



Tony Tan's

2009 cooking classes and tour schedule

“An invitation to Tony Tan's for a meal is something to be eagerly anticipated. His cooking is savoury, masterly and absolutely mouthwatering.”

— Stephanie Alexander

Tony Tan's classes are proudly supported by Brown Brothers and Miele.



the unlimited cuisine company

28A Lansell Road, Toorak, Melbourne, Australia 3142
Phone: (03) 9827 7347
Fax: (03) 9826 4977

www.tonytan.com.au

It's been a long, lazy summer with slow walks along the Yarra, stopping at Canteen for coffee, and eyeing the figs and pears drooping from the branches over the fences of back alleys. While I feel squeamish about the ownership of these summer offerings, it would be a shame to let go of these delicious harvests. So, guilty pickings plus supplementary harvests from friends' gardens, yielded fig chutney and saffron poached pears. A bountiful supply of mulberries from my friend, Lillian, mixed with Yarra Valley berries yielded jams to last the coming winter.

With summer over, the classes begin. Some of these delicious preserves will grace my own classes to remind us of summer's pleasures but more importantly, they connect us to the seasons and why we must respect earth's bounty especially in these uncertain economic times. And the chefs, regardless of their culinary disciplines or status whom I'm privileged to have at the school, all share these concerns.

From Sydney, Australia's only female 3-star chef, Chui Lee Luk of **Claude's** returns to explore with us her individual and exceptional take on Chinese gastronomy within a fine dining context; and Peter Gilmore of **Quay**, Gourmet Traveller's Restaurant of the Year and the SMH's Best Restaurant for 2009, whose menu is peppered with regional produce, will take us to new levels of gastronomic appreciation.

From Victoria, our stellar line-up includes Dan Hunter from the **Royal Mail Hotel**, Ben Shewry from 2-hats **Attica**, Geoff Lindsay from 2-hats **Pearl**, Andrew McConnell from the new **Cutler & Co**, Stefano de Pieri from 2 hats **Stefano's**, Greg Malouf from his new **Mezza**, Nick Poelaert from **Embrasse**, Matt Wilkinson from 2 hats **Circa**, the **Prince** and Rod Barbey from **B.coz**. **Chef Steven Pallett** will conduct a hands-on session on **sushi and Baker-pastry chef John Schirmer** from **La Madre** will teach traditional bread-making. They are all leading lights and it's such a thrill to have them at the school.

As for my own sessions, new classes include **Modern Indian, Beyond Bok Choy, The Other China** and **The Original Eurasian**. As usual, I will cover most of the foods of Asia and topics that are dear to me - with **new recipes of course**.

11 Day Food Tour to Vietnam. If you haven't been to Vietnam before, you might consider joining me on this "once-in-a-lifetime" journey to one of the most beautiful countries in south-east Asia. A country of warm, gracious people with contagious smiles, your 11 day culinary adventure includes sophisticated Hanoi with its distinctive northern cuisine; ancient Hoi An, the gem of Central Vietnam and a UNESCO World Heritage-listed town with echoes of imperial cooking; and bustling Ho Chi Minh City (Saigon), where southern cooking meets the vibrancy of the tropics. Inclusions: most meals - some at the country's best restaurants - fantastic regional cooking classes, visits to local markets, excursions to villages in the north, major historical sites and the Mekong Delta. Numbers are limited. Please ring Tony on (03) 9827 7347 or email: tony@tonytan.com.au.

To the participants and the guest chefs, thank you for your constant support. To **The Australian**, thank you for picking me as the Best Tour Operator Award. It is such an honour.

Cooking has always pushed the boundaries and we must never be hemmed in by our imagination.

See you soon.

PS: With expanded facilities, the cooking school is available for team-building workshops, photo shoots and private cooking classes.

