

Local & organic fresh produce, cooking classes, take home meals & coffee. **Who's in the pantry?**

The Open Plan Kitchen at The Cooks Pantry is the perfect environment to hone your cooking skills, chat to the chef, learn about our abundant local produce or simply get out for an entertaining night tasting fabulous food.

Find classes teaching the basics with delicious recipes to use again and again or select from a changing range of classes offering more adventurous cooking for special occasions.

Classes start at 6.30pm and run for approximately 3 hours and include detailed recipe notes, delicious food matched with a tasting of wine and fun conversation. Small groups of only 6 - 8 people allow you to really enjoy the experience. Book the class with a group of friends or book for 1 and get a chance to meet others with a similar passion for good food.

Gift vouchers available.

Regional Italian

In this class we look at dishes from the "boot" of Italy, with influences from North Africa and the Mediterranean islands with plenty of seafood, great olive oil and interesting salads. These healthy, simple to prepare recipes are ideal for our warm Southern summers.

DATE 1 March 2012	PRICE \$85.00 (inc GST)
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Moroccan Spice

The exotic nature of this cuisine is based on a heady mix of spices and bold flavours - salty preserved lemons, sweet dried fruits, pungent fresh herbs. We will prepare a banquet of traditional dishes offering a glimpse into the varied and colourful world of North African cooking.

DATE 18 January 2012	PRICE \$85.00 (inc GST)
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DATE 8 March 2012	PRICE \$85.00 (inc GST)
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Vietnamese & Cambodian Cooking Delights

Jo has just returned from another Vietnam and Cambodia expedition with some new recipes straight from the village kitchen, no crickets or spiders this time but sure to be some great authentic recipes. An entertaining and informative night out with a menu that is easy to recreate at home.

DATE 24 January 2012	PRICE \$85.00 (inc GST)
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DATE 14 March 2012	PRICE \$85.00 (inc GST)
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Simply Spanish

What we like about Spanish food is the boldness and strength of flavours. It's where east meets west. The Moorish influence brings an exotic character to one of Europe's most interesting cuisines. In this class we'll look at some pinchos, tapas and raciones as well as putting the paellera to good use.

DATE 22 March 2012	PRICE \$85.00 (inc GST)
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DATE 4 April 2012	PRICE \$85.00 (inc GST)
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Gourmet BBQ

The BBQ is sometimes the most used (and abused!) cooking appliance in the house. Replace those 'burnt offerings' with some real gourmet success. We will cover techniques and recipes from central Europe to South East Asia, and not just red meat - we have some terrific seafood and vegetarian ideas as well. A great night out suitable for all skill levels.

DATE 23 February 2012	PRICE \$85.00 (inc GST)
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DATE 9 February 2012	PRICE \$85.00 (inc GST)
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Seafood Surrender

South Australia has undoubtedly some of the best seafood in the world. In this class we will cover selection, handling and preparation of some of our most popular fin and shellfish as well as create some classic dishes from the Mediterranean.

DATE 28 March 2012	PRICE \$85.00 (inc GST)
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Enrolment Form		
TITLE	FIRST NAME	SURNAME
ADDRESS		
POSTCODE		
EMAIL		
TELEPHONE	MOBILE	FACSIMILE

CLASS TITLE	DATE	FEE (\$)
CLASS TITLE	DATE	FEE (\$)
CLASS TITLE	DATE	FEE (\$)
CLASS TITLE	DATE	FEE (\$)

METHOD OF PAYMENT	<input type="checkbox"/> CREDIT	<input type="checkbox"/> CASH
CARD TYPE	<input type="checkbox"/> VISA	<input type="checkbox"/> MASTERCARD
NAME ON CARD		
CARD NUMBER	EXP DATE	CCV
SIGNATURE	TOTAL PAID (\$)	

How To Enrol

After confirming availability of your preferred class, please complete this enrolment form and return to The Cooks Pantry along with your payment. You can drop the form in, mail it to the address listed below or email.

Payment can be made by Credit Card, as detailed above or by cheque, made payable to The Cooks Pantry. We are also happy to organise your enrolment and Credit Card payments over the phone 08 8353 3626.

Booking Terms / Conditions

Your place in the class is not confirmed until we have received full payment or voucher.

No refunds or re bookings can be given, but you are more than welcome to send someone in your place.

We cannot accommodate any personal food preferences or allergies in cooking school menus. It is your responsibility to discuss any concerns before booking the class.

Please be sure to note the date and time of your class as we do not give personal reminders.

Details at the time of printing are correct but are subject