



create it. plate it. enjoy it.

Welcome to In My Own Kitchen Adult Classes

Learning how to cook or even expanding your repertoire can sometimes seem a daunting task. These classes are designed to take you from no idea to kitchen confidence in no time – confident in the kitchen already? Let's see what else you are capable of!

By cooking in your kitchen you have the opportunity to utilise your space and utensils, allowing you to repeat with confidence the recipes you have learnt time and again until they become old favourites.

How does it work? Before the lesson I source and share recipes that are tried and tested to be flavourful, easy and time managed. You check your kitchen for the utensils required and let me know of any gaps and I bring them along so you can decide if you want to buy some for yourself.

What about the ingredients? The reason the ingredients aren't included is to allow you to utilise whatever is already in your pantry and fridge – no more needing to double up – let's use what you already have on hand and cook up a feast. I provide the shopping list a week prior to the lesson so you can add them to your normal shop - any issues with ingredients I source and bring them along at a cost.

The recipes I use also utilise easy to find ingredients to ensure you don't find yourself with a pantry of hard to find or expensive items – unless of course truffle takes your fancy!

The following ideas are suggestions to get you thinking about what you may like to cook – but are not limited to these ideas. Fancy a certain type of cuisine? Let me know and I will create a menu to suit. The same applies for dietary concerns, meal preferences or budget.

So let's get inspired and into your kitchen to create it, plate it and enjoy it with ease!



create it. plate it. enjoy it.

Beginner Cooking Packages

These packages are designed to introduce you to cooking and the kitchen. They are purposely left simple to not overwhelm – think of these lessons as the building blocks to your confidence in the kitchen. All lessons are 1 hour and \$60 + ingredients and applicable travel unless specified.

Knife Skills \$50/1hr + ingredients and applicable travel

Learn how to choose the right knife for you
What knife performs what task
Learn what cuts are cook for what dishes
Learn how to sharpen and take care of your knife

Cost- \$50 (1hr) + ingredients (travel cost may apply for full conditions see the FAQ page)

All about Eggs

Ever wanted to poach the perfect egg and have no idea where to start? This lesson will teach you all you need to know about making:

- Poached/scrambled and perfect fried eggs
- Simple omelettes
- Egg sauces (mayonnaise and hollandaise)

Soups and Stocks – 2 hrs/\$120 + ingredients and applicable travel

The start to delicious meals can be based on many stocks and sauces

- Learn how to make a delicious chicken and beef stock
- Learn to make sauces from these sauces
- Learn to make a Asian style broth and hearty beef soup



create it. plate it. enjoy it.

Chicken – One of the most used proteins and very easily cooked to be dry and boring, let's change that by learning one of the following dishes

- Simple stir fry
- Crumbed chicken
- Marinated chicken skewers
- Whole roast chicken

Beef – Another popular protein, again BBQ to a crisp (unless you like it that way) or not quite right – let's change that

- Grilled steak with vegetables
- Bolognese sauce + lasagne
- Rissoles or meatballs with vegetables or salad

Vegetarian - Need some variety in your vegetable consumption? Look no further

- Free form vegetable tart
- Cooking with Quinoa (not just a trendy ingredient)
- Corn/Zucchini or Chickpea fritters
- Jacket potatoes with 2 toppings

Pasta or Gnocchi – Make from scratch with a simple tomato sauce

- Fettucine or Spaghetti
- Potato or Semolina gnocchi

Salads – take your repertoire up a notch

Asian – noodles/rice

Classic – Caesar, Waldorf

Contemporary – Quinoa, Roast vegetables



create it. plate it. enjoy it.

Gourmet Cooking Classes

These packages are designed for the more adventurous cook. You are confident in the kitchen but are looking for some new ideas and tricks. Think of these lessons as the next step in your repertoire and kitchen confidence. All lessons start from \$60/hr plus ingredients and applicable travel unless specified.

Packed Lunch – Leading the takeaway life and need some inspiration? Look no further
(Allow 1-2 hours)

- Interesting sandwich/wrap combinations
- Muffins or slices
- Savoury snack and dips
- Mini quiches/tarts
- Salads
- Prepared meals for the freezer

Pasta Combinations (Allow 2 hours)

- What pasta with what sauce
- Make fettucine/pappardelle and farfalle from scratch
- Freezable meat and vegetarian sauce options
- Lasagne or cannelloni or filled ravioli/tortellini also available as an option

BBQ tricks and tips – Impress guests with delicious marinades, brilliant sides and meat cooked to perfection (Allow 1 Hour)

- Your choice of 4 different cuts of meat suitable for a BBQ or grill
 - 2 salad/vegetables/sides to match
-



create it. plate it. enjoy it.

Salads, salads and more salads (allow 1 hour)

From rice to noodles, lettuce and greens, learn how to dice, toss and dress to make delicious salad with ease

Desserts (allow 1 hour)

- Crumbles
 - No churn ice cream
 - Puddings
 - Mousses
 - Panna Cotta
 - Pies
 - Tarts
 - Cakes
-

Have a culinary problem you need solved? Check out my list below for further class ideas

Romantic Dinner - Learn how to impress someone special with a signature dish and dessert

Riddle me this – Why didn't that work?! We can recreate it – minus the drama

Choose your own adventure – Have a dish you're too scared to try? It's time to make it happen!

Ready, Steady...– Have ingredients you don't know what to do with? Let's create something special with them

Easy, Peasy, Freezy – Easy freezable meals using minimal ingredients for maximum meal enjoyment

Hens/Bucks Night – Get your friends together to create a feast before heading out \$60pp min 8people



create it. plate it. enjoy it.

Step It Up a Notch Gourmet Classes

These packages are designed for the more adventurous cook. You are confident in the kitchen but would like to change up how you cook. Think of these lessons as a chance to impress family, friends or colleagues. All lessons start from \$60/hr plus ingredients and applicable travel unless specified.

Family Surprise

We take a family favourite meal and step it up to something new, something fun and something you could serve in a restaurant

Dinner Party

Does the idea of cooking for a crowd get you into a sweat? Learn some clever recipes that can be made ahead with no fuss so you don't spend the whole party in the kitchen

Romantic Dinner

Have a new love interest in your life or would like to impress the one already dining at your table? I'll teach you a dish that will tantalise the tastebuds and leave your dinner guest craving more

Impress Colleagues

Boss coming over? Like to have a business meeting in the comfort of your own home? I can teach you a dish sure to impress and maybe even help get that promotion you'd like ;)