

Class Schedule January –May 2012

January Classes

Juicy Fruit

Desserts chock-full of fruit perfectly suited to the dog days of summer. We will make ice cream and sorbets, a stone fruit clafoutis and an easy trifle style pudding that will have you licking the bowl.

Friday January 27th 6.30pm **\$95**

Not as Dim as it Sims

Urban Graze will show you how to make 6 of the most popular deluxe Dim Sum dishes including everybody's favourite, salt & pepper squid. There will also be lots of steamed goodies including how to make beautiful transparent pastry. You will get the opportunity to make all of the pastries and fillings from scratch and everyone will make all 6 items. Once all is prepared, we will fire up the woks and fryers and cook what we have just made, then sit down to Chinese tea and of course plenty of dim sum.

Saturday January 28th 10.30am **\$99**

Vietnamese

Cool down on a hot summer night with the refreshing tastes of Vietnamese cuisine. French influenced salads, seafood and a great noodle dish will be taught during this evening class. A good way to learn new knife skills as well.

Saturday January 28th 6.30pm **\$95**

February Classes

Urban Graze Presents...

New Guest Chef Class!

MasterChef contestant Alvin Quah, is the talented and affable self proclaimed 'scientist by day and cook by night'. Alvin's website, Cinnamon Pig is not only a great food blog but offers recipes, videos and thoughtful insight into sweet and savoury dishes. Alvin will be conducting this hands on class focussed on seafood with a twist that only Alvin can bring along, adding to the special Urban Graze-ness that all of our classes are sprinkled with.

Thursday February 2nd 6.30pm **\$140**

Mexican Cantina

Authentic flavours are cleverly combined to create the unmistakable dishes of Mexico. Learn how to make healthy, yet substantial meals ideal for the whole family. If you have never had real Mexican food before you'll discover there is a lot more to Mexican cuisine than tacos and nachos.

Friday February 3rd 6.30pm **\$95**

February Classes Cont/.

Jam Session

This is the best time of the year to learn how to preserve the best of the summers harvest before the stone fruits and berries are long gone. Of course we will also make a quick pickle of sorts and make use of any veggies that are still plentiful in the garden. This class is only offered in season, once a year. You will also have the opportunity to take home all of your jarred goodies.

Saturday February 4th 11am **\$95**

Knife Skills –

So many of our Urban Grazers have over the past 5 years requested a ‘knife skills’ only class, it is difficult to count the requests. Workshop in nature, each student will have a mountain of veggie to julienne, brunoise, dice and mirepoix. If you don’t know those terms now, you will. We will also be eating on the night too.

Thursday February 9th 6.30pm **\$80**

Ate Plates Thai Degustation Demonstration Dinner

Be our guest to an amazing culinary adventure where Urban Graze will cook and serve an eight course Thai themed menu using the best of seasonal produce. Choose to watch the meal being prepared or just come for a fabulous dining experience. Each person is requested to bring a bottle of wine that will match each course. [Click here for more details on our Ate Plates Evenings.](#)

Friday February 10th 6.30pm **\$105**

Explore the Hawkesbury

Discover the best in regional produce that’s on our doorstep during our hands on class inspired by what’s on at the Hawkesbury Harvest Farmers & Fine Food Market. The market is on at the showground on the 2nd and 4th Saturday of each month (except Jan.) Meats, veggies, mushrooms, real milk with cream on the top, seedlings and micro herbs... the menu is formed by the bounty found at the market only hours before the class.

Saturday February 11th 11am **\$99**

Seafood BBQ

Prawns, mussels, oysters, fish and more will be cooked to perfection on our Webber Q barbie. Sides and sauce recipes will also be covered to ensure you have the best seafood feast covered.

Saturday February 11th 6.30pm **\$99**

February Classes Cont/.

Urban Graze Presents...

New Guest Chef Class!

