

TRUCKLE & CO

CHEESEMONGERS - FINE FOOD - WINE - COOKING SCHOOL

Upcoming Events Spring 2016

Meet the Producer Dinner

with Gli Aironi & San Giacomo

4 course dinner created by FICO – Oskar Rossi & Frederica Andrisani

Friday September 16th 6.30pm till late - \$90 per person (dinner only)*

We will be welcoming 2 of our producers from Italy, Michele Perinotti from Gli Aironi & Andrea Bezzecchi from Acetaia San Giacomo. To have two world class producers here for us is such a treat and we would like to share this experience with you.

Oskar & Freddy from FICO Dining have created a menu showcase both producers.

Michele is 5th generation in the rice business and will talk about the innovations that they have made to ensure the sustainability of this wonderful family business. Gli Aironi produce some of Europe's finest rice products and are leaders in innovation.

Andrea produces a range of artisanal vinegars & balsamics and is also a Chairman of the Traditional Balsamic Vinegar Consortium of Reggio Emilia. His passion for vinegar is infectious. Andrea took over the helm in his family business in 2011 and produces his vinegars in a 16th century building keeping century old tradition alive. Come prepared to marvelled by these wonderful vinegars and learn about what makes balsamic vinegar so special.

***Drinks to be purchased on the night**

Mini Class

Paella with Silvana Taurian

Saturday October 1st 11.00am – 1pm - \$60

Demonstration including lunch

This class was a sell out last month so we have decided to do it again due to popular demand.

Silvana will show you her tricks to achieve a stand out Paella. The most important element being the "soccarat" the crust on the base of the pan!

She will demonstrate a paella from start to finish with some little tastings along the way.

A simple dish but it does require some special attention. Join us to see how it's done and then sit down to a shared table lunch with wine afterwards.

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An Evening with Frank Camorra from Movida - Alimentaria

Tasting event

Monday October 3rd 5.30pm-7.30pm - \$50

Frank Camora has brought Spain to Australia with his restaurants & bars including Movida, Movida Next Door, Movida Acqui, Pulpo and most recently Movida Bali. He also imports into Australia some of the finest Spanish delicacies & wine through his wholesale arm, Alimentaria. This is where we come in..... we proudly represent Alimentaria here in Tasmania supplying these great products to some of Tasmania's finest restaurants, wine bars & retailers.

So we would like to invite you to share some of Frank's stories as he takes you on a tasting journey of Spain. He will talk about why he loves these products and what makes them stand out from the rest.

Product & wine tasting included.

Tea Appreciation with Tea Connoisseur David Thompson from Larsen & Thompson

Tasting Event

Saturday October 8th 11.30am-1.30pm - \$50

If a wisp of mist and a few metres of elevation can profoundly alter the taste of tea, how much difference does an extra minute's brewing make? Or an extra half-teaspoonful of leaf in the pot?

As a tea-drinking country, we still have a lot to learn about our 'national drink'. As deeply complex as fine wine, the nuances of tea are appreciated by only a handful of experts worldwide. And this is your chance to learn from one of them. David Thompson, of Larsen & Thompson Teas, is Australia's most experienced tea buyer, taster and importer. Archaeologist Thompson pioneered the import of Indian single estate teas in Australia – and foresees a time when Australians will choose their tea with the same discernment that they use to choose their wines. David will guide you through a fascinating tasting experience with tips on how to select, buy and brew teas correctly to maintain maximum flavour and integrity. It promises to be an enlightening, educational experience. Includes tea, talk, and a complementary box of tea to enjoy at home.

Bookings are confirmed on receipt of payment. If using a gift voucher, the voucher number is required in order to secure the booking. Bookings are non-refundable. Truckle & Co is not responsible for filling a position if you are unable to attend due to changes in work commitments, itineraries or any other reason but you can of course let someone else of your choice replace you. Transfers to are subject to availability. We reserve the right to cancel classes/events and refund payment at any alternative class/event are only available if there are sufficient numbers on a waiting list available and willing to take your position(s). Transfers are limited to classes/events within the same calendar. We reserve the right to substitute the advertised chef/presenter if necessary.