



Tony Tan's

2011 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.



Anything else is a compromise

the unlimited cuisine company

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Sometimes, the most unexpected happens when one least expects it. Last year, while travelling through Vietnam with friends, Jill Dupleix and Terry Durack, I had one of those life changing moments. The conversation was about life and how we should all embrace and celebrate it because we are not often given a second chance. How right they were because so many of us go through life without realising our potential. And to face personal growth with fortitude and excitement is something we tend to forget for we are too busy dealing with the humdrum of daily living.

I have been lucky because I have been given that second chance and the pace seems to have taken on a trajectory of its own. So now I have tours, cooking classes, writing assignments and projects in the food world that it's almost hard to fathom where have I been all this while! To begin with, cooking classes will run from the current premises for a period and then it will shift to the Learning Centre of Stephanie Alexander's Kitchen Garden Foundation at Collingwood College.

To so many of you who have bought **gift vouchers** for this year, I thank you for your patience and for putting your trust in me. Instead of a dateline I stipulated in the gift voucher, it is now open till the end of the year. Therefore I ask you to get in touch with me as soon as possible so that I can put you on top of the list.

Topics for the year include hot favourites like Thai, Nonya, Vietnamese, regional Chinese and modern Australian. While some are demonstration and interactive classes with a full meal with matching wines, there are also some fantastic hands-on sessions whereby students learn organisational and knife skills along with their chosen topics. Guest chefs include **Michael Ryan** from Provenance in Beechworth, **Yasu Yoshida** from Ocha, **Andrew Hall and Tez Kemp** from La Madre and **Phillippe Mouchel** from PM24. How exciting is that?

Gourmet tours: There are 3 fabulous once-in-a-lifetime culinary experiences specially designed for those of us who love being pampered and spoiled while still remaining spontaneous. **Vietnam** is full of fun, sunny smiles and delicious, relaxed eating with myriad herbs and sensible foreign influences. A country of wondrous diversity and 'can-do' spirit, your 11 day culinary adventure includes sophisticated Hanoi, ancient Hoi An in 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 – fabulous regional cooking classes, visits to local markets, excursions

to villages in the north, major historical sites and the Mekong Delta. From \$6,250 per person twin share.

China's tour is about dancing with the re-energised culinary dragon and 5,000 years of tradition; of sourcing the best Shaoxing rice wine, Sichuan peppercorn and moments of sheer dining pleasure on innumerable regional dishes. For 12 glorious days, your palate and your senses will be teased with exquisite flavours from cosmopolitan Shanghai to scenic Hangzhou, long regarded by poets and lovers as the 'earthly paradise' and to ancient Beijing, home of the Forbidden City and where all of China's foods meet in the *hutongs*, in gorgeous teahouses and in glamorous restaurants on par with our very own Flower Drum. Cooking classes and market visits included. From \$7,899 per person twin share.

For 11 days, **Spain** is about romance, unleashing suppressed creativity, raw energy and expressing its cuisine beautifully on the plate. A country of boundless imagination, white-washed and ancient villages, Latino machismo, dizzy flamenco and audaciously creative chefs, the tour includes visits to breathtaking wineries, tapas bars, sherry tastings, fantastic dinners, Bilbao's Guggenheim Museum, enchanting Moorish architecture and so much more. Your route starts from magical Madrid, to the wine country of La Rioja to rejuvenated Bilbao, to beautiful San Sebastian and sensuous Seville, and ending in Madrid. From \$8,830 per person twin share. Limited numbers.

For information on all tours, please ring Tony on (03) 9827 7347 or Janene Ferguson at Jetset Travel South Melbourne on (03) 9696 7979, or email to Janene at jferguson@jetset.com.au.

Finally to so many of my supporters and friends who have stood by me for so many years, a heartfelt thank you. I'm also taking this opportunity to especially thank my friends, Stephanie Alexander and Steve Kline from Brown Brothers for your unwavering support. Without you all, my journey wouldn't be as rich and rewarding. I raise a glass to you – cheers!

PS: Cooking is not a chore, but a creative process, a gift we give to ourselves and those we love.

