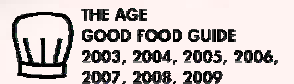




2009 COOKING CLASSES

Series Two



2009 Pettavel Cooking Class Series Two

(ADDITIONAL CLASSES OPENED)

Experience a 'hands on' cooking class, then enjoy your culinary masterpiece with friends over dinner with a glass of Pettavel estate grown wine.

		NO. OF PEOPLE	TOTAL COST
FLAVOURS OF INDIA Indian cuisine is shaped and defined by its broad and varied regions and cultures. We explore the use of spices and herbs to create the distinct flavours and aromas characteristic of this cuisine.	WED 10TH JUNE \$95 per person		\$
IRRESISTIBLE DESSERTS Discover how simple dessert making can be. Learn professional techniques to create your own delectable dishes, sure to delight those with a sweet tooth and provide a satisfying finale to any meal.	THU 18TH JUNE \$95 per person		\$
SEAFOOD DELIGHTS Discover the different types of seafood available, learn tips for filleting, creating a fish stock and cooking some amazing seafood dishes which you will enjoy at the end of the evening.	MON 22RD JUNE \$95 per person		\$
PERFECT PASTA & RISOTTO Learn how to make a basic dough and apply it to various styles of pasta including gnocchi. Create the perfect risotto every time as we share our favourite tips and recipes.	TUE 16TH JUNE \$95 per person		\$
BRAISING MEATS Discover the best ways to appreciate beef, lamb and secondary cuts including ox cheek and pork belly. Learn the fundamentals of buying, preparing and slow cooking of meat.	THU 25TH JUNE \$95 per person		\$
DINNER PARTY SUCCESS Learn how to plan and execute a dinner party with ease, ensuring you are not trapped in the kitchen all night. Prepare and serve a three course meal, whilst learning some of Pettavel's top tips for success.	WED 1ST JULY \$95 per person		\$
FRENCH CUISINE Experience a culinary adventure as you learn how to create some of the classic dishes from the traditional French repertoire that can be easily prepared in your own kitchen.	MON 6TH JULY \$95 per person		\$
STOCKS AND SOUPS Discover the secret to making flavoursome stocks & tasty soups. This class includes a simple recipe for baking your own delicious bread, the perfect accompaniment.	WED 8TH JULY \$95 per person		\$

TOTAL

	\$
--	----

- "Participation" classes are conducted between 5.30pm - 9.30pm. Registration is 15 minutes beforehand.
- Class numbers are limited to 15 participants.
- Please write the number of participants next to each class and secure your position with full payment.
- You are required to bring a sharp knife (safely wrapped), an apron and your sense of humour!

HOW TO REGISTER Telephone: 03 5266 1120, Fax: 03 5266 1140 or email: events@pettavel.com

Name Address Suburb
 Telephone Email Postcode
 Name of Friend(s)

PAYMENT OPTIONS (please tick)

- CASH
 CHEQUE
 GIFT VOUCHER
 EFTPOS
 CREDIT CARD
 Visa
 Amex
 Diners
 Mastercard

Card Number _____

Card Expiry ____ / ____

Cardholder's Name

Signature

TOTAL \$

TERMS & CONDITIONS

All bookings are confirmed once full payment is received and receipted. (Cheques and gift vouchers must be sent to Pettavel). Cancellations are non-refundable. Pettavel reserves the right to alter or cancel a class without notice. Glasses of wine are not permitted to be taken into the kitchen due to health and safety regulations. All participants must adhere to Pettavel Food & Safety Guidelines. Price includes GST.