MasterChef contestant Courtney Roulston was raised in Kellyville when it was still farmland (not that long ago) and has a love for fresh, local produce. She is a whiz at making food look and taste fantastic and will weave her magic at our hands on class where you can rub elbows (only elbows...) with a passionate foodie and femme fatale. Courtney's first class with Urban Graze will be focussed on seafood-based party food. Learn how to prepare, clean and then joosh-up Australia's best selection of seafood. Sparkling wine is a must!

Wednesday February 15th 6.30pm **\$140**

Gluten Free

A special class dedicated to those who are gluten intolerant. This hands-on class will introduce new, alternate dishes for your diet. Great replacement recipes so that you can still enjoy your favourite, old foods and also new ideas to expand your recipe base.

Thursday February 16th 6.30pm **\$99**

French Bistro

What exactly is French Bistro food? Uncomplicated (according to the French), tasty, small portions and reasonably priced. Butter, seafood, red meat, butter, poultry, butter and a wonderful dessert with butter!

Friday February 17th 6.30pm **\$95**

Thai Crazy

February is Thai celebration month at Urban Graze. The Hills District seems to be crazy for Thai food. Folks can't get enough! Join us to learn the art to creating lovely, Thai-sty dishes (had to have a pun) that are simple enough for the whole family to enjoy yet creative enough for the home chef to tackle.

Saturday February 18th 11am **\$95**

Ate Plates Mexican Degustation Demonstration Dinner

First Time Offered

Be our guest to an amazing culinary adventure where Urban Graze will cook and serve an eight course Mexican themed menu using the best of seasonal produce. Choose to watch the meal being prepared or just come for a fabulous dining experience. Each person is requested to bring a bottle of wine that will match each course. Click here for more details on our Ate Plates Evenings.

Saturday February 18th 6.30pm **\$105**

Get Out Of The Rut!

How many dishes are in your weekly dinner repertoire? Is spag bol, schnitzel, roast chicken and beef stir fry on constant rotation at your dinner table? Spice it up baby! Move on and live in the now people. Healthy, mid week meals that will turn you into a super-hero in the kitchen

Thursday February 23rd 6.30pm **\$95**

February Classes Cont/.

High Tea

High tea classes are back by popular demand and this one will be served at the traditional time. Gorgeous petite, little cakes, tarts and of course savoury tea sandwiches all made by you for this tea experience. A tasting using T2 tea is also included.

Saturday February 25th 11am **\$99**

Mahatma Coat

Modern Indian breaks the mould of butter chicken and lamb saag gosht. You will learn how to bend spices and flavours like Beckham and create new dishes sure to impress the Bollywood royalty.

Saturday February 25th 6.30pm **\$95**

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 manual 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 with this class.

Tuesday February 29th 6.30pm **\$70**

March Classes

Urban Graze Presents...

New Guest Chef Class!

Alvin Quah, is the talented and affable self proclaimed 'scientist by day and cook by night'. Alvin's website, Cinnamon Pig is not only a great food blog but offers recipes, videos and thoughtful insight into sweet and savoury dishes. Alvin will be conducting this hands on class focussed on seafood with a twist that only Alvin can bring along, adding to the special Urban Graze-ness that all of our classes are sprinkled with.

Thursday March 1st 6.30pm **\$140**

Wood Fired Oven

The wood fired oven will be cranking and you will be cooking your own authentic, crisp crust pizzas with handmade mozzarella, roasting meats, root veggies and poultry. A fantastic class if you own or are planning on buying a wood fired oven. All of these recipes could be created in a conventional oven too, so please feel free to come along even if you don't have a wood fired oven. We cook in an Alfresco Wood Fired Oven. [Click here](#) to read more about Alfresco & Sydney Heaters.

Saturday March 3rd 11am **\$95**

March Classes Cont/.

Flavours of the Mediterranean

Learn great recipes that show the true hospitality of the Mediterranean countries that share more than a beach. Beautiful fish, rich stews, veggies and more are created in robust and bold flavours. All you need is a cabana boy...

Saturday March 3rd 6.30pm **\$95**

Cheap As Chips

What family doesn't want to spend less on dinner? Learn to make 5 great, inexpensive, delicious meals in our tight arse Tuesday class. The price has also been reduced for extra tightness!

