

summer classes

2017



Saturday 18th February Mediterranean Summer Salads

with Silvana Taurian
11am-1pm
\$70 Demo with lunch

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 various countries including 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 will share some of her salad secrets using seasonal produce & the finest of ingredients.

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Saturday 25th February

Summer Barbeque and Cooking with Salt Blocks

with Silvana Taurian
11am-1pm
\$70 Demo with lunch

Come along and learn how to work with the amazing Himalayan salt block. This will be a fabulous class for learning an old technique made new again. Using both the BBQ and salt block Silvana will demonstrate barbequed chicken using the salt block as a weight to add a new dimension of seasoning and increase the crisping. You will also learn how to create some great starters using the blocks both hot and cold.

These blocks are a fantastic way of entertaining all year round.

Saturday 18th March

Sushi Made Easy

with Silvana Taurian
10am-1pm
\$110 Hands-on with lunch

Silvana has a diverse repertoire in food. Having worked for 4 years in a Japanese sushi bar, she knows a thing or two about sushi. Sushi is anything served on cooked vinegared rice so offers loads of variety. Once you have mastered a few techniques the combinations are endless.

In this class learn to make a selection of rolls including hosomaki (little rolls), norimaki, nigirizushi and more. The secret is making the perfect sushi rice and understanding the importance of good preparation. You will also learn how to make a beautiful miso soup to begin the feast.

Lots of action in this class so be prepared to get very hands-on.

Saturday 25th March

Filled Pasta

with Silvana Taurian
11am-1pm
\$110 Demo with lunch

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 Trevalla ravioli with a citrus butter; Goat's curd & broad bean ravioli with a mint & parsley pesto. Served with a seasonal salad and wine matched from the Truckle & Co cellar.

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.

Bookings are confirmed on receipt of payment. If using a gift voucher, the voucher number is required 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 dependent on availability. Truckle & Co reserves the right to cancel classes and refund payment at any time or substitute the advertised chef if necessary.

