

CREATE YOUR OWN TAILOR MADE COOKING CLASS.....it's as easy as 1, 2,3

1. Select your menu or mix it up to make your own 2. Gather your friends, family or work colleagues min 6 max 30* 3. Make contact to secure a date. Private classes can be held off site in private / corporate venue. Please note prices listed are a guideline (based on 4 average priced dishes, menus heavy on exotic ingredients, meat, fish etc & off site classes may incur an additional fee. * Classes booked with less than 10, advertised on the website.

World Cuisine \$99 - 129/ head

Thai Cuisine

Caramelised pork and prawn on Betel Leaves w/ kaffir lime & coriander
Green Curry & red curry Paste from scratch
Fragrant green Thai Pumpkin with Tofu, kaffir lime leaf & noodles
Thai Pumpkin soup with prawns & Basil
Roast Chicken pieces with Tamarind & Kaffir Lime Glaze
Steamed rice

Vietnamese

Traditional deep fried pork spring rolls served with herbs & butter lettuce OR Fresh rice paper rolls with salad & prawn, pork or chicken OR Crab, Chilli & coconut salad on Betel leaves
Green papaya salad with coriander, mint, chilli and nuoc nam chan OR Warm Vietnamese squid salad
Silken Eggplant & Tofu hotpot
Aromatic smoked duck with coriander & Chilli OR Fish in fragrant Vietnamese sauce with Herbs OR Vietnamese

Cambodia

Fish Amok - delectable national dish, a fragrant fish curry served in banana leaf bowl
Khmer Mango salad with peanuts
Cambodian rare beef salad with chilli and fish sauce OR Marinaded beef strips with pepper lime sauce
Street fruit salad with chilli salsa

Fusion Seafood

Seared Asian style scallops with mirin & chilli
Steamed fragrant oysters with lemon grass, ginger and chilli OR Fresh oysters with ginger, sesame, seaweed & soy dressing
Tender mussels with tomato garlic and white wine
Asian style Blue swimmer crab linguine with herbs, tomato, chilli cream sauce OR Stuffed Mediterranean Squid

Middle Eastern banquet

Babaganoush OR Humus & Dukkah served with flat breads & olive oil
Chickpea Felaffel with herbs & Tzatziki
Quinoa Tabbouleh OR Seasonal greens with pomegranate dressing
Sumac, lemon, & thyme marinaded Chicken with mint & pomegranate seeds OR Lamb kibbeh OR Poached Salmon with yoghurt and tahini dressing and walnut chilli tarator

Cambodian and Laos (vegetarian)

Smoked Eggplant Jeow - Laos
Smoked tomato & Chilli Jeow - Laos
Khmer Krom - Traditional Vegetable curry - Cambodia
Koy - Tofu & herb salad - Laos
Street fruit salad with chilli salsa

Greek

Saganaki Prawns with tomato and fetta
Roast marinaded lamb with garlic, oregano & lemon
Greek Roast potatoes
The ultimate Greek Salad
Best ever Cucumber Tzatziki
Dreamy Baklava baked Figs with spiced labne

Asian Spring Salads

Vietnamese Green Papaya with fresh herbs, crispy peanuts, shallots
Thai Coconut poached chicken, capsicum and green leaf salad
Cambodian Beef Salad with coriander, chilli & nuoc nam chan
Thai Hot smoked salmon, lychee and coriander salad

Laos

Mok Pa - fish & herbs steamed in banana leaves
Fragrant lemongrass chicken patties
Smoked Eggplant Jeow
Smoked tomato & Chilli Jeow served with sticky rice
Black sticky rice with coconut milk

World Cuisine / Health \$99 - 109/ head

Mediterranean

Antipasto of black olive tapenade & grilled red capsicum OR Tender mussels in tomato garlic and white wine
Marinaded sicilian olives and white beans OR Grilled Haloumi and chorizo salad with rocket and balsamic
Roasted stuffed mediterranean capsicums
Greek salad OR cucumber, fennel, pomegranate salad
Saganaki prawns OR exotic fish tagine OR Stuffed Mediterranean Squid OR Aromatic roast Lamb with sumac, mint and pomegranate Baklava figs with spiced labne

Sustaining the Vegetarian

Broccoli salad with anchovies, garlic, olives and crisp bread crumbs
Warm salad of puy lentils, roast vegetables, Kale & hazelnuts OR Warm Quinoa Salad with roasted carrots, spiced chickpeas & herbs
Tuscan Bean stew with pistou OR Moroccan pumpkin & chickpea soup
Ricotta & spinach cannelloni OR Ricotta and spinach gnocchi
Sourdough Crostini with pear, walnuts and goat's cheese.

Simply divine "Super" foods full of ingredients that punch above their weight

Seedy Nut loaf with avocado & lime
Warm Roasted vegetable salad with tahini dressing & walnut crumble. Mixed Mushroom & Quinoa patties with wilted spinach & home made tomato sauce OR Japanese style Salmon with wakame, edamame & radish salad OR Offaly good shepherd's pie. Chocolate Chia Pudding OR Chocolate, avocado torte

Healthalicious

Shiitake mushroom patties
Superfood vegetable Coleslaw with Miso, lemon and ginger dressing
Salmon Sashimi with super seaweed tartare OR Steamed silken Tofu with blackbean sauce, shiitake mushroom & ginger
Berry & banana Chia pudding OR Chocolate Chia pudding OR Pandan Chia pudding
Date, chocolate and sprouted nut bickies

Healthier Snacks

Humus, beetroot tzatziki,
Apricot coconut slice OR Bliss Balls
Kale chips, Roasted spiced chickpeas
Home made baked beans, Almond milk chia puddings (chocolate/ vanilla)
Almond meal and cocoa cookies
Chocolate Beetroot Brownie OR orange almond cake

Ethically mixed

Shiitake mushroom patties with yoghurt tahini dressing
Ricotta and walnut cannelloni with Vietnamese Silken eggplant and tofu hotpot
Spicy chicken patties OR steamed Asian dumplings
Asian fusion warm pandan chia pudding
Thermomix class

Celebration \$99 - \$129

Canapes

Pork & Prawn with coriander and ginger on Betel Leaves OR Hot smoked salmon salad on betel leaf
Hot smoked salmon on pikelets with creme fraiche, pickled radish & fennel OR Shiitake Mushroom patties with roast garlic aioli & slow roast tomatoes OR Balinese chicken sates & best ever peanut sauce
Steamed oysters with lemon grass, ginger and chilli OR Drunken oysters with mango vodka and lime.
Black Olive Tapenade with Grilled capsicum on bruschetta
Chilled Almond, grape and cucumber soup OR Avocado & cucumber soup with spicy salsa

Dinner Party - prepare ahead

Asian BBQ prawns OR Roast Fetta stuffed pears wrapped in prosciutto. Whole aged grass fed Eye fillet with black peppercorn crust with jus OR Roast Quince basted grass fed lamb loin. Slow roasted tomatoes. Smashed potatoes with cumin. Baby spinach, rocket, parmesan & pear Salad OR garlic sautéed greens. Strawberry and rhubarb frangipani galette. This class is highly suited to the male palette

Hot & steamy cooking class

Mediterranean Mussels with tomato, garlic, white wine and herbs
Asian style fish, bok choy, red capsicum & asparagus with fragrant rice
Cambodian Chicken Curry - a beautifully fragrant curry with chicken, veggies, galangal and coconut milk
Mushroom and fetta stuffed zucchini flowers with Napoli sauce.
Steamed pears with crushed nut stuffing, honey drizzle & zesty labne
Thermomix class



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