



Tony Tan Cooking School  
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**Gong Xi Fa Cai! Kung Hei Fat Choi! Happy Lunar New Year to all who celebrate this festival.** I hope you've had a great time over the summer break. I've had a sort-of break and now I'm ready to share cooking tips and ideas for the first half of 2024. The classes are also about cooking seasonally and learning why good ingredients are vital to Asian food.

Here is some information. There are only 2 classes monthly because I'm in the process of finalising my new cookbook. Class topics change monthly or are sometimes repeated due to popular demand. In any event, all classes start at 10am and end at 3pm and the cost ranges from \$300 to \$350 (All Seafood Classes) per person. It includes refreshments on arrival, the class and a 7-8 course lunch with some wines. The classes are partially hands-on. So it is wise not to rock up in your Sunday best.

Please note there are only 8 participants in a session. It means you can learn more in an intimate class. Please also note that 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 16<sup>th</sup> March and the last class will be conducted on 22<sup>nd</sup> June.

On 16<sup>th</sup> and 23<sup>rd</sup> March, the topic is **Hong Kong and Beyond**. I love Hong Kong! It's exciting, glamorous and it strides both Chinese and Western culinary influences with ease. While some of the best traditional Cantonese fare rule, there are chefs and cooks who are breaking the mould by creating some spectacular local dishes that we don't see here in Australia. For instance, do you know that milk is produced in Shunde just over the border? It pops up in ginger puddings and congee. Hong Kong is also renowned for its siu laap – roasts – and anyone who lives or visits this city has his/her favourite dining spot. Beyond Cantonese, this city has just about all China's regional cuisines. When was the last time you have eaten guoba, the rice cracker? And served with seafood or meat? Included in this class will be a dumpling or dim sum item because Hong Kong is famous for this cooking style. Cost? \$300 per person.

18<sup>th</sup> and 25<sup>th</sup> May. **Modern Asian**. These classes highlight what's is happening in the food scene in Asia and in Australia. Young chefs and cooks lead the charge, and they tend to combine unexpected flavours as well as homey ingredients and turning them into some spectacular dishes. If you have heard of chefs Vicky Cheng of VEA in Hong Kong or Zor Tan of Born in Singapore or Tariq Helou of Fleurette or Kevin Wong or Seroja, you'll know what I mean. Ever had roast duck with osmanthus? Or stunning chicken confit with tare (concentrated Japanese soy, mirin and sake sauce)? Or a rhubarb, cardamon and rosewater sharbat? There's more... What's great about these creations is this -there're replicable at home. Cost? \$300 per person

**Around the Southeast Asian Table** - 15<sup>th</sup> and 22<sup>nd</sup> June. If cooking with spices is your thing, this is the class for you. From how to make roti canai to roast duck scented with lemongrass to tucking in rice laden fresh turmeric, these are some of the recipes that you will make again and again. Along the way, you learn how to blend spices – both fresh and dried – and turn them into the distinctive styles of one of the most exciting regions of the world. You will also learn how to make a host of sambals that you'll be happy just to eat them alone with rice or bread. What else? Ever had traders rice and stunning kerabu and lalapan that will make you long for the tropics? As a twist, have you had Japanese souffle cheesecake laced with coconut milk and palm sugar? Cost - \$300 per person.



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Are you ready for a day of fun and laughter? And roll up your sleeves and cook with glee? And be ready for an adventure into the world of Asian food? And learning with panache and inimitable style? Get in touch!

Happy cooking!

Tony