

THE LARDER COOKING CLASSES SPRING 2011

'ROYAL WITH CHEESE' JEREMY SANDERSON FROM BLUE COW CHEESE

Come and join cheese wiz Jeremy as he travels across the isles to bring us the best of a British supper club. A great Welsh rarebit worthy of the Queen served with a cleansing ale. A Traditional Kedgerree with eggs and rice. A delicious main course of Rabbit Wellington that is sure to dazzle. This Northern lad will also unearth the mysteries of the cheese board and uncover stilton worth selling the corgies for!

Matched with an English Ale and wines
by Howard Park winery
THURSDAY 15th SEPTEMBER - \$110

'HOME CHEESE MAKING FETA WORKSHOP HANDS ON WITH ALANA LANGWORTHY

Learn the art of making Feta Cheese with a local wine and cheese maker. Learn how to make your own cow's milk feta and how to marinate it. You will take home Feta that you have made in the class and comprehensive notes provided on the day. The class also includes an extensive cheese tasting. Alana provides tuition, cheese hoops, cultures and rennet.

10:30am until 2pm
SUNDAY the 18th of SEPTEMBER **BOOKED OUT**

PLEASE CONTACT ALANA DIRECTLY 0448016619
Alana.langworthy@hotmail.com

'RICE RICE BABY' HOMESTYLE INDONESIAN BANQUET

Hot and spicy, sour and sweet are all the characteristics of Indonesian food.

Javanese prawn fritters
served with corn sambal
Nasi Goreng with

Fried egg and sweet soy
Bbq tamarind and lemongrass chicken
Sticky rice with mango,
Pandan and palm sugar

THURS 22ND SEPTEMBER 6.30PM\$88 Inc GST

DANY ANGOVE FROM LEEUWIN ESTATE DUCK MASTER CLASS

Tipped to be another excellent class by one of our Larder cooking class favourites Dany Angove. This talented chef will demonstrate 3 ways to cook duck. He will also be showing you how to cook a traditional Peking duck.

Seared Scallops, shredded duck,
Pineapple, chilli and mint
Traditional Peking duck with pancakes
and all the accompaniments
Baked duck egg custard with palm sugar syrup

Served with wines by Leeuwin Estate Winery
THURSDAY 20th OCTOBER -6.30pm \$110

'TASTES OF THE SOUTH WEST' WITH NIGEL HARVEY FROM VOYAGER ESTATE

Executive Chef Nigel Harvey from Voyager Estate joins us for a master class using all things local. Nigel will be demonstrating dishes using the best produce that we all know and love.

Grilled whiting with green olive tapenade and preserved lemon dressing.

Seared king prawns with grilled mango cheek, soba noodles and chilli mint salad

Margaret river venison with roasted pumpkin, papardelle pasta, beetroot puree, sautéed spinach and chocolate infused jus

Matched with wines by Voyager Estate winery
THURSDAY 16th November - \$110

'HOME CHEESE MAKING FETA CHEESE AND MASCARPONE WORKSHOP HANDS ON WITH ALANA LANGWORTHY

Learn the art of making Feta Cheese and mascarpone with a local wine and cheese maker. Learn how to make your own cow's milk feta and how to marinate it. You will take home Feta and mascarpone that you have made in the class and comprehensive notes provided on the day.

The class also includes an extensive cheese tasting. Alana provides tuition, cheese hoops, cultures and rennet. 10:30am until 2pm
SUNDAY the 20th of NOVEMBER

PLEASE CONTACT ALANA DIRECTLY 0448016619
Alana.langworthy@hotmail.com

'HOME CHEESE MAKING CAMEMBERT WORKSHOP HANDS ON WITH ALANA LANGWORTHY

Learn the art of making Camembert Cheese with a local wine and cheese maker. Learn how to make your own cow's milk camembert and how to use it. You will take home camembert that you have made in the class and comprehensive notes provided on the day. The class also includes an extensive cheese tasting. Alana provides tuition, cheese hoops, cultures and rennet. 10:30am until 2pm

SUNDAY DECEMBER 11TH
PLEASE CONTACT ALANA DIRECTLY 0448016619
Alana.langworthy@hotmail.com

This concludes our cooking classes for 2011
THANKYOU for your support in making our

cooking classes such a success! Cooking classes will resume in May 2011

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

Menus + recipes are subject to availability of produce and the chef's own whim!

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.

We offer corporate or private classes for up to 9 guests. For further information please contact Andrea in store.

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



ABOUT THE CHEF

Chef Andrea Ilott is widely recognized as one of Western Australia's most innovative chefs with over 20 years experience, cooking behind the stoves of successful restaurants such as Clairault, Vasse Felix and the luxury 5 star resort on Hayman Island.

Andrea discovered a passion for food at an early age and has traveled the gastronomic world exploring regional flavours, and delicacies - cricket fritters in Thailand!

Andrea's love of cooking + pride in creating elegant dishes in a style compatible to enjoying with a glass of wine is at the very heart of her success. A success that has lead her to be invited to cook for private families in luxury villas in Europe and America.

This accomplished chef has also cooked for the rich and famous in London at the Hempel Hotel, pandering to the likes of The Dalai Lama, Sting, and The Rolling Stones.

As resident chef and proprietor of The Larder, Andrea is able to share her skills and knowledge, helping you to discover the sensations of cooking through her classes.

COOKING CLASS BOOKING FORM

Class _____

Date of class _____

Name _____

Address _____

Contact number | h _____ m _____

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

BSB - 016520

Account Name - The
Larder

Branch - Margaret River

Account # - 492275413