



Tony Tan Cooking School  
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**Greetings!** As I write the program for the second half year, the nights are turning chilly. I find myself drinking **Monk's Chai**. Made with the finest organic Assam tea and premium spices, it fills me with a sense of gratitude and mindfulness. It also means I'm more focused on what I have in store for you at my cooking classes for the second half year.

So - what's happening. There are only **two classes** monthly because I'm in the process for writing another cookbook. Class topics change monthly which gives you lots to choose from. Except for the **All Day Dumpling-Yum Cha classes**, all classes start at 10am and end at 3pm and cost ranges from \$275 to \$330 (all seafood classes) per person. It includes refreshments on arrival, the class and a 7-8 course lunch with some fabulous wines from Vinea Marson. The classes are partially hands-on.

Please note there are only 8 participants in a session. Please note I **do not** cater to people with dietary considerations because I have nuts and flours on the premises. The first cooking class will commence on 19<sup>th</sup> August and the last class will be on 2<sup>nd</sup> December.

**Hong Kong and Beyond** -19<sup>th</sup> and 26<sup>th</sup> August. To many, Hong Kong is the epicentre of the Chinese food world but its beating heart is Cantonese cuisine. Now, a new generation of young Cantonese chefs are revitalising their cuisine with fresh flavours and with ingredients like foie gras and Alba truffles and turning them into combinations like roast duck dumplings. However, this city is also home to Sichuan, Hunan and Shanghai cooking styles as well as a sizable Indian and Filipino population. So, dishes like the legendary Hunan fish or Cantonese crispy pork (siu yuk) or sinigang may be on the menu. **Cost? 275 per person.**

**All Day Dumplings and Yum Cha** 9<sup>th</sup> and 16<sup>th</sup> September. Welcome come to the magical world of dumplings and yum cha. Designed for the dumpling and yum cha lover, the class features some delicious items ranging from classics like har gao (prawn dumplings) and cha siu bao (bbq pork bun) to contemporary ones such as wild mushroom dumplings or cumin-lamb ones. Some will be steamed, others fried and baked. In this 6-hour session, you'll learn not only techniques and flavour combinations but also how these creations are replicable at home. Oh! there's also a dumpling dessert. Time – 10am to 4pm. **Cost? \$290 per person.**

**Around the Southeast Asian Table** - 7<sup>th</sup> and 14<sup>th</sup> October. Always popular and exciting, If cooking with spices is your thing, this is the class for you. A gastronomic romp to a region I'm utterly familiar with, you'll learn not only classics like the divine laksa and Panang beef curry. But you'll also dive into some fuss-free and delicious seafood dishes. Along the way, we'd be tucking in Nyonya achar (pickles) and ngoh hiang – an insanely delicious 'spring roll'. What else? You'll be learning how to blend spices – both fresh and dried to create distinctive dishes that are personal expressions of this fascinating part of the world. **Cost - \$275 per person.**

**Tony's Choice** – 4<sup>th</sup>, 18<sup>th</sup> November and 2<sup>nd</sup> December. A favourite with regulars, these are classes that not only reflect my Asian-Aussie heritage, but they also give me free rein to be playful and create dishes that are delicious, seasonal that are pure expressions of my creativity. Produce-driven, the menu may include my own preserved fruit and daikon to team with delicate fresh seafood. Or for something raunchy, how about steak with black sesame sauce? There's more but for now, these classes for those of you who love cooking food without barriers but always focused on dishes that do not jar but always with harmony and balance. **Cost - \$275 per person**



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Are you ready for a day of fun and laughter? And heading on an adventure into the world of Asian food with a twist? And learning with panache and inimitable style? Get in touch!  
Happy cooking!  
Tony