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cooking schedule 2008

may

Icing On The Cake

Join our guest instructor, Johanna Folkard as she guides you through simple decorating skills. In this class you will mask a cake, practice your piping skills and make a sugar paste flower. A light meal will be served during this class.

Thursday May 1st 6:30pm

eighty nine dollars

Ooodles O' Noodles

Noodles are the greatest of comfort food, especially when paired with homemade stocks. Learn to make great noodle dishes that are sure to become instant classics in your home. Uni students, this should be mandatory on your schedule.

Saturday May 3rd 6:30pm

eighty five dollars

Canadian Eh?

Ice hockey season has just finished in Canada, so now there's not really much to do except cook. Join Tarrah to help celebrate the food of her homeland. We promise that maple syrup will not be in every dish!

Thursday May 8th 6:30pm

eighty nine dollars

Grower's Harvest

Celebrate the Hawkesbury's Harvest this month with us during this market inspired class. When you cook with the freshest products at the height of the season, you can be assured your dinner will be fantastic.

Saturday May 10th 6:30 pm

eighty nine dollars

Crazy Chook!

Roast chicken on an autumn night is such a tantalising aroma. Learn new ways to cook everyone's favourite poultry without ruffling too many feathers.

Thursday May 15th 6:30pm

eighty nine dollars

The Cheese Room - Cheese Appreciation

Enjoy a 2 hour tasting session covering basic cheese making techniques, selected cheese regions and a vast selection of cheeses to sample from around the world. There will also be a fresh mozzarella cheese making demonstration and a classic warm cheese course served during the class.

Saturday May 17th 6:30pm

seventy nine dollars

Pick-Me-Ups

Petite hors d'oeuvres always seem to appear to contain less calories. You'll be able to eat dozens of these delightful nibbles. These will be perfect ideas for your next party or Sunday afternoon drinks with neighbours.

Thursday May 22nd 6:30pm

eighty nine dollars



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Ooey-Gooey Delicious

If you are like us, you love melted cheese. In this class you'll make calorie rich dishes all featuring cheese as the star. A classic fondue plus cool new dishes will be made and shared. A must for cheese-a-holics.

Saturday May 24th 6:30pm eighty nine dollars

Kids' Party Food

Little ones' imaginations will be captured by these new and easy party foods. Mums and Dads will enjoy making these little creations that will shine at your child's next party.

Thursday May 29th 6:30pm eighty five dollars

Ate Plates Italy

Be our guest at an amazing culinary adventure where Urban Graze will cook and serve an eight course Italian inspired menu using seasonal produce. Choose to watch the meal being prepared or just come for a fabulous experience which is not available elsewhere in the Hills District.

Friday May 30th 6:30pm ninety five dollars

Grand Finales

Throw caution to the wind and learn how to make fantastic looking and tasting desserts. This class is not for beginners as we will be covering more advanced patisserie techniques. A light meal will be served during this class.

Saturday May 31st 6:30pm eighty nine dollars

Home Barista

Learn the art of making espresso coffee using home machines. We are offering hands on classes on the art of coffee making designed with home equipment in mind. The classes consist of coffee origins, grinding, extraction, frothing, presentation and machine operation using different machines. This class is offered on demand only. If you are interested in attending this class, please contact us and we will put you into the next available class. A light meal will be served.

On Demand Only sixty five dollars

june

Souper Douper

Warm up this winter with superb stocks and soups. Who needs socks with recipes like these?

Thursday June 5th 6:30pm eighty five dollars

Chocoholic Again!

We can't seem to get enough of this class. Join us for a chocolate tasting, plus make lots of delicious goodies that you'll bring home to share with the family. A light meal is served during this class.

Saturday June 7th 6:30pm eighty nine dollars



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Asian Seafood Banquet

Better than the fish from a Chinese restaurant tank, we are using the best from the markets that day to create a sumptuous seafood menu feast.

Wednesday June 11th 6:30 pm

eighty nine dollars

Don Quixote

Join us to discover that Spanish food is not just tapas. We will be making more substantial dishes in this class using authentic ingredients.

Saturday June 14th 6:30 pm

eighty nine dollars

Take Away at Home

Requests for quick, healthy and simple meals keep coming in, so we are presenting another class this term. Learn new ideas for dinner which can be on the table in 30 minutes.

Thursday June 19th 6:30 pm

eighty five dollars

June schedule continues on page 5.

Don't miss Urban Graze On the Road weekend away to the Hunter Valley on the following page!



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Urban Graze on the Road @ Bunna Bunoo Olive Grove, Upper Hunter Valley

Choose **either** the Saturday or Sunday cooking class. Saturday night dinner is included with both classes. www.bunnabunoolives.com.au
The class and dinner are sold as a weekend package only.