2009 CLASS AND TOUR SCHEDULE

MARCH

| | | | | |
|------|----|----------|----------------|-------|
| Sat | 28 | 10am-3pm | Thai Workshop | \$195 |
| Mon | 30 | 7-10pm | Authentic Thai | \$115 |
| Tues | 31 | 7-10pm | Authentic Thai | \$115 |

APRIL

| | | | | |
|------|----|----------|----------------------------|-------|
| Sat | 4 | 10am-3pm | Vietnamese Workshop | \$195 |
| Mon | 20 | 7-10pm | With Inspirational Chinese | \$130 |
| Sat | 25 | 10am-3pm | Q.Chinese workshop | \$195 |
| Mon | 27 | 7-10pm | Real Vietnamese | \$115 |
| Tues | 28 | 7-10pm | Real Vietnamese | \$115 |
| Thur | 30 | 10am-1pm | Market Walk | \$85 |

MAY

| | | | | |
|------|----|----------|---------------------------------|-------|
| Sat | 2 | 10am-3pm | Saffron & Spice workshop | \$195 |
| Mon | 4 | 7-10pm | Nonya Secrets | \$115 |
| Sat | 9 | 10am-3pm | Yum Cha Workshop | \$195 |
| Mon | 11 | 7-10pm | Sichuan Flavours | \$115 |
| Mon | 18 | 7-10pm | One Wok Wonders | \$115 |
| Tues | 19 | 7-10pm | One Wok Wonders | \$115 |
| Sat | 23 | 10am-3pm | Fresh Catch Workshop | \$195 |
| Mon | 25 | 7-10pm | The Lustrous Pearl | \$130 |
| Sat | 30 | 10am-3pm | Crossing Culinary Border W/shop | \$195 |

JUNE

| | | | | |
|------|----|----------|-------------------|-------|
| Mon | 1 | 7-10pm | Modern Chinese | \$115 |
| Tues | 2 | 7-10pm | Modern Chinese | \$115 |
| Mon | 15 | 7-10pm | Naturally Dan | \$130 |
| Fri | 19 | 10am-1pm | Market Walk | \$85 |
| Mon | 22 | 7-10pm | Beyond Bok Choy | \$115 |
| Tues | 23 | 7-10pm | Beyond Bok Choy | \$115 |
| Sat | 27 | 10am-3pm | Balinese Workshop | \$195 |

JULY

| | | | | |
|------|-------|----------|--------------------------------|-------|
| Sat | 4 | 10am-3pm | All About Bread | \$195 |
| Tue | 7 | 7-10pm | Understanding Ben | \$130 |
| Sat | 11&12 | | Epicurean Weekend in Milawa | \$250 |
| Fri | 17 | 7-10pm | 'Quay' Secrets | \$130 |
| Sat | 18 | 10am-3pm | Sushi Workshop | \$195 |
| Mon | 20 | 7-10pm | The Other China-silk road food | \$115 |
| Tues | 21 | 7-10pm | The Other China-silk road food | \$115 |
| Sat | 25 | 10am-3pm | Flat Breads & Curries | \$195 |
| Mon | 27 | 7-10pm | Singapore Style | \$115 |
| Tues | 28 | 7-10pm | Singapore Style | \$115 |

AUGUST

| | | | | |
|-----|----|----------|--------------------|-------|
| Sat | 1 | 10am-3pm | Spanish Hands-on | \$195 |
| Mon | 3 | 7-10pm | Spanish Tapas | \$115 |
| Tue | 4 | 7-10pm | Spanish Tapas | \$115 |
| Sat | 8 | 10am-3pm | Hands-on Thai | \$195 |
| Mon | 10 | 7-10pm | Organic Matters | \$130 |
| Mon | 17 | 7-10pm | Winter Seafood | \$115 |
| Sat | 22 | 10am-3pm | Malaysian Workshop | \$195 |
| Mon | 24 | 7-10pm | All About the Pig | \$130 |
| Mon | 31 | 7-10pm | Tony's Choice | \$115 |

SEPTEMBER

| | | | | |
|---|----|----------|--------------------------|---------------------|
| Tues | 1 | 7-10pm | Tony's Choice | \$115 |
| Sat | 5 | 10am-3pm | Asian Tapas Workshop | \$195 |
| Mon | 7 | 7-10pm | Sexy Healthy Gourmet | \$115 |
| Tue | 8 | 7-10pm | Sexy Healthy Gourmet | \$115 |
| 11-21 September Gourmet Vietnam Tour | | | | from \$6,250 |
| Sat | 26 | 10am-3pm | Modern Indian Workshop | \$195 |
| Mon | 28 | 7-10pm | Nick's Glorious Desserts | \$130 |
| Tues | 29 | 7-10pm | Italian Rustico | \$130 |