Tuesday March 6th 6.30pm **\$89**

Spectacular Slices

If you missed Joh's slice class last Spring, this is your chance to try again. Her slices are everything you want a slice to be: rich, gooey, sweet and mildly addictive. Five all new & cool slice recipes will be made during the class and if it is anything like the last class, all five will be consumed on the spot! Get in quick.

Wednesday March 7th 6.30pm **\$95**

Chocoholic

Chocolate is as popular as ever and during this class there will be a tutored tasting of at least 18 different chocolates from around the world. We use Belgian [Callebaut](#) chocolate couverture for all our recipes at Urban Graze and sell it as well (at an excellent wholesale price). Contact us for a price list. You will also make plenty of chocolate goodies to take home with you. A light meal is also served with this class.

Thursday March 8th 6.30pm **\$99**

Café @ Home

Why bother getting dressed to go to a café? In the Hills area, good breaky joints are few and far between. Why not learn some new recipes for breakfast and brunch that you can make at home, in your jimjams and not have to go anywhere? Or be sneaky and send the teens to do your dirty work and enjoy breakfast in bed!

Saturday March 10th 11am **\$95**

Thai Hard as You Can!

We've done Thai Hard and Thai Hard 2. Last year was Thai Harder, the sequel. This year...Thai as Hard as You Can featuring real Thai dishes, made in a land down under. Authentic, hand ground curry pastes. Lots of chopping, julienned and chilli. Now showing to a select audience of Urban Grazers' that have attended a Thai class before or the skilled looking for a challenge and not for the total amateur. This is a no Bruce Willis guarantee!

Saturday March 10th 6.30pm **\$99**



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March Classes Cont/.

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New Guest Chef Class!

MasterChef contestant Courtney Roulston was raised in Kellyville when it was still farmland (not that long ago) and has a love for fresh, local produce. She is a whiz at making food look and taste fantastic and will weave her magic at our hands on class where you can rub elbows (only elbows...) with a passionate foodie and femme fatale. Courtney's class with Urban Graze will be focussed on **Indian** with a twist.

Wednesday March 14th 6.30pm

\$140

Block Rockin' Moroccan

Discover the vibrant flavours of Morocco with some traditional and new wave ideas that are easy to make and will pack a punch in your mouth.

Thursday March 15th 6.30pm

\$95

Fancy Cakes

Our cake expert, Johanna Folkard from SweetBite will guide you through the finer points of making fancy cakes. We will make large and petite cakes that will then be enrobed with fondant, smothered with butter cream and embellished with beautiful edibles and ribbon. This class is a more mid-range decorating class and is best suited to those with a small amount of baking knowledge.

Friday March 16th 6.30pm

\$99

Happy Endings

French inspired desserts to make you swoon and say ooh la la! From the most divine crepes, to the classic crème brûlée and all places in-between, this dessert class will have you begging for seconds.

Saturday March 17th 11am

\$95

Mr. Potato Head

Join us to celebrate St Paddy's Day with a class dedicated to potatoes, of course! Celebrate with 5 different dishes that focus on the humble spud. Help us to raise the status from a deep fried side dish to main course stunner. Sure to be a good time, to be sure, to be sure.

Saturday March 17th 6.30pm

\$95

Easy As

Quick and simple meals, ready to go lickety-split. A perfect class for those of you who are time poor but love to cook from scratch. This class will be finished by 2:00pm.

Thursday March 22nd 11am

\$95

March Classes Cont/.

Pasta Traditions

Learn to make your own pasta in our fun and floury class. Golden egg pasta and beautiful, rich sauces will be made during our dinner class. Skip lunch today as we will enjoy 4 courses of pasta before you head home for some quality couch time.

Thursday March 22nd 6.30pm **\$95**

Spanish Revolution

We love Spanish inspired cuisine. These are perfect dishes to enjoy year round but especially at the beginning of autumn. Enjoy a glass of Sangria with our picante and dulce bites & pieces to soothe your soul.