Sat & Sun June 21st-22nd 2008 **one hundred and seventy dollars**

Itinerary - Saturday

11am - 2pm - Cooking Class for 10 people

Sausage and Pasta Class: Learn how to make country style sausages the way they used to be, using local organic meats. We will be grinding the meats and casing them up in different styles and flavours with accompaniments. We will also be making hand made pasta with barbeque mushroom ragout and salads with local leafy greens.

2.30pm - Tour of Bunna Bunoo Olive Grove

3.30pm - Winery tour of Camyr Allen Wines

Free time before dinner

7pm - Dinner - Students of both classes will join Urban Graze for a 5 Course dinner with an Olive and Olive Oil theme at Bunna Bunoo Olive Grove. Wine will also be included for the dinner from Camyr Allyn Wines.

Itinerary - Sunday

11am - 2pm - Cooking Class for 10 people

Sausage and Pasta Class: Learn how to make country style sausages the way they used to be using local organic meats. We will be grinding the meats and casing them up in different styles and flavours with accompaniments. We will also be making hand made pasta with barbeque mushroom ragout and salads with local leafy greens.

2.30pm - Tour of Bunna Bunoo Olive Grove

3.30pm - Winery tour of Camyr Allyn Wines

Accommodation is not included, however when making the booking with us we will put you in touch with some beautiful places to stay.



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Home Barista

Learn the art of making espresso coffee using home machines. We are offering hands on classes on the art of coffee making, designed with home equipment in mind. The classes consist of coffee origins, grinding, extraction, frothing, presentation and machine operation using different machines.

Tuesday June 24th 6:30 pm

sixty five dollars

I Smell Bacon

"Definitely a pork product of some type!" Crispy bacon brought Tarrah back from years of being a vegetarian and is still as alluring today. This class is dedicated to all things pork and will have you cooking up the "other white meat" more often.

Thursday June 26th 6:30 pm

eighty nine dollars

Seafood BBQ

Pull on a woolly jumper and fire up the barbie. Seafood cooked over the grill is flavoursome and simple. Always a class favourite we are offering two classes this Saturday. Let's hope the sun is shining!

Saturday June 28th 11:00 - 2:00 pm & 6:30 pm

ninety five dollars

July

Thai One On

Joel's fun class is filled with lots of new ideas on Thai cuisine and will be full of more Thai-riffic puns as well.

Thursday July 3rd 6:30 pm

eighty nine dollars

Crustacean Cookery

Take the mystique out of cooking crustaceans in this fabulous seafood class. Crab, prawns, lobster. You will also learn how to open some great local oysters from the Hawkesbury. Need we say more!

Saturday July 5th 6:30 pm

ninety five dollars

Cocktail Party

Shaken, stirred, muddled. Joel will be whipping up several cool, new cocktails for you to add to your repertoire. Learn how to make lovely finger foods which will be sure to impress at your next party too.

Thursday July 10th 6:30 pm

eighty nine dollars

Mexicasa

We can't get enough of Mexican cuisine and it has become one of Urban Graze's favourite classes. Join us for a whack at the piñata as well as learning more about this rustic and warming fare using totally authentic ingredients which are available locally.

Thursday July 17th 6:30 pm

eighty nine dollars



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Christmas in July

Maybe the snow will fall but the tree will definitely be trimmed! Join us for a festive class with all the dishes you could never serve in summer.

Saturday July 19th 6:30 pm

eighty nine dollars

Fast Food

Create simple, healthy meals in 30 minutes for people in a hurry. Let's face it, aren't we all! Join us for a great daytime class and have lunch with us.

Wednesday July 23rd 11:00- 2:00pm

eighty five dollars

Stir Crazy

This is a class for parents and children to cook together. Create four courses that you both will enjoy and have fun cooking together. Minimum age is 8.

Friday July 25th 6:30 pm

**Parent & child
one hundred and twenty five dollars**

Black Tie Dinner

If you love to entertain, and are looking for fabulous new dinner party ideas where most of the cooking can be done in advance; this is a class for you. Join us to learn how to organise yourself to present an incredible meal while still being the life of the party.

Saturday July 26th 6:30 pm

eighty nine dollars

Winter Warmers

Wonderful, warm comfort foods that will heat you up from the inside. During this class you will make delicious foods which will have you throwing another log on the fire and staying in for the night.

Thursday July 31st 6:30 pm

eighty five dollars

August

Home Barista

Learn the art of making espresso coffee using home machines. We are offering hands on classes on the art of coffee making designed with home equipment in mind. The classes consist of coffee origins, grinding, extraction, frothing, presentation and machine operation using different machines. A light meal is served during the class.

Tuesday August 5th 6:30 pm

sixty five dollars

Classic French Bistro

Join us to celebrate our 2nd year anniversary at Urban Graze as we revisit our very first class. It sold out the first time around and we guarantee this time it will be smoother and less stressful (for us)!

Friday August 8th 6:30 pm

eighty nine dollars



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High Tea Time

Always a popular class; we will not only conduct a tea tasting we will be making many delicate high tea favourites both sweet and savoury.

