started on recreating the dishes at home. Comparatively inexpensive at \$50 per person, these classes are perfect for the amateur cook looking to build new skills. **Tel 1300 223 301**



Once in a while a restaurant that has great tradition combines with a chef with great passion to create Italian style food with a personalized touch. Brent Kemble-Beech and Enoteca is one delicious combination. From homemade sausage, bread and pasta using fresh seasonal produce, Brent's love of cooking is evident in all his dishes. To compliment this experience is an impressive wine list and effortless, efficient service.

It is little wonder then that Enoteca is again listed amongst the Top 10 in Gourmet Traveller.

Visit our web site [www.enotecacucina.com.au](http://www.enotecacucina.com.au) to view our A La Carte menu, degustation menu, regional dinners, wine dinners and all up coming events.

Taking bookings now for our Regional Italian Long Table Dinners July 22nd - Sicily and November 18th - Piedmont.

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Dinner – Wednesday to Saturday 6 – 9pm

262 Carrington Street Adelaide  
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Phone 8227 0766

[www.enotecacucina.com.au](http://www.enotecacucina.com.au)

## RESIDENTIAL SCHOOLS

### THORN PARK BY THE VINES

Thorn Park has long been a favourite amongst foodies who love a slice of luxury and the exceptional hospitality offered by David Hay and Michael Speers. In its new location at Sevenhill in the Clare Valley, Thorn Park by the Vines continues to offer intimate cooking school/accommodation packages for guests. Drawing on Hay's love of fresh ingredients, quality produce and culinary influences from his travels, Thorn Park offers a combination of hands-on and demonstration cooking classes customised to guests' wishes. For groups of two to four people the classes run from a half day to up to two days, covering a balance of casual and formal dishes, wine matching and a sumptuous meal to follow. Tel 08 8843 4304 [www.thornpark.com.au](http://www.thornpark.com.au)

### THE PRODUCERS

Not so much cooking classes as a full immersion in food and wine production, The Producers is a unique place where guests get stuck into whatever endeavour is underway at the time, from winemaking, to olive oil production, bread baking and preserving. Tel 08 8323 0060 [www.producers.net.au](http://www.producers.net.au)

### CHAPEL HILL RETREAT

A stay at The Retreat at Chapel Hill is an epicurean experience that offers private cooking classes with their new executive chef Rebecca Stubbs, formerly of Chloe's. Classes take place in the retreat's purpose-built teaching kitchen that can cater for up to 35 as a demonstration or 14 hands on. Tel 08 8323 9182 [www.theretreatatchapelhillwinery.com.au](http://www.theretreatatchapelhillwinery.com.au)

## SPECIALIST CLASSES

### UDDER DELIGHTS

Adelaide Hills' cheesery Udder Delights holds regular weekend classes in its Hahndorf cheese cellar. The very popular 'Easy Cheesey Home Cheese Making Class' is run by Sheree Sullivan, founding Udder Delights Cheesemaker. Sheree aims to have participants leave the class thinking "I can do this" and everyone takes home cheese they have made that day. Classes book out well in advance so it's also worth trying WEA where Sheree also runs classes. Tel 08 8388 1588 [www.udderdelights.com.au](http://www.udderdelights.com.au)

### TRADITIONAL BRICK OVENS

Wood-fired ovens continue to be hugely popular and Kent Town's Traditional Brick Ovens not only

supply and custom-build brick ovens, they also teach home cooks how to use them. Whether you own a brick oven or not, Traditional Brick Ovens welcome all comers to their cooking classes. Chef Peter Demarco, from Zucca at Holdfast Shores, runs the classes which showcase the versatility of the wood-fired oven. Pizza classes are great for beginners, as they offer a general demonstration about using a brick oven. Other classes cover cooking meat, seafood and bread-making. "You can do so much more than pizza," says the company's Mary Smith. Tel 08 8362 4833 [www.traditionalbrickovens.com](http://www.traditionalbrickovens.com)

### BRACEGIRDLES HOUSE OF FINE CHOCOLATE

Bracegirdles offers classes and appreciation evenings for its specialties – coffee and chocolate. The chocolate classes are run by Bracegirdles chocolatier and qualified pattissier Sarah Neill. Bracegirdles Coffee School is run at the Burnside store and caters for the home barista and those seeking more advanced skills. Teaching staff include state competitor Christine, and Fiefy, the 2009 and 2010 State Barista Champion. Tel 08 8294 8482 [www.bracegirdles.com.au](http://www.bracegirdles.com.au)



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**SOMETHING DIFFERENT  
SERIOUSLY SOUTH AUSTRALIAN ON TOUR**

The Hilton's newest foodie experience, Seriously South Australian On Tour, is a unique opportunity to get up close and personal with Seriously South Australian people. The first tour will happen on Sunday 29 August and allows guests to join Executive Chef, Dennis Leslie, and Maitre d', Atef Yousif, on a visit to Glen Ewin Estate in the Adelaide Hills. The day starts with a Hilton Breakfast at The Brasserie, then you'll travel by luxury bus towards your choice of either the food or wine tour. The food tour sees guests join Dennis in preparing a three-course lunch. Then, sit down to the lunch you have helped create, matched with Glen Ewin Estate wines in the winery's picturesque surrounds. All guests will take home a gift bag and of course their new found knowledge and first hand experience.  
Tel 08 8217 2000  
www.adelaide.hilton.com



**Dennis Leslie**  
Hilton Executive Chef

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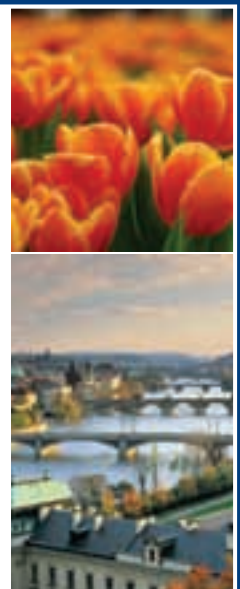
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**Departs** 9 Apr, 7 May, 18 Jun, 27 Aug and 24 Sep 2011

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<b>Glenelg</b> Cnr Jetty & Brighton Rd 8350 5700	<b>Adelaide API</b> 12 Pirie St 8113 8700	<b>Norwood</b> 89 The Parade 8366 5600	<b>Semaphore</b> 3/13 Semaphore Rd 8449 7333	<b>Stirling</b> 3/47 Mt Barker Rd 8370 8600	<b>Unley</b> 121 Unley Rd 8272 2166	<b>Victor Harbor</b> 158 Hindmarsh Rd 8551 3000
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