2011 CLASS AND TOUR SCHEDULE

MAY

Sat	14	10am-3pm	Tapas and More	\$210
Mon	16	7-10pm	More than French	\$150
Sat	21	10am-3pm	Soul of Pastry	\$210
Mon	23	7-10pm	My Thai	\$120
Mon	30	7-10pm	Michael's Provenance	\$150

JUNE

Sat	4	10am-3pm	Vietnamese Workshop	\$210
Mon	6	7-10pm	Contemporary Seafood	\$120
Sat	11	10am-4pm	Asian Dumplings	\$210
Mon	13	7-10pm	Ocha's Yasu Yoshida	\$150
Tues	14	7-10pm	One Wok Wonders	\$120
Sat	18	10am-4pm	The Divine Pig	\$250
Mon	20	7-10pm	Red Meat Red Wine	\$120
Sat	25	10am-3pm	Crabs and Crustaceans	\$210
Mon	27	7-10pm	Duck Feast	\$120

JULY

Fri	1	10am-1pm	Market Walk	\$80
Sat	2	10am-3pm	Thai Workshop	\$210
Mon	4	7-10pm	Hokkien Classics	\$120
Mon	11	7-10pm	Exotic Indonesian	\$120
Tues	12	7-10pm	Cooking with Thermomix	\$120
Sat	16	10am-4pm	Black Truffle Workshop	\$330
Mon	18	7-10pm	Nonya – the One	\$120
Sat	23	10am-4pm	The Whole Bird Workshop	\$210
Mon	25	7-10pm	Singapore Style	\$120
Sat	30	10am-3pm	Chinese workshop	\$210

AUGUST

Mon	1	7-10pm	Spanish Tapas	\$120
5-15 August			Vietnam Gourmet Tour	from \$6,250
Sat	20	10am-4pm	Spice Capital Workshop	\$210
Mon	22	7-10pm	Korean Kitchen	\$120
Sat	27	10am-3pm	Greens and Grains Workshop	\$200
Mon	29	7-10pm	Tony's Choice	\$120

SEPTEMBER

Sat	3	10am-3pm	Crossing Culinary Borders	\$210
10-20 September			China Gourmet Tour	from \$7,899

OCTOBER

13-25 October			Spain Gourmet Tour	from \$8,830
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NOVEMBER

Mon	14	7-10pm	The Annual Banquet	\$120
Sat	19	10am-3pm	Fresh Catch Workshop	\$210
Sat	26	10am-4pm	Hands-on Tony's Choice	\$210

All prices include GST.

CLASS DESCRIPTIONS

MAY

Spain is on the lips of every foodie – and I am 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 Tapas and More** class draws on classical regional dishes with a peek into some new techniques

George Calombaris says **Philippe Mouchel** 'has played a massive part in shaping and directing modern cooking in Australia' and I agree. Exacting standards matched by superb techniques plus an unquenchable appetite to cook and passion to teach make Philippe a chef among chefs. His class, **More than French**, features dishes and stories from his cookbook. And definitely more! You just can't stop this truly remarkable chef-teacher. Book now.

Sometimes amazing chefs, especially pastry chefs, seem to fall under the radar – **Andrew Hall** happens to be one of them. His career spans working at the Royal Mail in Dunkeld, Vue de Monde and Le Manoir aux Quat' Saison in England. Now at La Madre Bakery, his pastries are to die for. A first time course, the **Soul of Pastry** is a hands-on session for those who love desserts and pastries. Together with Tez Kemp, learn to make reverse puff, a cloud, a sphere, vanilla and pistachio marshmallow, chocolate genoise and more. Lunch included. Limited to 8 participants.

Quiet achievers are stars worth their weight in gold. **Michael Ryan**, chef of 2 Hats **Provenance** in Beechworth is just that kind of person. I applaud his commitment to highlighting north-east Victorian produce; his impeccable modern presentations with echoes of Japanese, European and Middle Eastern flavours and techniques, and finally his understanding of the seasons. A fastidious researcher with an excellent palate, his food is seasons-driven, exciting, great to eat, so expect the **Michael's Provenance** session to be absolutely memorable and inspirational.

