



1. COOKING WITH KURMA 1 – Kurma Dasa. Tuesday 13 July 2010 – 7pm start – \$80pp

Based in Sydney, Kurma is one of the world's leading proponents of pure and natural vegetarian cuisine, and widely regarded as 'Australia's Vegetarian Guru'. Kurma has been writing cookbooks, teaching students around the world and hosting internationally broadcast TV shows for over thirty nine years.

In this class, Kurma will present a light-hearted presentation of healthy, attractive and innovative vegetarian cuisine.

Wines by Karafilis Organics

www.kurma.net

www.karafilisorganics.com.au

2. COOKING WITH KURMA 2 – Kurma Dasa. Wednesday 14 July 2010 – 7pm start – \$80pp

Australia's Vegetarian Guru Kurma will be coming back for a second night to guide you through a specially crafted menu of vegetarian cuisine.

Don't miss out!

Wines by Karafilis Organics

www.kurma.net

www.karafilisorganics.com.au

3. RESTAURANT FOOD AT HOME – Brad Hornby from Knee Deep Winery. Monday 26 July 2010 – 7pm start – \$80pp

Watch Brad as he deconstructs some of his favourite dishes in this entertaining class! Bringing clean flavoured, classical and clever cooking tips to the Aspenz kitchen, he'll teach you the tricks of the trade when it comes to cooking fabulous restaurant-quality food in your very own home!

At the helm of Margaret River's charming Knee Deep winery restaurant, this young chef has experience from New Zealand's acclaimed Huka Lodge and Queensland's Lizard Island.

Wines by Knee Deep

www.kneedeepwines.com.au

4. VIBRANT VASSE FELIX – Aaron Carr from Vasse Felix Winery. Monday 23 August 2010 – 7pm start – \$80pp

After 14 years at Vasse Felix, chef Aaron Carr continues to inspire restaurant-goers with his delicate and delightful produce-driven food.

In this class, discover inspiration for your next dinner party as he surprises you with unexpected pairings of wonderful and vibrant seasonal ingredients.

Wines by Vasse Felix

www.vassefelix.com.au

5. TEMPTED BY TAPAS – Luke Clark from Hay Shed Hill Winery. Monday 6 September 2010 – 7pm start – \$80pp

Tapas has become a popular way to dine, and in this special class Luke Clark from Hay Shed Hill will show you how to re-create your own tapas menu at home!

Sharing and socializing as you learn, you'll be given tips on how to source the best ingredients to create a delicious and impressive tapas plate.

A fun class not to be missed!

Wines by Hay Shed Hill

www.hayshedhill.com.au



6. SENSATIONAL INDIAN – Rajinder Singh Rajawat from Indian Ocean Lounge Bar & Bistro. Monday 20 September 2010 – 7pm start – \$80pp

Be taken on a journey through the wonderful world of Indian cuisine in this entertaining class with Rajinder.

You will not only get an insight into Rajinder's secret cooking methods, but you will get to touch, smell and taste your way through the exotic herbs and spices that Indian cuisine is famous for.

Wines by St Aidan Winery

www.saintaidan.com

7. SWEET ART – Carmelo from Edible Art. Monday 4 October 2010 – 7pm start – \$80pp

Join in on the fun as Carmelo recreates some of his famous artistic recipes of luscious sweet treats!

Bring your sweet tooth to these mouth-watering classes as Carmelo provides great inspiration for some delicious desserts that are sure to impress your friends.

Sparkling Wines by Capel Vale

www.edibleart.com.au

8. HEALTHY FEASTING – Sophie Zalokar. Wednesday 27 October – 7pm start – \$80pp

Pemberton based food scribe, Sophie Zalokar writes regularly for the West Australian and was born and raised in the Barossa Valley where she trained as a chef with Maggie Beer. Her book, 'Picnic: Outdoor Feasts in the Australian Landscape', was published in 2002.

In this class, you'll gather creativity from home-grown and hearty produce.

Wines by Barrecas

www.pembreak.com.au

www.barrecas.com.au

9. THE COOKING PROFESSORS – Dany Angove & Rob Broadfield. Friday 29 October – 7pm start – \$80pp

A food writer knows as much about good writing as he does about the ingredients of the finest dishes.

Take inspiration from food writer and restaurant critic Rob Broadfield as he teams up with Leeuwin Estate's Dany Angove in this inspiring class.

Guaranteed to be sell-out!

Wines by Leeuwin Estate

www.leeuwinestate.com.au

10. CLASSIC FOOD WITH KATE 1 – Kate Lamont. Monday 1 November – 7pm start – \$80pp

Kate Lamont is one of the most recognized names in the WA food and wine industry. With over two decades of experience as a successful restaurateur, winemaker, Australian tourism authority and cookbook author, Kate will bring to this class a wealth of knowledge and invaluable cooking tips.

"Take the best produce you can find, treat it with respect and intelligence and then let the food speak for itself" is Kate's philosophy.

Wines by Lamonts

www.lamonts.com.au



11. CLASSIC FOOD WITH KATE 2 – Kate Lamont. Tuesday 2 November – 7pm start – \$80pp

Joining us for a second class, Kate will bring together great produce and first-class cooking skills to create a selection of inspiring dishes.

We urge you to book early as these classes will sell out quickly!

Wines by Lamonts

www.lamonts.com.au

12. EAT GOOD LIFE! – Sunny de Ocampo. Monday 8 November – 7pm start – \$80pp

We're excited to welcome back the energetic and vivacious Sunny de Ocampo to the Aspenz kitchen.

Sunny finds inspiration from international flavours and passionately promotes his 'eatgoodlife' philosophy, encapsulating healthy eating in a fun environment.

You will be hard pressed to find anyone else this enthusiastic about food!

Wines by 51 Road

13. FESTIVE FOOD FUN – Julie Lawrence & Ellie Sidebottom – ex Capel Vale Winery. Monday 29 November – 7pm start – \$80pp

Ex Capel Vale chefs Julie Lawrence and Ellie Sidebottom will host this special class, designed to get your cooking skills ready and your tastebuds roving just in time for the festive season!

This class will help you to really impress your family at the dinner table this Christmas!

Wines by Wise Winery

www.wisewine.com.au

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 7.00pm. Class duration is 2 – 2.5 hours.