OCTOBER

| | | | | |
|-----|---|--------|-----------------------|-------|
| Mon | 5 | 7-10pm | The Original Eurasian | \$115 |
|-----|---|--------|-----------------------|-------|

NOVEMBER

| | | | | |
|------|----|----------|------------------------------|-------|
| Tues | 10 | 7-10pm | Simply Greg Malouf | \$130 |
| Sat | 14 | 10am-4pm | Hands-on Tony's Choice | \$195 |
| Mon | 16 | 7-10pm | The Banquet | \$115 |
| Tues | 17 | 7-10pm | The Banquet | \$115 |
| Sat | 21 | 10am-3pm | Summer Entertaining Workshop | \$195 |
| Mon | 30 | 7-10pm | Andrew's Cutler & Co Hits | \$130 |

All prices include GST.

CLASS DESCRIPTIONS

MARCH

Thai Workshop. A 5-hour intensive session of making spice pastes, salads, curries, stir-fries followed by a stunning dessert. We learn to balance flavours and tease ingredients to create authentic dishes that reflect the earth, the sea, the individuality and the rich diversity of Thailand.

If you love **Authentic Thai** food with a twist, this is the class for you. Learn to cook the distinctive regional styles of Thailand focusing on curry pastes, the raunchy hot, sour, sweet, salty and bitter flavours, invigorating salads and some delightful unusual ingredients which I found in Springvale.

APRIL

In **Vietnamese hands-on workshop**, we explore the clean, distinct flavours of Vietnam. With its emphasis on fresh herbs, raw vegetables and light seasonings, it is not only ideal for our modern lifestyles but it is also vital. We discover colonial imprints and delightful regional differences - from the north, the centre and the south and why they have influenced the Vietnamese palate. Think tangy salads, seafood soup with dill and more.

Chui Lee Luk from 3 hats Claude's in Sydney is a chef of immense talents and her class last year was simply spell-binding. And wonderfully memorable! Her cooking is constantly evolving with a depth of vision that puts her very much in the forefront of the culinary world. Classically trained but never hindered by tradition, Chui returns to present an exquisite session, **With Inspirational Chinese**, after a trip there - with modern and witty twists of course. Expect exciting aromas, succulent and replicable foods.

A hit last year, **Quintessential China** is a **hands-on class** that will take you beyond sweet and sour pork, lemon chicken and fried rice!! In their place is an intensive session on how to coax flavours from top-grade soy sauce, sesame oil, chillies, roasted sesame seed paste, black rice vinegar with the best of our local produce to make master stock, salads, stir-fries and sensational braises.

It's no secret I love Vietnam. While its cuisine is influenced by the French and the Chinese, it really is shaped by the fierce individuality of its people. It uses herbs not only to create layers of flavours but also to add an irresistible freshness not seen in other Asian cuisines. Fragrant, light and totally absorbing, **Real Vietnamese** is perfect for any occasion.

Market Walk. If you have a few hours to learn, to exchange and to explore the cuisines of China, Vietnam and Thailand, and wish to purchase quality Asian sauces and greens, come and join me as I take you through the grocers, the pastry shops and butchers

of Richmond's Little Vietnam. Light lunch included. **Limited numbers.**

MAY

Saffron & Spice is a hands-on session to celebrate one of the most precious of spices - saffron - and how it is used in so many cuisines from India, the Middle East, Europe and even China. Combined with cardamom, cinnamon and bay leaves, we learn to blend and create traditional and exquisite new dishes from this precious commodity as well as expand our horizons on the heady world of spices. Tonka beans and annatto seeds anyone?

Nonya Secrets are classes based on the fascinating cooking of the Straits Chinese or Peranakans who settled in Malaysia and Singapore some 500 years ago. Combining Chinese and Malay cooking methods and ingredients, the food is opulent and 'romantic', intriguing and utterly delicious. It is neither Malay nor Chinese. It's unique. Think fragrance and a cooking style new to Australia!

