

COOKS' CLUB

The Independent Weekly

Soufflé Savvy

It is easy to make a high soufflé, simply add more egg white, but its hard to make a soufflé with a perfect texture that is also full of flavour. This class will explore a range of savoury and dessert soufflés and unravel the simple techniques that make for a perfectly textured soufflé. Dessert soufflés are all gluten free and will include last version of The Mistress' Own Chocolate soufflé, Grand Marnier Soufflé and Passionfruit, Mandarin and Lemon using butter and egg curd as a base. Precise weights for base and egg white brings the soufflé into context, but most importantly it makes it idiot proof.....we like that!

Cooking Class with Ann Oliver			
Sunday October 5, 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
www.annoliver.com
www.sauchin.com