



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!

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!

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 \$65 + ingredients and applicable travel unless specified.

Pasta and Gnocchi

- Pasta: Fettucine/Pappardelle/Lasagne Sheets
- Sauces: Beef Ragu/Bolognese/Pesto/Cabonara/Puttanesca/Meatball
- Potato Gnocchi/Semolina Gnocchi

This class is designed to show you how to create pasta dough or gnocchi and shape it for a delicious dinner. A matching sauce will take your dish from the bench to dinner table

Curry

- Indian: Butter chicken, Korma, Vindaloo
- Thai: Green, Red, Panang or Massaman
- Sides: Naan bread, coconut or plain rice

This class is designed to teach you how to make some popular and delicious curries from scratch. This will teach you some great cooking techniques and introduce you to some fabulous recipes



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Stir Fry

- Chow Mein
- Teriyaki
- Sweet and Sour
- Kung Pao
- Satay

These stir fry sauces are a great starting point for creating take away dishes at home. The sauces can be prepared in advance to make mid week dinners a breeze

Mexican

- Burritos and Fajitas: Meat or vegetarian base
- Nachos: Gourmet bean mix for topping
- A little extra: Home made tortillas

The beef and chicken base can be made in a pressure cooker for a carnitas style filling. Otherwise the beef is mince and the chicken is chicken breast strips

These dishes are designed to show you how to flavour and create your dishes without using packet spices or boxed kits

Family Dinners

- Chicken: Roast chicken, Crumbed chicken/parmigiana, Cacciatore (Italian tomato based casserole), Honey mustard
- Beef: Crumbed steak, Beef casseroles, Beef pies in pie maker, Rissoles
- Sides: Mashed potato, Roast vegetables, Potato Bake, Caesar salad, Roasted ratatouille

These dishes are designed to create some easy mid week go to dinners and either increase your confidence with familiar favourites or introduce you to new dishes for the family

Vegetarian/Vegan

Need some plant based inspiration? Depending on your favourite dishes and preferred vegetables dishes are created to suit



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Dietary Needs

Newly diagnosed with an intolerance or allergy? Let me help you refine the dishes you already love to suit your new dietary needs

Baking

Biscuits: Chocolate chip, Jam drops, Melting moments, Anzac

Slices: Chocolate, Baked cheesecake, Apple crumble, Muesli

Self-saucing puddings

Simple pies and tarts

Classic cakes: Chocolate, Apple Tea Cake, Vanilla butter

These baked recipes are great for desserts, the lunchbox or afternoon tea. A classic range of recipes designed to help you feel confident baking in your kitchen