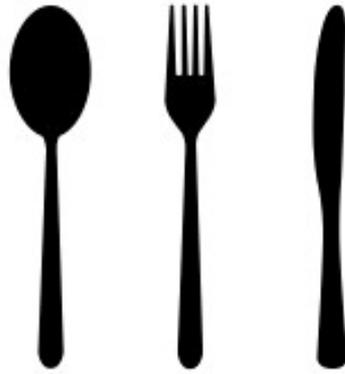


TRUCKLE & CO

CHEESEMONGERS - FINE FOOD - WINE - COOKING SCHOOL

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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 an alternative class 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 within the same calendar only and are dependant on availability. We reserve the right to cancel classes and refund payment at any time or substitute the advertised chef if necessary.



Saturday October 14th

Summer Salads
with Silvana Taurian
10.30am - 1.00pm
\$110 Hands-on

Silvana will showcase some of the finest ingredients to make a range of salads that stand on their own not just as a side dish. She has taken inspiration from a number of countries, Italy, Spain & Morocco to incorporate the essence of the Mediterranean.

Fresh ingredients matched with fresh flavours that are sure to dazzle. Salads should never be boring. Silvana shares some of her secrets in the kitchen. Using some ancient grains she will help you to create not only delicious but also nutritious salads for your summer table.

Also you will learn a little more about selecting the correct olive oil & vinegars!

Saturday October 21st

Summer Barbeque
with Silvana Taurian
10:30am - 1:00pm
\$110 Hands-on

No burnt chops here! Think spicy marinated meats cooked to perfection and lightly charred vegetables to serve on the side.

Silvana will show you how to turn your BBQ event into something special using great marinades & side dishes to compliment.

Together you will work to create the perfect lunch for when guests come over during the festive season.

Tumeric Chicken tortillas with a tamarind yoghurt & coriander.

Grilled corn with chipotle mayo

BBQ beetroot with burrata & hazelnuts

& more

Saturday October 28th

Filled Pasta

with Silvana Taurian
10.30am - 1:00pm
\$110 Hands-on

We have put a summer twist on these pasta recipes using seasonal ingredients.

Good pasta is all about the dough, from using the right flour to how you knead it. In this class you will learn how to make a silky pasta dough and then learn two beautiful filled pasta dishes including a Trevalla ravioli with a citrus butter; Ricotta & broad bean ravioli with a mint & parsley pesto. Roll up your sleeves for this hands-on class will give you the confidence to recreate these dishes at home and even to impress your friends & family.

Saturday November 4th

Paella Party!
with Silvana Taurian
10.30am-1.00pm
\$ 110 Hands-on

With the fun end of the year around the corner, we all need great entertaining ideas. What better way to feed your friends & family them with a paella!

Silvana will explain some of tricks & tips to making a perfect paella.

This hands-on class will give you the confidence to wow your tribe.

Selecting the right ingredients is a start and then creating the perfect crust or "soccarat".

You will also learn to create a few great Pintxos (Basque style tapas) to start the party!

