

2002 Master of Australian Food and Wine
Experiences cooking class

Experiences cooking class Reto Mathis

Monday 9th September at 11am

Tarte Tatin with Tomatoes, Zucchini and Tiger Prawns,
Basil Oil

Poached Beef Tenderloin on a Tomato Basil Coulis with Thyme Polenta
Cheese Souffle Mathis Style

Experiences cooking class Mark Vann

Tuesday 10th September at 11 am

Tuna Sushi on Pepper Rice

Chicken Roll Stuffed with Mushrooms and Lemon-Prawn Oil
Frozen Lemon Parfait Brulee with Lemon and Strawberry Syrup

Experiences cooking class Grant Mac Pherson

Wednesday 11th September at 11 am

Heirloom Tomato Consomme, Cipollini Onion, Aged Parmesan Tart
Mustard Cured Loin of Tuna, Fennel and Cumin Jam, Chateau Chalon
Eight-hours Roasted Golden Pineapple, Basil Seed Ice Cream, Caramel Sauce

Experiences cooking class Sam Leong

Thursday 12th September at 11 am

Prawn Coated with Wasabi-Mayo and Mango Salsa

Braised Fillet of Red Mullet with Egg White Enriched with Juice of Abalone
Strawberry Fondue in Ice Shave

Experiences cooking class Don Pintabona

Friday 13th September at 11 am

Prawn and Vegetable Spring Roll with Mango Sweet and Sour
Crab Crusted Barramundi with Pine Nut Polenta, Braised Endive, Red Wine Fumet
Caramelised Banana Tart with Milk Chocolate Malt Ice Cream

2002 Master of Australian Food and Wine
Experiences cooking class

Tiffin and tea etiquette Susan Notter
Friday 13th September at 3 pm

Cakes

Ginger and dried fruit tea cakes
Mini fruit tarts
Selection of mini crème brulee'
Caramel choux
Vanilla Diamante
Cracao
Sweet and citrus praline lemon cake
Homemade sour cream cheesecake
Choco Reve'
Almond cake with Praline chocolate mousse
Autumn leaf
Crunchy meringue with dark chocolate mousse
Chocolate Wave
Bavarian cream on soft Brownie
Fraisier
Sponge cake with vanilla cream and fresh strawberries

Selection of Yarra Valley Chocolates

Bento boxes

Char sui flaky pastries
Chicken satay with peanut sauce
Thai fish cakes with sweet chilli sauce
Selection of Scones with clotted cream, homemade jams, lemon cream

Hot dishes

Vegetarian stir fried egg noodles
Spring rolls
Selection of Dim sum
Mini Thai pizza's
Small quiches

The regular selection of homemade open and closed sandwiches

Live Stations

Waffle station
Ice-cream Station with a selection of speciality Italian Ice-creams
Zabaglione, Amarena, Tiramisu, Stracciatella, Malaga and Gianduja
Presented with accompaniments.
Raspberry coulis, chocolate sauce, roasted almonds,
fruit compotes and cream Chantilly

Ronnefeldt Tea Presentation