



create it. plate it. enjoy it.

Welcome to In My Own Kitchen Junior Where culinary adventures for kids begin!

With over two decades of professional chef experience, I'm dedicated to creating a delightful and educational space for children to explore the joys of cooking in a relaxed and enjoyable setting.

Baking

Pancakes: Create delicious pancakes with fun toppings like chocolate chips, berries, and whipped cream

Simple Cupcakes: Decorate your own cupcakes with sprinkles and different coloured icings.

Basic Cakes: Learn to bake and decorate chocolate or vanilla cakes with layering and piping techniques.

Healthy Muffins: Bake flavours such as blueberry, carrot, and savoury for a healthy treat

Pasta

Fresh Pasta: Make fettuccine, butterfly, and pappardelle pasta from scratch, paired with simple sauces like pesto and napoli

DIY Ravioli or Tortellini: Create kid-friendly ravioli or tortellini with fillings like cheese and spinach or chicken/beef

Homemade Gnocchi: Learn to make gnocchi with a light tomato sauce

Mexican

Build-Your-Own Burritos: Enjoy a variety of fillings and toppings for a personalised burrito experience

Nachos: Create nachos with homemade cheese sauce and toppings

Quesadillas: Make quesadillas with different fillings such as cheese, chicken, veggies, and beans

Homemade Guacamole and Salsa: Pair your dishes with freshly made guacamole and salsa

Biscuits

Jam Drops: Choose from different jams and spreads to make delicious jam drop biscuits

Chocolate Chip Cookies: Mix in nuts, white chocolate, or dried fruit to your chocolate chip cookies

Anzac Cookies: Bake Anzac cookies with variations like adding coconut or chocolate drizzle



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Gingerbread Men: Decorate gingerbread men with icing and lollies

Fruit

Rainbow Fruit Salad: Explore different fruits and their colours while making a vibrant fruit salad

Fruit Crumbles: Create seasonal fruit crumbles with a homemade crumble topping

Baked Fruit: Bake fruits with honey and cinnamon, served with yogurt or ice cream

Snack Balls

Date and Coconut Balls: Roll date and coconut balls in different coatings like cocoa powder, chopped nuts, or desiccated coconut.

Apricot Balls: Make apricot balls with variations including seeds or chocolate chips.

Chocolate Energy Balls: Create chocolate energy balls with oats and peanut butter.

Carrot and Coconut Balls: Combine carrot, coconut, honey, and cinnamon for a tasty snack

Meatballs and Burgers

Chicken, Beef, and Lamb Meatballs: Experiment with different herbs and spices to make delicious meatballs

Mini Burgers: Customize mini burgers with a variety of toppings and homemade buns

Veggie Burgers: Prepare veggie burgers using lentils, beans, or chickpeas for a vegetarian option

Pizza and Calzone

Homemade Dough and Sauce: Make your own pizza dough and sauce, then add your favourite toppings

Personal-Sized Pizzas: Create your own unique pizza combinations

Calzones: Fill calzones with ingredients like spinach and ricotta, ham and cheese, or pepperoni and mozzarella.

Dessert Pizzas: Enjoy sweet dessert pizzas topped with fruits, chocolate, and marshmallows

Duration: One-hour lessons starting from \$55/per person plus ingredients.

Booking Details: Visit the "How to Book" tab on our website for full ingredient details and travel information.



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Booking Information: Reach out to me at 0423 450 363 or inmyownkitchen@gmail.com.

Availability: Classes offered after school (from 4pm), Saturdays and school holidays

Travel: Travel surcharges may apply for locations beyond a 10km radius from Brisbane Northside (Everton Park).

Important Notes:

Allergens: While we can accommodate allergens, please be aware that our kitchen is not allergen-free, and traces may be present.

Responsibility: While recipes can be adjusted, In My Own Kitchen accepts no responsibility for participant allergies and any issues arising from provided equipment.

For a taste of fun and education combined, contact us to book a class your child will cherish!