Friday March 23rd 6.30pm **\$95**

Easter Basket

New Class

Due to the popularity of our Christmas hampers class, we are offering another themed gift making class. This class will include recipes to make fantastic Easter treats including marshmallows, rocky road and peanut vanilla caramel. Tempering chocolate will be covered as well. All goodies will be packaged up and made into a perfect Easter basket that will be too good for you to give away.

Saturday March 24th 11am **\$99**

Vietnamese

Regarded as the healthiest cuisines in the world, Vietnamese foods also have the most flavours. Supreme salads, traditional char grilled meats and noodles are part of this refreshing class.

Saturday March 24th 6.30pm **\$95**

Meat Free

Vegetarian meals shouldn't be so strange to us. Everyone would do better eating less meat more often. (this coming from a former vego converted back to the dark side with crispy bacon.) Meatless meal are delicious and we will show you how to achieve this using minimal animal products (cheese, butter) and using the best of our local produce to create recipes you will fall in love with; with a clean conscience.

Wednesday March 28th 6.30pm **\$95**

Out of The Blue

If you have never filleted a fish but have always wanted to learn, this class is your first port of call. Everyone will get a chance to fillet and then you will turn your beautiful fillets into a delicious recipe. Salmon, trout, blue-eye and more will be turned into salads, main courses and barbequed as well.

Thursday March 29th 6.30pm **\$105**



March Classes Cont/.

Not As Dim As It Sims – Dim Sum Making Class

Urban Graze will show you how to make 6 of the most popular deluxe dim sum dishes including everybody's favourite, salt & pepper squid. There will also be lots of steamed goodies including how to make beautiful transparent pastry that envelops succulent prawn filling. You will get the opportunity to make all of the pastries and fillings from scratch and everyone will make all 6 items. Once all is prepared, we will fire up the woks and fryers and cook what we have just made, then sit down to Chinese tea and of course plenty of dim sum.

Saturday March 31st 10.30am

\$99

Modern Asian

Joel will reveal his best Modern Asian recipes. A class chock full of delicious new ideas and techniques using authentic ingredients and flavours but with new, modern twists to make our dishes that little bit more special.

Saturday March 31st 6.30pm

\$95

April Classes

Vietnamese – 2nd class

Regarded as the healthiest cuisines in the world, Vietnamese foods also have the most flavours. Supreme salads, traditional char grilled meats and noodles are part of this refreshing class.

Tuesday April 3rd 6.30pm

\$95

Get Saucy

The meals we remember most are often punctuated with great sauces that truly compliment the dish. Escoffier, the father of Modern French cuisine once said, 'Rôtisseurs (roast cooks) are made but saucier's (sauce chefs) are born.' We are hoping to change that for you in this class dedicated to making real sauces, from scratch that would make Escoffier proud.

Wednesday April 4th 6.30pm

\$95

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MasterChef contestant Alvin Quah, is the talented and affable self proclaimed 'scientist by day and cook by night'. Alvin's website, Cinnamon Pig is not only a great food blog but offers recipes, videos and thoughtful insight into sweet and savoury dishes. Alvin will be conducting this hands on class focussed on seafood with a twist that only Alvin can bring along, adding to the special Urban Graze-ness that all of our classes are sprinkled with.

Thursday April 5th 6.30pm

\$140



April Classes Cont/.

Kids Only

School Holiday Special

Parents can drop off their kids for a couple of hours and relax knowing they will be making their own lunch. Kids will enjoy a hands on cooking session learning how to safely use a knife, the stove, oven and bbq.

Wednesday April 11th 11am – 1.30pm **\$65**

Kids Only “Desserts” ***School Holiday Special***

This is a special kid’s version of our desserts class. All children love desserts and we are dedicating a special class to cover just sweets. Parents beware; they will eat 4 different desserts laden with sugary goodness whilst at the class. Maybe have a sporting activity planned for later on...

Thursday April 12th 11am – 1.30pm **\$65**

Northern Italian

France, Switzerland and Austria all influence the rich, cuisine of Northern Italy. Join us for a divine class embracing all that is good from the region.

