

JOIN US FOR OUR LARDER SERIES OF MASTERCLASSES WINTER 2017

'HOT AND SPICY' WITH DANY ANGOVE FROM LEEUWIN ESTATE

Dany's no stranger to the Larder cooking classes and his classes never disappoint!

In this class, Dany will show us a few different ways to use various spices in dishes.

His menu will include a green paw paw salad with peanuts, chilli and lime; dry hot and sour sauce with steeped chicken; jalapeno sauce with tortilla, fish and chicken; and a pork belly salad with squid, mint, chilli and lime. Salivating yet?

FRIDAY 16TH JUNE – 6.30pm - \$90 inc GST

DUCK MASTERCLASS WITH SEAN CARTER FROM THE NOSHERY 6285

With 20 years of cooking under his belt, Sean's food ethos is 'if you can't walk to get it, you shouldn't be using it'.

With a love for the seasons and produce Sean always uses the freshest of ingredients, which are sourced locally and his menu for this class will be no different.

He will show us how to break down a whole duck and how use every part so there is no wastage. Sean will then cook duck two ways – confit leg and sous vide breast on puy lentils with a kale salad.

Bring along your sense of humour as Sean's classes are always entertaining

TUESDAY 27th JUNE - 6.30PM - \$90 inc GST

A TASTE OF NATIVE SMALLGOODS WITH 'OUTBACK JACK' JULIAN MANN FROM MARGARET RIVER MAHOGANY

Julian has been busy in his career, having been a chef at Must in Perth, and Muster and Vasse Felix in Margaret River. Now Julian works at Margaret River Mahogany supplying all the kitchens of the south west with their poultry and game meats.

In this class Julian will give us a taste of native smallgoods by cooking up an emu ragu with strotzapretti and pecorino, and kangaroo daube with white polenta.

Come along and tantalize your taste buds with some extraordinary flavours.

FRIDAY 21st JULY- 6.30PM - \$90 inc GST

ASIAN FEAST WITH COBY COCKBURN FROM PALMERS WINERY

He's back again for another year and he's one of our most popular chefs in the program! Coby's style is Asian influenced and this year he's just given us a sneak peek into his menu by telling us that he'll be cooking his very popular menu item Babi Guling which is Balinese slow roasted suckling pork belly.

Not many chefs can lay claim to cooking for Canadian heart-throb and fresh seafood devotee, Keanu Reeves; nonetheless Coby was his personal chef whilst he was holidaying amid filming The Matrix. Coby is now doing a smashing job as Head Chef at Palmers Winery where his Asian style of cooking takes precedence on the menu.

WEDNESDAY 9TH AUGUST - 6.30PM -\$90 Inc GST

INDIAN BANQUET WITH GAURAV KATDARE

Gaurav did his Bachelor in Culinary Management in India and that led him to travel all around India and America. His work in the states led him to develop an interest in wine making, which in turn led him to Margaret River.

'G' as he is known to the locals around Margs has worked at Settlers Tavern, Cullens, Xanadu and is currently based at Hay Shed Hill.

In this 'G' will take us away from the traditional style of Indian cooking that you will get in any restaurant and instead take us on a journey of a 5 course Indian culinary treat.

TUESDAY 5th SEPTEMBER – 6.30PM - \$90 inc GST

WINE AND FOOD PAIRING WITH NIGEL HARVEY

We're so excited to have acclaimed local chef Nigel Harvey (former head chef at Voyager Estate) with us this year as he guides us through an evening matching wine with food. This is set to be an informative and fun evening.

Nigel has worked alongside chefs such as Heston Blumenthal and Marco Pierre White in previous Gourmet Escapes collaborating exceptional menus using local produce and this will be a class not to be missed.

WEDNESDAY 27th SEPTEMBER - \$90 inc GST

THE SMALL STUFF

CLASSES

All classes are 2.5-3 hours duration. Participants receive copies of all recipes demonstrated, along with generous tastings and non alcoholic refreshments (unless otherwise specified).

Classes are held in a cafe setting in our modern demonstration kitchen "outback" of THE LARDER

BYO is accepted; however you are responsible for serving your own alcohol. We do ask you to consume conservatively in class. Please - do not drink + drive.

Most classes can accommodate for vegetarians. Please advise at time of booking of any special dietary requirements or allergies.

Class size is intimate with groups no larger than 9.

BOOKINGS AND TERMS

Bookings are accepted by phone, fax or personally at The Larder. We are able to accept, EFTPOS, cheque, cash or direct deposit.

Please contact us for direct deposit details.

Class placement is only confirmed with **full payment** at the time of booking – otherwise placement will not be held. Due to organizing + purchasing requirements, fees are non refundable, however if you cannot attend we would welcome your replacement.

Classes may be cancelled 3 days in advance due to insufficient numbers.

In the unfortunate circumstances that we may need to cancel a class due to insufficient numbers, we will gladly transfer you to another class or refund your money.

GIFT VOUCHERS ARE AVAILABLE IN STORE



COOKING CLASS BOOKING FORM

Class _____

Date of class _____

Name _____

Address _____

Contact number |h _____ m _____

HOW DID YOU HEAR ABOUT US _____

Allergies _____

Email address _____

Payment method: Please tick one

cash cheque direct deposit credit card

Please make cheque payable to; The Larder Margaret River

CREDIT CARD DETAILS

Card number _____

Card type _____

Name on card _____

Expiry date _____

Signature _____

DIRECT DEPOSIT DETAILS

Bank - ANZ Branch - Margaret River
BSB - 016520 Account # - 379487596
Account Name - The Larder
Margaret River