Much loved by those who adore eating hot, spicy, sweet, sour and salty flavours, **My Thai** is about the delicious juxtaposition of these elements and how they are weaved into the incredible dishes of Thailand. Combining some tropical ingredients, classical techniques and basic equipment, learn how to create traditional and modern curries, salads, regional dishes from the north, the south and some amazing surprises. Relishes and other accompaniments are part of the fare.

JUNE

Vietnamese cooking is considered one of the most refined in Asia. In this hands-on **Vietnamese Workshop**, we utilise aromatic herbs, health-giving greens and fish sauce to get to the heart of this irresistible cuisine. Vietnamese food is not about complicated techniques but it uses the freshest ingredients with minimal handling to retain the integrity of the flavour and texture as much as possible. Think also fresh pickles, dipping sauces, aromatic oils and you have a cuisine that is light and great for the body and soul.

I love seafood and **Contemporary Seafood** is about cooking the fantastic abundance of fish and shellfish from our waters. The class also focuses on freshness, quality, distance and understanding why certain species are year round while others are seasonal. **Terry Lantouris** from Praharn Market's Theo and Sons will chat about seafood while I'll be making fragrant stocks for seafood soup, yummy seafood omelette, a ceviche and a sensational main course of fish with mushrooms. **Bonus** – doable stylish recipes.

Fabulously topical presently, **Asian Dumplings** was a hit last year. From savoury to sweet; from Korean mandu to Indian samosas, from Chinese Sichuan dumplings to pork filled buns, this is an intensive hands-on session into the marvellous world of delicious, plump, sometimes spicy dumplings. Fried, steamed or boiled but most of all satisfying and enjoyable, this class is perfect for the dumpling lover.

Ocha's Yasu Yoshida's deft hand at Japanese cuisine goes beyond traditional offerings. His amazing aesthetics and fanatical approach to his native cuisine have propelled him to being one of our city's top chefs. In this class, he celebrates the abundance of our approaching winter with

autumn/winter dishes which may include steamed fish with grated daikon and ginkgo or some hearty seafood bubbling away in a hot pot – nabe. Sashimi and a contemporary Japanese-influenced dessert are also part of the class.

Continuation of the hit series, **One Wok Wonders** is about cooking with this amazing and versatile instrument. Absolutely indispensable in the modern kitchen, the wok's 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. Six dishes, one wok! New recipes.

A new topic, **The Divine Pig** is a hands-on class for those who adore eating suckling pig. In this intensive 6 hour class, we learn to joint and break up this free-range milk-fed animal to create a range of dishes that use every part of the beast. Our suckling pig is not only delicious but we also make heavenly crackling, pork buns, sticky trotters and, if time permits, a fabulous head cheese to complement a peppery salad.

If you are passionate about meat and wish to learn more than just cooking steak and quaffing some ordinary plonk, then **Red Meat Red Wine** is a specially designed evening for your enjoyment and learning experience. Together with Steve Kline, Brown Brothers wine guru, we explore lesser but more flavourful cuts of beef, lamb and pork to team with the vineyard's great reds and a new addition called *montepulciano*. A light dessert wraps up the class.

A hit last year, **Crabs and Crustaceans** is a hands-on class for those of you who adore cooking with these amazing creatures from the sea. Depending on availability,

we will identify, dispatch and cook blue swimmers, mud, sand and spanner crabs as well as prepare the abundant variety of delectable prawns and lobster from our northern and southern waters. How to select and store these pristine creatures will also be discussed. If available, yabbies and fresh marrons will be included in this session.

If you consider cooking with duck difficult but love eating it, then **Duck Feast** is the class for you. From discussions of fat content, flavour and cooking methods, you'll experience a fragrant duck consommé with steamed duck bun; feast on sensational roast duck, to Chinese style duck confit with lap cheong. To finish – a sublime dessert. For this class, pinot noir from Brown Brothers Tasmanian vineyard will accompany the duck offerings.

