



create it. plate it. enjoy it.

Welcome to In My Own Kitchen – Beginner Adult Cooking Classes

Ever wanted to gain confidence in the kitchen but didn't know where to start? These beginner-friendly cooking classes will take you from hesitant home cook to kitchen pro in no time! Already comfortable in the kitchen? Let's explore new techniques and flavours to elevate your skills.

Each class is designed to be fun, practical, and tailored to your preferences. Whether you're looking to master a specific cuisine, accommodate dietary needs, or work within a budget, I've got you covered!

Beginner Cooking Packages

These lessons focus on simple yet essential cooking skills to help you build confidence in the kitchen.

📌 **All lessons are 1-2 hours | Price starts at \$65/hr (one person) + ingredients & applicable travel (unless specified).**

Pasta & Gnocchi

Learn to create fresh pasta dough or gnocchi from scratch, along with a delicious sauce to bring it all together.

- **Pasta options:** Fettuccine, Pappardelle, Lasagne Sheets
- **Sauces:** Beef Ragu, Bolognese, Pesto, Carbonara, Puttanesca, Meatballs
- **Gnocchi:** Potato Gnocchi, Semolina Gnocchi

Curry Classics

Master the art of flavourful, homemade curries without store-bought sauces.

- **Indian:** Butter Chicken, Korma, Vindaloo
- **Thai:** Green, Red, Panang, Massaman
- **Sides:** Naan Bread, Coconut Rice, Plain Rice

Stir-Fry Essentials

Create restaurant-quality stir-fries at home with easy-to-make sauces.

- Chow Mein, Teriyaki, Sweet & Sour, Kung Pao, Satay



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Mexican Made Easy

Ditch the packet mixes! Learn to season and prepare authentic Mexican dishes from scratch.

- **Mains:** Burritos, Fajitas (meat or vegetarian)
- **Toppings:** Gourmet Bean Mix for Nachos
- **Extras:** Homemade Tortillas
Carnitas-style beef & chicken fillings can be made in a pressure cooker or prepared with minced beef & sliced chicken breast.

Family Dinner Favourites

Build your repertoire of easy, delicious weeknight meals.

- **Chicken:** Roast Chicken, Crumbed Chicken/Parmigiana, Cacciatore (Italian Tomato-Based Casserole), Honey Mustard Chicken
- **Beef:** Crumbed Steak, Beef Casseroles, Homemade Beef Pies
- **Rissoles & Sides:** Mashed Potato, Roast Vegetables, Potato Bake, Caesar Salad, Roasted Ratatouille

Vegetarian & Vegan Cooking

Discover plant-based recipes tailored to your taste and favourite ingredients.

Dietary Needs & Adaptations

Newly diagnosed with an allergy or intolerance? Learn how to modify your favourite dishes to suit your dietary requirements.

Baking Basics

Perfect classic baked goods for desserts, lunchboxes, or afternoon tea.

- **Biscuits:** Chocolate Chip, Jam Drops, Melting Moments, Anzac
- **Slices:** Chocolate, Baked Cheesecake, Apple Crumble, Muesli
- **Desserts:** Self-Saucing Puddings, Simple Pies & Tarts
- **Cakes:** Chocolate, Apple Tea Cake, Vanilla Butter Cake

🍴 Ready to Start Cooking?

Book your class today and gain confidence in the kitchen!

Visit inmyownkitchen.com for more details or to make a booking.