Anthony Bourdain loves it and so do I. If you're addicted to hot, spicy and fragrant cooking, then **Sichuan Flavours** is the class for you. Mouth-numbing and sexy, but mostly fun to eat, this Chinese regional style is wowing audiences everywhere. Like Thai, Sichuan cooking is not always hot but it has layers of tastes, so thrill your loved ones with this amazing cuisine at your next dinner party.

Hands-on Yum Cha Students have asked me if it's possible to make authentic dim sum, the delectable morsels served at yum cha, at home. With Chinese wrappers readily available, it is now possible to prepare these treats with some effort. While it's impossible to touch on the vast repertoire of dim sum making, the class will feature how to fold, prepare fillings to turn them into siu mai, prawn and chive dumplings as well as radish cake and hearty sticky rice dishes.

If there's one kitchen utensil that's indispensable, it's the wok. **One Wok Wonders** is all about cooking with this amazing and versatile instrument. Its curved surface distributes heat evenly so meals can be delivered in a jiffy. If you're time-poor but still want food with the wow factor, this popular class is for you. 6 dishes, one wok!

Fresh Catch Workshop for anyone who loves cooking with seafood and learn how to treat this precious commodity. This is a 5 hour hands-on session on how to select, fillet, clean and treat seafood before turning them into fabulous, exciting and gutsy dishes. This class will cover steaming, baking, poaching and frying techniques. Limited numbers.

Geoff Lindsay's food at Pearl is clever, exciting, ballsy, lively, exquisite but most of all, it's a joy to eat. Over the years, this culinary artist has completely reinvented his menu though the block busters like his duck curry, and his pearl meat continue to wow the pundits. Expect some show-stopping recipes from one of

our most sophisticated and dedicated chefs in his session simply called **The Lustrous Pearl**.

Another first-time hands-on topic, **Crossing Culinary Borders** is a selection of recipes that incorporates my love for creating dishes based on my years of professional cooking. They embrace Asian ingredients with Western techniques or vice versa and the end result is a symphony of balanced taste sensations prepared with ease.

JUNE

Modern Chinese is increasingly a popular topic. It focuses on the talents of young Chinese, and now Japanese chefs, who are pioneering a new cooking style in Asia. Ever tried coriander and garlic-chive pork dumplings or prawns with bottarga or tea-smoked lamb? That's mod Chinese. Learn how to create bold, imaginative and outstanding dishes that will thrill even jaded palates.

If you have enjoyed my special dinners at Richmond Hill Café & Larder, you'll love the **Tales of the Raj Shared Table Dinner** on Saturday, 13th June. Matched with fine wines with my sexy take on curries, please ring (03) 9421 2808 for further details.

As predicted, the Royal Mail in Dunkeld scored Australia's Best Regional Restaurant and Best Country Restaurant last year. This is largely due to the brilliant talent and drive of young chef **Dan Hunter**. Fiercely seasonal, his menu bears the harvest from his garden and the region. In this class, **Naturally Dan**, he'll share his innovative approach to create balanced, restrained and magical dishes that will remain with you for a long time.

Market Walk. A cook's tour to the Asian grocers in Richmond. Small group. Please check April schedule for details.

Beyond Bok Choy is about creating exciting dishes in your kitchen from the vast range of little-known vegetables like amaranth, jicama, taro, stem lettuce, shiso and Ceylon spinach sold in Asian grocers. Neither vegetarian nor strictly Asian in approach, this class is conceived

to expand and to stimulate your tastebuds with vegetables that we often overlook simply because we don't know what to do with the darn things! Have you tried taro gnocchi, amaranth soup or candied lotus root?

Drawing on complex flavours but approachable cooking, the exotic foods from the island of the gods is offered for the first time as the **Balinese Workshop**. Included in this five hour session will be making spice pastes for the legendary Balinese roast duck in banana leaf, heavenly spiced salads as well as the magnificent seafood satay.

JULY

Join **La Madre's** Head Baker **John Schirmer** for a fantastic day of hands-on traditional bread-making. A Geelong-based bakery, La Madre uses only organic, stone-ground flours to make artisan sourdough, rye and grain breads. Also a pastry chef, John will unlock the secrets to create memorable, crusty, flavoursome loaves for the home in the Hands-on class **All About Bread**. This is a class for the serious bread lover. Lunch included.

