Seafood Cooking Classes

Venue - Mount St Benedict School, Pennant Hills
Classes Start 6.30pm for 2.5-3 hours (dates listed below)
Introductory Offer - all classes $99 (includes wine)

Quick and Easy Class
Learn to cook quick and easy recipes for the whole family
Tips on peeling and cooking prawns
with choice of garlic, lemon, chilli, brandy, herbs
Make a quick Octopus and Panzanella Salad
Learn to master Salt and Pepper Squid
with Smoked Paprika Aioli
Cook to perfection Ocean Trout or Blue Cod Fillet
with Salsa Verde and caramelised lemon
Class dates 13, 21 October or 3 November

Asian Styles Class
Master Asian Style Cooking with
Tom Yum and Laksa
Har Gow Prawn and Shiitake Dumpling
Steamed Whole Snapper
Vietnamese Style
Calamari
with Coriander Root and White Pepper
Class dates 14, 27 October or 4 November

Crab and Whole Fish Class
Learn to clean Whole Crab and cook 2 ways:
- Claws Sauteed
  with tomato, lemon, roast garlic, thyme and mussels
- Crab Meat Gow Gee Ravioli
  with dill, lemon, fennel and capers
Learn to cook Whole Salmon portioned and cooked 3 ways
lemon poached, Pan Fried or Sashimi
Whole Barramundi for 2 baked en papillote
with garlic, onion, thyme, lime, shallot, herb oil, either rubbed or paste
Class dates 20, 28 October or 10 November

Enrol NOW
by emailing info@passionatethechef.com.au OR call 0422199641