Saturday August 9th 11:00 - 2:00 pm eighty nine dollars

The Cheese Room - Cheese Appreciation

Finally, it's cool enough to enjoy cheese again. Enjoy a 2 hour tasting session covering basic cheese making techniques, selected cheese regions and a vast selection of cheeses to sample from around the world. There will also be a fresh mozzarella cheese making demonstration, and a classic warm cheese course served during the class.

Saturday August 9th 6:30pm seventy five dollars

Show Stopping Desserts

Did you know that desserts is stressed spelled backwards? Learn the secrets to making amazing, sweet creations that look amazing. As always, this dessert class will also include a light meal.

Thursday August 14th 6:30 pm eighty nine dollars

Ate Plates Seafood - 8 course dégustation menu

Be our guest to an amazing culinary adventure where Urban Graze will cook and serve an eight course menu using seasonal produce. Choose to watch the meal being prepared or just come for a fabulous experience which is not necessarily available in the Hills District. This event is one not to be missed. Wine will be allocated to each person to match each course.

Saturday August 16th 6:30pm ninety-five dollars

Crust and Crumb

Don't be afraid of making pastry! Tarrah will guide you as you make the flakiest of sweet and savoury pastries to encase delectable fillings. We will make individual pies, pasties, and a family sized pie for you to bring home to show off your new skills and to share of course.

Thursday August 21st 6:30 pm eighty five dollars

Smokey BBQ

Succulent ribs, slow cooked meats and smoking techniques are all part of this great class. We will also be using a charcoal BBQ for even more flavours for some dishes.

Saturday August 23rd 11am - 2pm eighty nine dollars

Singles - Meat & Eat

Four women, four men and four dishes. This class is designed for singles 35+ who love water sports, raging and long walks on the beach. Enjoy dinner party-style food and good company.

Thursday August 28th 6.30pm eighty nine dollars



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Pasta Perfection

Even if you have made fresh pasta before, these new ideas will help keep your pasta machine rolling. Stuffed pastas, cream sauce and individual lasagne will be made in this very floury class.

Friday August 29th 6.30pm

eighty five dollars

Brunch n' Munch

There is more to brunch than just eggs. Join us to improve your skills cooking the most important meal of the day and often the most difficult!

Saturday August 30th 11am - 2pm

eighty nine dollars

September

Vegarama

Four courses of delicious meatless options that are simple to prepare. Even your picky teenager will love them. In fact, you should bring them along with you.

Thursday September 4th 6.30pm

eighty nine dollars

Ate Plates French

Be our guest to an amazing culinary adventure where Urban Graze will cook and serve an eight course French themed menu using seasonal produce. Choose to watch the meal being prepared or just come for a fabulous experience which is not necessarily available in the Hills District. This event is one not to be missed. Wine will be allocated to each person to match each course.

Saturday September 6th 6.30pm

ninety five dollars

Chocoholic

Chocolate is ever popular and during this class there will be a tutored tasting of at least 14 different chocolates from around the world. You will also make a white chocolate tart, fudgy brownies with marshmallows, milk chocolate truffles and more. A light meal is also served at this class.

Wednesday September 10th 6.30pm

eighty nine dollars

Asian Flavours

Spice up your kitchen with a banquet style Asian feast. Join Joel as he guides you through a culinary journey so you will never have to eat bad Chinese take away again.

Thursday September 11th 6.30pm

eighty nine dollars



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Queen of the Q

Calling all ladies. This is a class especially for you. This is your chance to seize the tongs and call the shots. There will be no men to take over the burning of the meat or to critique your quadrillage on your steak. Come join the fun and learn the secrets to a great barbeque.

Saturday September 13th 11am - 2pm eighty nine dollars

Cookies and Cupcakes

Lots of handy hints and helpful tips will be handed out in this pleasurable, evening class. We will show you how to make inspired slices, cookies and trendy cupcakes. A light meal will be served during the class.

Thursday September 18th 6.30pm eighty five dollars

Under the Tuscan Sun

It is warming up and dining alfresco is a not too distant thought away. Create beautiful Tuscan inspired dishes that are ideal for sharing with a group of friends in the afternoon. Unfurl a beautiful tablecloth and crack a Sangiovese and relax, the Tuscan way.

Saturday September 20th 6.30pm eighty nine dollars

Poultry in Motion

Chooks, duck, quail and other fine feathered friends will be the main attraction for this evening class. Learn how easy it is to make fabulous dishes with ease.

Thursday September 25th 6.30pm eighty nine dollars

Knead to Know

By popular demand we are putting on another bread making class. It will be a little longer than our normal classes and we decided to hold it during the day this time. We will make sweet and savoury breads that will have you quitting your job and dedicating your life to this great pleasure! or at least making it once a month at home.

Saturday September 27th 10am - 2pm eighty nine dollars