



create it. plate it. enjoy it.

How to book with me

Option One – Basic

Step One – Choose a recipe plan and get in touch

Step Two – I provide a shopping list and the recipes for you to shop for the ingredients or utilise what you already have in your home kitchen

Step Three – We book a date for the lesson and confirm location plus any applicable travel costs*

Step Four – Lesson cost is finalised and the invoice is sent

Step Five – Lets Cook!

Option Two – 50/50

Step One – Choose a recipe plan and get in touch

Step Two – I organize the ingredients for the recipe plan

Step Three – We book a date for the lesson and confirm location plus any applicable travel costs*

Step Four – Lesson cost is finalised and the invoice is sent including ingredient and service fee**

Step Five – Lets Cook!

Option Three – Bespoke

Step One – Get in touch with ideas for what you would like to cook

Step Two – I organize the ingredients and create a recipe plan to suit what you'd like to learn

Step Three – We book a date for the lesson and confirm location plus any applicable travel costs*

Step Four – Lesson cost is finalised and the invoice is sent including ingredient and service fee***

Step Five – Lets Cook!

* Travel free applies to certain locations, cost start at \$25 for locations over 35 minutes from Everton Park. Please enquire for specific location costs

** Service fee is applied on top of ingredient cost. For 50/50 lesson plan the service fee is \$20

*** For Bespoke lesson provision of ingredients and specialised recipes the service fee is \$45

Some further info:



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Why do you come to me?

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 do I make sure my kitchen is ready to go?

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.

What style of recipes do you use?

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!