JULY

The Market Walk. If you have a few hours to spare and wish to explore the rich culinary traditions of China, Vietnam and Thailand – and wish to purchase quality Asian sauces and understand Asian greens – join me as I guide you through the grocers, the pastry shops and butchers of Richmond's Little Vietnam. Light lunch included. **Limited to 10 participants.**

Thai Workshop. A 6-hour intensive hands-on session for 8 students, we learn the basics of Thai cooking and, in the process, create sophisticated, complex modern and intriguing regional dishes. We learn why Thais love intricate detail and how this is reflected extensively in their food. We also learn how Thais skilfully adapt foreign influences – think Laotian, Burmese, Malay and Chinese – to enrich their own repertoire. Consider smoked dried chillies, quality fish sauce,

palm sugar, kaffir lime to strike the right balance of flavours and refined, authentic cooking.

We all know **Hokkien** noodles but have little knowledge of this fabulous regional Chinese cuisine. One of China's 8 major cooking styles, its spread to Taiwan, Philippines, Singapore, Malaysia and Thailand has leant new flavours to the native cuisines of these places. But it has also been a two-way exchange, so new techniques and robust ingredients like shrimp paste, olives, Thai basil and dark rice wine all create brilliant flavour combinations not seen in other Chinese styles. If you are a fan of Chinese cooking and love to expand your repertoire, **Hokkien Classics** is it!

Indonesia's food is not quite on everyone's lips but many of us love Balinese hospitality and cooking. Once known as the Spice Islands, Indonesia's many cuisines are influenced by Arab and Chinese traders, Dutch colonials and the abundant spices that flourish in the gardens. Cooking techniques are simple enough but it's the layering and blending of spices that have given the wondrous diversity often enjoyed in 5-star Indonesian resorts. If you're looking for new tastes and textures, playful flavours ranging from mild to hot, be stimulated by the **Exotic Indonesian** class.

Star chefs almost can't live without it. And it has been dubbed the must-have kitchen gadget for 2011. You may have seen it on Masterchef and while I have never presented it formally in a class, I've used it for years. So what is it? It's the Thermomix!! Come join me and Irene Giapitzakis, Thermomix expert, for a fun evening where we will share tips and techniques to turn ordinary into extraordinary. From perfectly tempered chocolate to stunning fragrant curries to

Vietnamese steamed fish, let us take you on a **Cooking with Thermomix** journey and learn why this tool is such a joy in the kitchen.

The Black Truffle is a decadent hands-on class solely for 8 students on how we cook with this truly amazing highly prized treasure from the earth. A six-course flight of fancy, including an enticing conversation with Graham Duell, president of Australian Truffle Growers Association, this is a class for gastronomes who are deeply passionate about how to cook, treat, preserve and 'trap' the aromas of this luxurious jewel. Only Australian grown truffles are used in this session – naturally!

Not often encountered here in Australia but in Singapore and Malaysia, **Nonya** cooking is big. Its culinary tradition is based primarily on the judicious blending of Malay and Chinese styles with Thai, Indonesian, Indian and even colonial influences. Sophisticated and refined, the food is definitely for those who adore spicy flavours and subtle complexities. A gem of a cuisine to eat and learn, **Nonya – the One** is for lovers of culinary adventure and fine food.

The Whole Bird is a 6 hour hands-on class for dedicated students who wish to work with the 'nose to tail' approach with quality **free-range** chicken and duck. From tunnel-boning to jointing, we learn how to use every bit of the bird – including roasting bones to make great stock – both Asian and Western styles, wings into confit, legs into pies, giblets into a festive Portuguese-Eurasian dish called feng and the boned duck to create the famous pipa duck. Book early.

By popular demand, **Singapore Style** celebrates the foodie wonders of this cosmopolitan

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

city to a new audience with new recipes. While chilli crab will always feature, there are so many new discoveries that even Singaporean food bloggers find it hard to keep up. With some 140 street foods alone to choose from, it's mind-boggling to sample it all. The class will feature 5-6 dishes that are easily replicated at home. Remember *chai tow kueh* aka carrot cake? *Shiok!* Great eating!

