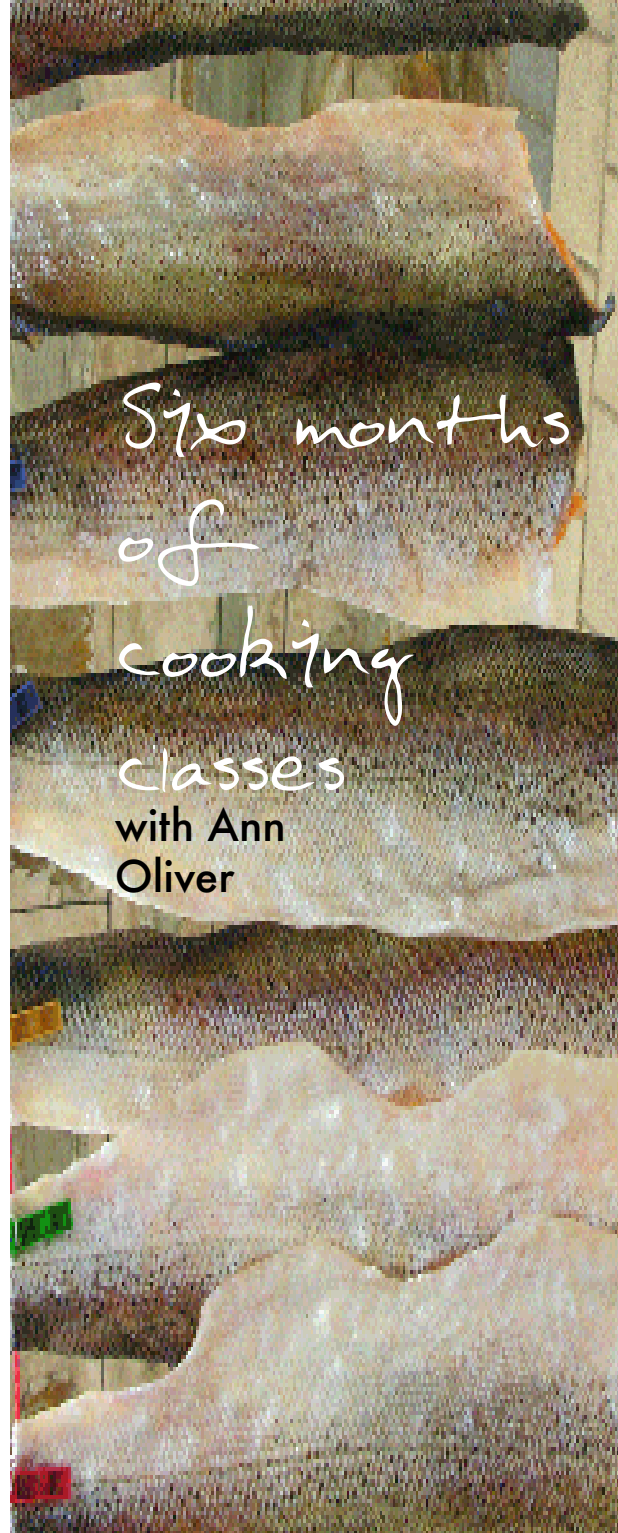


COOKS CLUB

Cooking classes for advanced cooks and professionals

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Six months
of
cooking
classes
with Ann
Oliver

COOKS' CLUB

Six month cooking class program with Ann Oliver

All classes are demonstration only \$80.00 AUD pp gst inclusive including documentation - class numbers are limited and.

Booking forms can be downloaded from www.annoliver.com/cooksclub.php

if you have interested friends the program can also be downloaded from that page.

MARCH

Wednesday 25, 7.00pm – 9.30pm

Fish in all its forms

Using the whole fish, cooking fillets and making stocks the class will demonstrate technique. Recipes and techniques used by chefs that can be taken into dozens of other recipes, but best of all make the cooking and serving of fish dishes manageable even when cooking for large numbers.

APRIL

Monday 6, 7.00pm – 9.30pm

In the Bag — more sous-vide

Building on our first sous-vide class we will be doing meat cooking and importantly concentrating on the hygiene aspects that **must** adhered to when using this method. Techniques will include rapid chilling and reconstituting. Whether you are a busy working professional, retired, doing the job and the kids, have old family members or just a fascinated with cooking and technique sous-vide has its place. In our first sous-vide class we concentrated more on Rocklobster and pigeon, but in this instance we will be working on meat and poultry and the storage (and shelf life) of finished dishes.

Wednesday 22, 7.00pm – 9.30pm

More Molecular, but still no Foam

It's no good serving anything to eat if it doesn't taste good. Thanks to the Alinea team headed by chef Grant Achatz we have made huge headway with the group of molecular foods that work. We'll be working with calcium lactate and sodium alginate to make large spheres. We have a whole new range of wraps using a combination of agar agar and gelatine, edible glass sheets using isomalt and just to tease you *hot ice cream* using methyl cellulose.

MAY

Tuesday 12, 7.00pm – 9.30pm

Yeast – savoury and sweet

The simplest if all cooking has remained a mystery for many. We'll be working with fresh and dried yeast, making breads, piroshki, and brioche sweet and savoury, buns and doughnuts. Eight recipes that provide the basis for most yeast cookery.

Tuesday 26, 7.00pm – 9.30pm

Nothing but Lemons

Put anything lemon on a dessert menu and it just walks out the door and determined not to say no to the offer of real un-waxed lemons we make the most of the lemon season putting down curds, pickled lemons and much, much more. We'll also be sharing our new divine gluten free lemon curd soufflé.

JUNE

Monday 15, 7.00pm

Sausages

The hardest thing with a sausage (a natural one) is getting the right mix of fat and meat and the rest is relatively simple. For the carnivore we'll be making duck, pork, kangaroo and rabbit sausages and for the Pescadores an extravagant scallop and salmon sausage and another simple seafood sausage that can be made with just about anything. We will be using natural skins, but we will also use crepinette as an alternative for anyone who might not have access to a mincer/sausage filler.

Monday 22, 7.00pm

Confit

Plainly put confit means cooking in fat and that's just what we'll be doing, but most importantly this class demonstrates the use of every part of an animal and especially takes off the best flavoured meat that hangs on the bone. In addition to the technique we will be showing some great recipes using these very precious preserves.



Ann Oliver's COOKS' CLUB

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JULY

Wednesday 1, 7.00pm – 9.30pm

Curing

Salt and sugar in many different forms, we'll be doing everything from making gravelax to fish crackling and demonstrating how the length of time in a cure can dramatically improve flavour and change texture. The class is not limited to seafood but also covers meat. It is a technique especially valuable when cooking in the bag.

Tuesday 21, 7.00pm - 9.30pm

The Best Brains

Well there may only be me, and one other at this class, but we're going for it. How to peel them, how to tell when your butcher is lying, how to cook them, what to do with them and finished dishes including our divine brain and walnut terrine and brain and bone marrow pie. Anyone with a cholesterol problem should not attend. We will also be doing one tripe dish, a Sichuan cold dish with celery and vinegar and Alan Weiss' amazing chicken liver parfait.



AUGUST

Monday 3, 7.30pm – 9.30pm

Squid & Octopus

From cleaning to cooking in about five different ways and five different finished dishes.

Tuesday 11, 7.30pm – 9.30 pm

Cool Cakes

A single dessert for a lot of people there is nothing better than a gorgeous cake. Recipes that work, but most importantly why they work and why their texture can vary so much according to how they are made.