

COOKS' CLUB

# The Independent Weekly

## chocolate

The best of Chocolate including tempering and decorative garnishes and hand made chocolates. We have been lucky enough to borrow a Thermomix (not from Thermomix, but our friend and colleague Yazan Akeel at **L'Hotelier and ecotel** who is their commercial Australian agent) and we have been able to experiment. Thermomix boasted a tempering ability and we did wonder if this machine could do everything it promised. It is no small coincidence that nearly every great restaurant in Australia has purchased one. We are still working out exactly what it will do, but it certainly makes chocolate a breeze, a tempering machine with hundreds of other applications.....we love it!

Cooking Class with Ann Oliver			
Sunday November 2, 2008 2.30pm - 5.00 pm			
7 First Street Hindmarsh			
South Australia 5007			
If you are a regular please don't bother filling out details other than email			
class contact 0403 117 739	fax	8340 9341	
GIVEN NAME		SURNAME	
OCCUPATION			
ADDRESS			
SUBURB		STATE	POST CODE
TELEPHONE HOME		EMAIL	
MOBILE			
Soufflé Savvy			
demonstration and tasting \$75 pp gst inclusive - apprentices \$50 gst inclusive			
method of payment - EFT or cheque			
CHEQUE			
Make cheques payable to		Ann Oliver T/A Mistress Augustine's Restaurant	
Post cheques to		PO Box 3014 Rundle Mall, Adelaide SA 5000	
EFT			
Account Name		Ann Oliver T/A Mistress Augustine's Restaurant	
BSB	015 311	2599 60262	email your receipt to Ann Oliver <olive@annoliver.com>
Please note there are two sides to first street, this address is immediately behind the Governor Hindmarsh Hotel and parking is available in Station Place.			

other Ann Oliver sites  
[www.galaxyguides.com](http://www.galaxyguides.com)  
[www.annoliver.com](http://www.annoliver.com)  
[www.sauchin.com](http://www.sauchin.com)