The breath and repertoire of Chinese food is amazing and we are just beginning to see regional styles emerge here. In this **Hands-on Chinese Workshop**, we learn to make real XO sauce to partner with beef, to creating pristine traditional double-boiled chicken consommé and a stunning seafood hotpot. Included in the package is how to master the wok properly and to put together a Chinese dinner without having to be stuck in the kitchen all the time!!! Home-made oyster sauce, anyone?

AUGUST

Although Spain is in the midst of the *nueva cocina* revolution, the Spanish will never give up *el tapeo*, the tapas crawl that's such a part of the society. The **Spanish Tapas** class captures this causal eating style using ingredients like jamon, white anchovies, salt cod, olive oil and sherry. The fruit of eleven years of great eating in Spain, and learning from mates like Teresa Barrenechea, Gabriela Llamas and Rosa Tovar, author of 3000 years of Spanish Cooking, come savour tapas, then create them for your next party at home. Ole!

Vietnam Gourmet Tour.

5 to 15 August -From \$6,250 per person twin share. Please check www.tonytan.com.au for details.

Hands-on Spice Capital is a continuation of the spice series that began some years ago. This year, the class will feature

fenugreek, cubeb pepper and sumac to create spice blends like sambar powder, chaat masala and garam masala to prepare trad and mod dishes. From Middle-east to India, iridescent spices not only bring life to fresh and seasonal foods, over the centuries, they have adapted to form the moveable feasts we enjoy today. Barberries will also be included. Selection and recognition of these spices to reveal their versatility is part of the class.

Move over, Thai and Japanese. **Korean** cooking is poised to become Australia's next favourite Asian cuisine – so say some of our culinary wizards. One of the most fascinating culinary traditions of Asia, its emphasis on healthy, low-fat cooking caught my imagination only a couple of years ago. **Korean Kitchen** is about unravelling a cooking style that's approachable, vigorous, delicate but most of all, always delicious. Think kim chi, ginseng chicken, succulent beef short ribs and several side dishes of vegetables.

Greens and Grains Workshop is all about my earlier years at Shakahari Restaurant and using natural foods creatively, stylishly and healthily. We explore grains like oats and buckwheat, high protein seeds like quinoa and amaranth as well as a range of nuts to make contemporary savoury dishes and nourishing, modern desserts. Included in this session will be discussions on organic palm sugar, honey, sweeteners and organics.

Tony's Choice. A favourite with students, this interactive class celebrates the simple pleasures of the season 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 wonderful world of cooking. If you have a fertile imagination and love to cook, this one is for you.

SEPTEMBER

A **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 collection of elegantly structured food with deceptive simplicity. Refined and sophisticated, modern and elegant, consider shiitake, conpoy and crab 'congee' or melting ox-cheek, chestnuts and bamboo fungus. The class is about sharing experiences, creativity, originality and connecting with earth's bounty.

China Gourmet Tour

9 – 20 September. From \$7,899 per person twin share. Please check www.tonytan.com.au for details.

OCTOBER

Spain Gourmet Tour

12-24 October. From \$8,830 per person twin share. Please check www.tonytan.com.au for details.

NOVEMBER

The Annual Banquet is not strictly a class – instead it's an evening to celebrate our seasonal harvest – and my never-ending fascination with cooking. A constant hit with regulars, it is some seven recipes packed with mischief, scents, textures, unexpected flavours all put together with balance and harmony. Also inspired by my travels, they are perfect for the more-adventurous cook or the serial entertainer.

Fresh Catch Workshop is for anyone who loves cooking with different varieties of fish and wish to learn how to treat this precious commodity. This is a 5 hour hands-on session on how to select, fillet, clean, slice and treat fish and molluscs before turning

them into fabulous, exciting and gutsy dishes. This class will cover steaming, baking, poaching and frying techniques.

Tony's Choice hands-on class. This is an intensive session for those who love to be challenged and 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. Some festive recipes are part of the day.

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 unlimited cuisine company ABN 18 586 147 755

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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.