

THE COOKING CHRONICLES

ALL INDIVIDUAL CLASSES ARE \$20

WEDNESDAY APRIL 28TH

GNOCCHI

fresh potato ~ ricotta gnocchi paired with two sauces;
salsa di noci (walnut sauce) & arugula ~ almond, basil pesto

WEDNESDAY MAY 5TH

CURRY IN A HURRY!

"murgh makhnwala" butter chicken with garam masala, cashew, chile, tomato & cream
tom yum soup with prawn, lemongrass, tomato, tamarind, coconut and rice noodles

WEDNESDAY MAY 12TH

BREAKING BREAD!

making your wild-ferment sourdough yeast starter
focaccia & wholegrain sourdough

WEDNESDAY MAY 19TH

PAELLA

chorizo and chicken paella with spanish *"bomba"* rice, moorish spice paste,
roasted peppers, dried chiles, tomato, herbs and saffron

WEDNESDAY MAY 26TH

DIPS & FLATBREADS

fresh baked turkish flatbread (bazlama) & lavash with
tahini, hummus, baba-ganouj and **mouhammara**

WEDNESDAY JUNE 2nd

FRESH DUMPLINGS

beef, cabbage and scallion gyoza dumplings with ginger, shoyu – chile dip,
siu mai dumplings with pork, prawn, wood ear mushroom and chile, soy – vinegar dip

WEDNESDAY JUNE 9TH

PHAD THAI

rice noodles with chicken, prawn, red thai curry paste, peanut, tamarind, chile,
coconut, coriander, scallions, bean sprouts and lime

WEDNESDAY JUNE 16TH

PIZZA! PIZZA! PIZZA!

pizza dough – a tale of 2 regions!
sicilian sfincione with anchovies, red onions, tomatoes, herbs, tomato sauce & pecorino
roma thin crust with chickpeas, ricotta and mortadella