Gourmet Traveller calls his food 'clever, playful, artfully presented' and *The Age Good Food Guide* awarded **Attica** Restaurant of the Year. All this is due to **Ben Shewry**, the enormously talented chef whose generosity and care is clearly demonstrated in his understated, refined food. Totally unassuming and quietly passionate, Ben's cooking is original and beautiful. I am still in awe of his beetroot, berries and sorrel ice dessert. Book soon for **Understanding Ben**.

Join me at **Brown Brothers Vineyards** in Milawa for **A Special Weekend** that's all about regional produce and wines from the family cellars. Together with chef Cate Hardman, and wine guru Steve Kline, we'll take you on a journey with foods of our mother's kitchens and those of this superb locale. This weekend includes a cooking class, a sexy 6 course degustation dinner and a brunch matched with funky/unique wines. Expect a few twists and turns, naturally. Cost: \$250 excluding

accommodation. Enquiries to 1800 032 248.

His cooking is meticulous, his attention to detail is legendary and his technique is perfect. These qualities, plus a genial personality have made **Peter Gilmore** one of the nicest chefs I've ever met. It's no wonder that **Quay**, his Sydney restaurant with sweeping harbour views, has deservedly won Best Restaurant from our two most respected guides. His session, "**Quay**" **Secrets** will be an experience. Book early.

If you love sushi and want to know how to make these delicious, healthy morsels, spend a day with my friend, chef **Steven Pallett** to learn the secrets of this Japanese favourite. A lecturer at William Angliss and former chef at esteemed Kenzan, Steven is not only a fabulous teacher but a master chef. A first time topic, hands-on **Sushi Making** will cover fish identification, cooking sushi rice and shaping the many styles in this fascinating class.

Being Chinese, I figured I know all about China's cuisines. Then I went to Beijing and chanced upon the vast numbers of minority people there eating lamb, beef, goat and breads. Cereals, apart from rice, include buckwheat, barley and millet also form their diet. So does yoghurt and other dairy produce. Salads too. Luckily, Xinjiang restaurants and other regional styles are now slowly emerging and this class, **The Other China**, is about this wonderful culinary journey. Think chicken-quince pilaff and poppy seed shortbread.

Flat Breads and Curries is a 6 hour hands-on class focusing on the sophisticated and distinctive cooking of India. It showcases buttery Indian roti, soft chapati, smoky naan and a host of curries ranging from the subtle to the complex - and how these delectable dishes are not only doable on the home front but also to appreciate the diverse culinary traditions of the Indian subcontinent.

By popular demand, **Singapore Style** returns to a new audience with new recipes. Although black pepper crab will continue to be the perennial favourite, there are so many new

dishes that it is almost mind-boggling to sample it all in this cosmopolitan city. The class will feature 5-6 dishes that are easily replicated at home.

AUGUST

Spain is on the lips of every foodie - and I am as much besotted by piquillo peppers, Manchego, chorizo, smoked paprika, sherry, salt cod, jamon, paella as much I am by the generosity of the chefs I've met over the years in that amazing country. While some Spanish chefs soar with foams and spheres, the majority still adhere to earthy aromas and pure, unadulterated flavours. This **Hands-on Spanish** class draws on the classical regional dishes with a peek into some new techniques.

If you love casual eating, a bit of fun as well as really vibrant ingredients like white anchovies, salt cod, piquillo peppers, tomatoes and sherry, **Spanish Tapas** is the class for you. The fruit of nine years of fabulous eating in Spain, and learning from Spanish friends like Teresa Barrenechea, Gabriela Llamas, one of Spain's best cookery teachers and Rosa Tovar, author of *3000 years of Spanish Cooking*, savour authentic tapas, then recreate them for your next party.

Thai Workshop. This is a repeat 5-hour hands-on class for those who missed out in March. Please read March entry for details.

Rodney Barbey, chef of **B.coz Organic Dining** is on a mission and that is to champion eating organically. His belief is all the more relevant now than ever before. With sustainability and the environment on everyone's lips, his take on modern Australian cooking is not only delicious but ethical. His grilled scallops with carrot jus and caper mayonnaise is one of the most divine dishes I've had for years. A quiet, gentle chef, his session, **Organic Matters**, is a must for believers of good food.

