



*create it. plate it. enjoy it.*

## Package Options – Step It Up A Notch

### **Filled Pasta - Ravioli and Tortellini**

Learn how to make pasta dough and shape it into classic filled pasta shapes. Choose from fillings such as:

- Roast pumpkin and mascarpone
- Slow cooked beef
- Mushroom and potato
- Chicken
- Goat cheese and spinach
- Ricotta and smoked salmon
- Prawn

### **Meat and Seafood**

Love a good meat protein? Want to create something special? Learn how to cook:

- Steak on the BBQ
- French a rack of lamb
- Cut down a whole chicken for various recipes
- Prepare and cook fish or seafood

You choose the protein and I'll match the sides. Let's explore some more adventurous options for your next dinner party or just elevate your mid week dinners

### **Vegetarian and Vegan**

Plant base meals don't need to be boring. Let's look at your preferred vegetables and grains and create some delicious meals together

### **Baking**

Confident with your basics? Let's take it up a notch and explore some new ideas such as:

- Layered and filled cakes
- Profiteroles / eclairs
- Pies and tarts



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- Macarons
- Gourmet biscuits



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## **Desserts – Hot and Cold**

Learn some great techniques for hot and cold desserts such as:

- Crème brulee
- Crème caramel
- Panna cotta
- Tiramisu
- Cheesecake
- Ice cream and sorbet
- Souffle