Thursday April 12th 6.30pm **\$95**

Fondant Magic

Join our guest instructor Johanna Folkard, owner of [SweetBite](#) cake decorating in Kellyville, as Joh guides you through making several cakes from scratch and basic decorating principles using the best possible ingredients. This will ensure a cake that, not only looks great, but tastes fantastic too. This class is intended for the home cook to learn new skills and practice using rolled fondant, piping bags and palette knives under the direction of a professional.

Friday April 13th 6.30pm **\$99**

Curds & Whey

If you have ever wanted to learn how to make your own mozzarella & ricotta, then this class is for you. We will be setting cheese, cutting curds and separating whey to the envy of Little Miss Muffet. Much more is covered including marinating cheese, classic cheese accompaniments such as hand rolled crackers, spiced almonds and fruit chutney.

Saturday April 14th 11am **\$95**

Pie Whole

Learn to make the best flaky pastry and also traditional lard pastry for sweet and savoury pies from a pastry expert. You will also learn about the correct fillings for different types of crust and everyone will be able to stuff themselves with as much pie as they can eat. Plus take home something to share.

Saturday April 14th 6.30pm **\$95**



Kids Only “Baking” *School Holiday Special*

Scones, cinnamon scrolls and muffins will be the menu on the day. All children love baking and we are dedicating a special class to cover just baking. The kids will be able to bring home their creations as well.

Tuesday April 17th 11am – 1.30pm **\$65**

Urban Graze Presents...

New Guest Chef Class!

MasterChef contestant Courtney Roulston was raised in Kellyville when it was still farmland (not that long ago) and has a love for fresh, local produce. She is a whiz at making food look and taste fantastic and will weave her magic at our hands on class where you can rub elbows (only elbows...) with a passionate foodie and femme fatale. Courtney’s class with Urban Graze will be focussed on one of her favourite styles of cuisine to cook, **Asian**.

Wednesday April 18th 6.30pm **\$140**

Bowled Over

Making fresh stock and soup from scratch is inexpensive, yet so rewarding. From basic chicken, beef and vegetable stocks we will show you how to make the most tasty soups and stews to enjoy the rest of the winter! This class is a perfect way to warm up on a cool winter’s night.

Thursday April 19th 6.30pm **\$95**

April Classes Cont/.

High Rise

With the cooler months here, it is time to fill your kitchen with the aromas of freshly made bread. This class is a little longer than our normal classes and we will make sweet cinnamon rolls and savoury breads plus soft pretzels that will have you quitting your day job and dedicating your life to this great pleasure!

Saturday April 21st 10:30am – 2pm **\$95**

Desserts Only

Dinner party desserts are an art, however we are going to show you how to cheat a little to make your dinner party desserts look and taste like a 2 hat dessert. Lots of tips and tricks accompany this sweet tooth class.

Saturday April 21st 6.30pm **\$95**

Birds of a Feather

Flock together to our duck class. We love duck and as we know, so do most of you. Learn the secret to cooking duck to perfection along with the tastiest accompaniments (duck fat potatoes, great veggies & beautiful sauces). Local ducks from Pepe’s Ducks in South Windsor will be the star of the show.

Thursday April 26th 6.30pm **\$99**



Wood Fired Oven

The wood fired oven will be cranking and you will be cooking your own authentic, crisp crust pizzas with handmade mozzarella, roasting meats, root veggies and poultry. A fantastic class if you own or are planning on buying a wood fired oven. All of these recipes could be created in a conventional oven too, so please feel free to come along even if you don't have a wood fired oven. We cook in an Alfresco Wood Fired Oven. [Click here](#) to read more about Alfresco & Sydney Heaters.

Saturday April 28th 11am

\$95

Portuguese

A new class for Urban Graze where we will bring you some traditional favourites from Portugal. Real Portuguese chicken with piri piri, salted cod and Portuguese tarts plus a few extras to complete this adventure.

Saturday April 28th 6.30pm

\$95