Winter Seafood. This is a class for seafood lovers. Learn how to prepare super-fresh seafood creatively with winter greens without too much fuss and presenting them stylishly to give the impression you've been slaving in the kitchen for that special nourishing meal. A refreshing dessert follows.

Tony Tan Cooking Class Order Form Please attach a separate sheet if you need more room

| Class Title | Class Date | No. of seats | Cost | Total |
|-------------|------------|--------------|------|-------|
| | | | \$ | \$ |

Mr/Mrs/Ms/Dr _____ First Name _____ Surname _____

Address _____

Daytime Phone _____ Mobile Phone _____

email _____ Yes, please add me to your free mailing list

Mail or Fax to: the unlimited cuisine company
28A Lansell Road, Toorak, Vic 3142

Phone: (03) 9827 7347 Fax: (03) 9826 4977 Email: classes@tonytan.com.au
Or use our enrolment form on the web at www.tonytan.com.au

Malaysia's cuisine combines the delicacy of Chinese cooking, the aromatic herbs of Southeast Asia and the exuberance of spices of South India. While we all know laksa, rendang and hawker-style noodles, the food of Malaysia is truly a microcosm of Asian flavours.

Hands-on Malaysian will cover these elements and more.

Yorkshire born Matt Wilkinson is another passionate and meticulous cook. His meteoric rise to Head Chef of **Circa, the Prince** confirms his prowess. Totally unaffected and committed to reducing our carbon footprint, he started the Circa organic garden. As important, he has retained the restaurant's 2 hats and his session, **All about the Pig**, explores how to make bacon, terrines and slow-cooked dishes from this delectable animal. And a dessert of course.

Tony's Choice. A favourite with students, this class celebrates the simple pleasures of earth's bounty prepared with my trade mark free-form cooking. With seafood plucked from our local waters and tender meat from the land, Tony's Choice reflects my love for creativity with the magic of cooking. A wow factor class!

SEPTEMBER

Tony's Choice – See August description.

A new topic, **hands-on Asian tapas** is the happy conclusion of long discussions with friends and colleagues about the bold and imaginative small bites that are so popular with Southeast Asians. We love to snack on satays, Thai fish cakes, sushi, Vietnamese paper rolls and this class uses these elements to marry with classic techniques and contemporary ingredients for your next cocktail party or your relaxed ad fresco lunch.

Sexy Healthy Gourmet. This class is designed for those who love to eat great food with incredible flavours for a healthier life-style without feeling you are deprived! Focusing on seafood, some poultry and sophisticated vegetarian dishes and pairing these with herbs, aromatics and natural sweeteners, healthy cooking is not only fun and approachable but essential for our wellbeing.

Vietnam Gourmet Tour 11-21 September. A destination that is truly captivating, Vietnam has mesmerised our consciousness through her history, her natural beauty, her charming people and her utterly beguiling cuisine. For 11 glorious days, you journey through **elegant Hanoi** with its French colonial architecture and graceful boulevards enjoying the delicate foods of the north, **historic Hoi An** where your villa at the sumptuous Nam Hai is your secluded retreat for you to sample the magical cuisine of the centre, and **Ho Chi Minh City** (Saigon) where modern chic eateries capture the vibrancy of southern produce. Market visits, cooking classes, unforgettable dining, cultural exchanges and enjoying the scarlet sunset, drink in hand, are all part of your package. Please ring Tony (03) 9827 7347 or email tony@tonytan.com.au.

In the UK, there is the *Cinnamon Club, Benares and Vatika*. In New York, there is *Tabla*. All these are ground breaking Indian restaurants in that they have broken from tradition and crafted a fantastic marriage between Indian flavours and spicings and western culinary styles. Big on flavour but less rich than traditional offerings, **Modern Indian** is the current buzz word with foodies. Veal kebabs with pineapple salsa? Duck with tamarind? That's modern Indian.

