



1. SWEET EASTER TREATS – CARMELO FROM EDIBLE ART. MONDAY 22 FEBRUARY 2010 – 6.45PM START – \$80PP

Carmelo is an extraordinary pastry chef who spends his time creating spectacular desserts fit for royalty. This class will guide you through some unique and delicious sweet treats to wow your family and friends this Easter.

Get your tastebuds ready for a sweet journey of flavour that you'll remember forever.

Sparkling Wine.

2. CLEVER & CLASSY COOKING – BRAD HORNSBY FROM KNEE DEEP WINERY. MONDAY 8 MARCH 2010 – 6.45PM START – \$80PP

At the helm of Margaret River's up and coming Knee Deep winery restaurant, this young chef combines experience from New Zealand's acclaimed Huka Lodge and Queensland's Lizard Island to bring clean flavoured, classical and clever cooking tips to the Aspenz kitchen.

Rated by Gourmet Traveller as the best new winery restaurant for some time, you'll see for yourself why Brad and Knee Deep Winery are together creating a buzz amongst WA foodies.

Wines by Knee Deep.

3. FINE FARE FROM LEEUWIN – DANY ANGOVE FROM LEEUWIN ESTATE. MONDAY 22 MARCH 2010 – 6.45PM START – \$80PP

Dany Angove is one of WA's top chefs. He has managed several top quality establishments and is currently settled at Leeuwin Estate as head chef.

Dany has appeared in numerous food shows and publications, including the Life Style Channel with Neil Perry, Restaurant Rules TV series, Gourmet Traveller and Post Cards WA.

In this special class, Dany will guide you through the secrets to his culinary flair and continued success in the kitchen.

Wines by Leeuwin Estate.

4. TRADITIONAL ITALIAN FEASTS – FRANCO AND LELLA GIMELLI FROM RELISH THE EXPERIENCE. MONDAY 12 APRIL 2010 – 6.45PM START – \$80PP

Learn the intimate secrets of home-style Italian cooking from our dear friends, Franco and Lella.

They'll show you just why Lella is renowned for her cooking imagination, and why Franco is known as a master of pasta.

Join us for a unique Italian experience.

Wines by Bonking Frog.

5. HOME-GROWN AUTUMN FLAVOURS – SOPHIE ZALOKAR. WEDNESDAY 21 APRIL 2010 – 6.45PM START – \$80PP

Gather creativity as you learn some unique, home-grown and hearty recipes from Pemberton based food scribe, Sophie Zalokar.

Born and raised in the Barossa Valley, Sophie trained as a chef with Maggie Beer. Her book, 'Picnic: Outdoor Feasts in the Australian Landscape', was published in 2002.

A favourite in the Aspenz kitchen, Sophie's class is sure to sell out!

Wines by Barrecas.



6. AUTUMN FLAVOURS – JULIE LAWRENCE. MONDAY 3 MAY 2010 – 6.45PM START – \$80PP

The former head chef of Capel Vale will bring local Autumn produce to life in this inspiring class.

Discover delicious dishes for entertaining while integrating passion into your cooking to create ever-lasting flavour!

A class not to be missed!

South West Wines.

7. STEAKHOUSE SECRETS – GREG FARNAN FROM THE OLD BREWERY. MONDAY 17 MAY 2010 – 6.45PM START – \$80PP

General Manager and chef of The Old Brewery restaurant on the stunning Swan River in Perth is Greg Farnan who lives and breathes all things meat.

In this class, Greg will guide you through his fresh approach to cooking and his repertoire of dishes that best bring out the flavour of meat.

Wines by Lenton Brae.

8. WOODFIRED PIZZA WONDER – MARK GILL FROM LITTLE CREATURES. MONDAY 31 MAY 2010 – 6.45PM START – \$80PP

As the chef of what has become a Fremantle landmark and renowned brewing institution, we invite you to come and join one of our favourite regulars to the Aspenz kitchen, Mark Gill.

In this special class, Mark will wow you with a variety of his famous woodfired pizza recipes while teaching you why the woodfired oven is the ultimate outdoor kitchen necessity.

Beer by Little Creatures.

HOW TO REGISTER – Please phone (08) 9791 9455, fax (08) 9791 8455 or email kitchen@aspenz.com.au

Class Number(s): _____

Name: _____

Address: _____ Postcode: _____

Phone: _____ Fax: _____ Email: _____

PAYMENT METHODS – Please make cheques payable to: Aspenz in the kitchen

Enrolments are strictly in order of receipt of payment. I wish to pay a total of \$ _____ by (please tick the appropriate box):

Cash Mastercard Visa Diners Amex Gift Voucher Eftpos Cheque

Card number

Cardholder's name: _____ Expiry: ____ / ____

Cardholder's signature: _____

All classes are held at Aspenz in the kitchen, 42 Wellington St, Bunbury.

Terms & Conditions: Fee per class is \$80 incl. GST per person unless stated otherwise. Telephone bookings will be accepted with payment. Enrolments are accepted strictly in order of receipt of payment. Receipts will be issued only upon request. No refunds or transfers will be given for sessions not attended. However, you are most welcome to send someone in your place. All classes commence at 6.45pm. Class duration is 2 – 2.5 hours.