



Tony Tan Cooking School
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HELLO! Now that my new cookbook is done and dusted, I can now reveal the title – it's called **Tony Tan's Asian Cooking Class**. Filled with some of the most delectable foods that form part of my Malaysian-Chinese heritage and my years of writing and cooking in Australia, it has taken me some three years to complete the tome. To say I'm excited with it hitting the shops in October is an understatement. But for now, I'd like to share with you the cooking classes for this winter and spring. Ready for some inspirational Asian cooking? Read on.

Here is some information. As I am working on the behind-the-scene stuff with my new cookbook, classes are only conducted July, August, September and early October. 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 delicious wines from **Vinea Marson**, one of the best wineries in the region. The classes are partially hands-on meaning 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 there are nuts and flours on the premises. The first cooking class will commence on 6 July and the last class will be conducted on 5 October. However, if you have a party of 8 and wish to cook, please get in touch.

On 6th July, the topic is **All About Seafood**. This is the opportunity for those of us who love seafood and want to explore the delicious treasures from the sea. And yet, some of us are sometimes flummoxed by the enormous varieties on offer at fishmongers. This class will explore how to identify freshness, quality, seasonality and the aquaculture industry. We may start off with something simply delicious like making fish dumplings followed by something easy like steamed plump scallops (did you know this mollusc is a hermaphrodite?) with XO sauce. We will explore exciting way to cook crustaceans, fish fillets, whole fish and if available, marrons too. Cost? \$350 per person.

There are two topics in August. On **3rd, 10th and 17th August**, the classes will focus on **Hong Kong and Taipei**, two amazing cities crazy about food. While many will know about the scintillating delights of Hong Kong's mainly Cantonese cooking, I think not many know of the scrumptious foods of Taipei, the capital of Taiwan. At these classes, we may learn how to make Cantonese char siu bao, siu yuk (roast pork) and Taiwan's legendary beef noodle soup, lu rou fan (think sticky, rich, sweet-savoury pork ragu), chive dumplings and much more. If you're after some relaxed dishes, and other delicious and exciting ones that will take you to faraway Hong Kong and Taipei, this is the class for you. Cost? \$300 per person.

On 24th and 31st August, the classes are all about **Dim Sum and Yum cha**. For those who want to learn how to make approachable and exquisite dim sums, this class is for you. From traditional dumplings like siu mai, cheong fun (rice rolls with prawns) and taro dumplings to dim sum with contemporary twists like squid ink dumplings, the world of dim sum will not only excite and thrill, but it'll offer the opportunity to expand your horizon on the infinite varieties that touches your heart and palate. From steamed, to pan fried to baked, this session runs for 6 hours. Book early to avoid disappointment. Cost? \$300 per person.



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In **September, Tony's Choice** returns on **7th, 14th, 21st and 28th**. A favourite with regulars, these are classes that reflect my Asian-Aussie heritage and the changing food world we live in. It means I can fly, be imaginative and playful but always focused firmly on flavour because without it, anything I cook and create is meaningless. It is also about letting ingredients (either seasonal or otherwise) triumph and sing with clarity and vibrancy. In other words, these classes are designed for us who love to cook/think out of the box. For instance, when was the last time you had potatoes with an "Asian" green sauce that sparkle with flavour? Or boned chicken wings teamed with pipis or clams? Or lamb with homemade vadouvan? Cost? - \$300 per person.

On **5th October**, the topic is **Around the Southeast Asian Table**. This is a repeat class for those who missed out on this topic earlier in the year. If you like to make roti canai, or Balinese roast duck or getting your wok skills whisking up a delicious char kway teow, please book early to avoid disappointment. Hint, hint, I may even have a copy of my new book for all to view before it hits the shops. Cost? \$300 pp,

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