Nick Poelaert of **Embrasse Restaurant** in Carlton may be the new kid in the block but his credentials including being pastry chef at *Vue de Monde* and *Circa* are pretty impressive. He also cut his teeth at the much-lauded 3 Michelin star restaurant, *Bras*, in France. He infuses cutting edge techniques with top-grade local produce at his new restaurant. It is with pleasure that I welcome him to present **Nick's Glorious Desserts**.

Stefano de Pieri is a modern-day Renaissance man. An ardent supporter and participant of the Arts, the environment and music but most importantly, his eponymous restaurant has been the platform for his lyrical and exceptional Italian cooking. Produce-driven, his mastery and depth of understanding in his native cuisine has spoilt me. It is

with honour that I have the pleasure of having Stefano conduct **Italian Rustico**.

OCTOBER

For many in the food world, fusion has negative connotations. But since the 1500s, the arrival of the Portuguese, Spanish, Dutch, British and French to Asia, the foods in certain parts of Asia, through intermarriage, have gradually blended to such an extent that unique dishes and traditional eating customs emerged. Vinegar, belacan (shrimp paste), gentle spices, beans, olive oil, even beer are pantry ingredients. Those of you with Eurasian friends are very fortunate for the range is stupendously delicious. A first time course, the **Original Eurasian** session will cover foods from Malacca, Macau and Singapore.

NOVEMBER

Greg Malouf needs no introduction. The chef who almost single-handedly made Middle-Eastern food sexy, this wonderfully talented and caring master has taught legions of apprentices. His passion for the aromas, spices and textures of his Lebanese heritage have led him to create the legendary MoMo and transformed the way we think and eat in Australia. I am lucky to count Greg as a mate and his session, **Simply Greg Malouf**, will be truly inspiring.

Tony's Choice hands-on class. This is an intensive session for those who love to be challenged and are hungry to taste cooking styles unhindered by tradition, though a solid grounding in techniques is preferred. Teamed with a series of small eats, pastries and stunning produce, this **six-hour** session is not for the novice. Think new recipes that resonate with flavour, freshness and fun. Sign up soon!

Hands-on Summer Entertaining. With summer just around the corner, food cooked with flair with minimum fuss is best. We do, however, still want to make an impression and the class is designed to take you and your friends to some gastronomic cloud or some earthly paradise. Think summer's finest offerings - tangy mangoes, scallops, succulent lamb with an Asian twist and a lavish do-ahead dessert.

A hit last year, **The Banquet** is not strictly a class - instead it's an evening to celebrate our seasonal harvest - and my never-ending fascination with cooking. A collection of seven recipes packed with mischief, scents, textures, unexpected flavours all put together with balance and harmony, they are perfect for the more advanced cook or the serial entertainer. Be inspired! And raconteur Steve Kline of Brown Brothers will chat about the wines.

Andrew McConnell is a lone star among the galaxy of stars. He roams globally but it's his originality and wondrous creations that have won him legions of fans to Cutler & Co. More importantly, his knack of fusing seasonally-driven ingredients with energetic whimsy reflects the character of this deeply caring, unassuming chef. His class featuring **Cutler & Co Hits** is therefore bound to excel. Book early.

Whilst the classes are set with given topics, it is possible to customise subjects specifically to the needs of groups and individuals. Demand for full day classes and personal tuition is high and I encourage you to ring me for further discussions.



THE AUSTRALIAN
travel&tourism
AWARDS 2008
THE KUROSAWA COLLECTION
WINNER

the unlimited cuisine company ABN 18 586 147 755

28A Lansell Road, Toorak, Melbourne, Australia 3142

Phone: (03) 9827 7347 Fax: (03) 9826 4977 Email: classes@tonytan.com.au Website: www.tonytan.com.au

How To Enrol

Please complete the enrolment form overleaf and forward your full name, postal address, preferred class/date and time, together with a cheque or money order made payable to **the unlimited cuisine company** at the address above. You can also fax or email your enrolment, and mail payment.

Payment & Notes

Full payment confirms your place in class. All payments received will be issued with a receipt which confirms your enrolment. Sorry, no credit card facilities are available. All prices include GST.

No refund will be forwarded on classes not attended. Another person may replace you or may be transferred to another class if more than 7 days notice is given and if a seat is available. Alternatively, class recipes will be forwarded to you. **Gift vouchers** are only to be used for the year indicated.