



Tony Tan Cooking School  
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**HELLO!** As winter sets in, I hope you are bearing up with the chilly mornings, and taking time out sitting by the fireplace with a warming cuppa or a vino. Over in Trentham, winter is cold and frosty mornings are the norm. So - I have been making laksas and hot soups from my new cookbook, Tony Tan's Asian Cooking class. With more than 150 recipes, I like to think that it will be a classic for anyone who loves good food. Perhaps this could be the reason why I am called The Recipe Whisperer by UK's well-respected **Observer Food Monthly**, a magazine published by the Guardian. What an honour! I'm still feeling the thrill and shock.

Now let's look at the classes for the second half year. As usual, topics change monthly for me to remain fresh and enthusiastic. Classes start at 10am and end at 3pm. 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 beautiful wines from **Vinea Marson**. Remember, the classes are partially hands-on. It is therefore 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 a small and intimate class. I **do not, however, cater to people with dietary considerations** because I have nuts and flours on the premises.

**Around the Southeast Asian Table – 12<sup>th</sup>, 19<sup>th</sup> and 26<sup>th</sup> July.** If cooking with spices is your thing, this is the class for you. From how to make roti canai/murtabak to Thai red duck curry scented with makrut lime to enjoying rice laden coriander seeds, these are some of the recipes will be featured. Along the way, you learn how to blend spices – both fresh and dried – and turn them into the distinctive dishes from 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 on its own with rice or bread. What else? You will also learn how to combine tropical fruits to make a refreshing salad that will make you long for warm days and languorous breezes. Cost - \$300 per person.

**Dumplings and Yum Cha 2<sup>nd</sup> and 30<sup>th</sup> August.** Welcome to the magical world of dumplings and yum cha. Designed for the dumpling and yum cha lover, the class features some 8-9 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 session, you'll learn not only techniques and flavour combinations but also how these creations are replicable at home. Oh! there's even a dumpling dessert. Cost? \$300 per person.

**On 6<sup>th</sup>, 13<sup>th</sup>, 20<sup>th</sup> and 27<sup>th</sup> September, the topic is Hong Kong and Beyond.** I love Hong Kong! It's exciting, glamorous and it straddles both Chinese and Western culinary influences with ease. While some of the best traditional Cantonese fare rule, there are cooks who are breaking the mould by creating some spectacular local dishes that we don't see here in Australia. For instance, have you eaten chicken with goji berries, the super food so popular now? Or learn to Hong Kong's legendary *siu laap* – roasts – roast pork with its divine crackling? Beyond Cantonese, this city has just about all China's regional cuisines. In these classes, we will venture to Taiwan and Hangzhou for some exquisite dishes. 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.



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**All About Seafood** is scheduled for **4<sup>th</sup> and 11<sup>th</sup> October**. We all know seafood is best enjoyed fresh though there is a lot of talk about dry-ageing fish. We also know that seafood sustainability and aquaculture are hot topics presently. While all these issues will be discussed, my focus is about how best to turn the gifts from our waters into dumplings and laksas (seafood laksa is divine). Included in this spectacular class are oysters, scallops and cooking with crab. If you love seafood as much as I do, then these are classes for you. A Japanese souffle cheesecake is also part of the class? Cost - \$350 per person.

**On 8<sup>th</sup>, 15<sup>th</sup>, 22<sup>nd</sup> and 29<sup>th</sup> November**, the classes are **Tony's Choice**. Many of you know that I was trained in London and Paris. But my soul is always Asian meaning I use Western techniques or ingredients to create dishes that are innovative, stunning and delicious. Some of the examples are my mushroom dumplings with curry oil and spatchcock with Brussels sprouts and vadouvan in my recent cookbook. But there're lots more. How about grilled beef fillet with a subtle anchovy sauce? Or cauliflower with curry leaves and panko? And to finish? A peanut butter ice cream with waffles and chocolate sauce. The good thing about these fun creations is this – you can separate aspect or components for easy entertaining and cooking. This definitely a class for those who like to think out of the box. Cost? \$300 per person.

**6th December** – if you're looking for relaxed cooking with the wow factor this Christmas with a Tony twist, you've come to the place. Think scrumptious lemongrass prawns, oysters with a whisper of salted black beans, turkey scented with five spice and porchetta Balinese style with all the trimmings like roast potatoes and elegant Asian salads followed with a sago plum pudding. Cost? \$300 per person.

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

PS. Gift vouchers are available to buy, and they last for a year from date of purchase.

Terms and conditions. Upon booking, prepayment is required. If you are unable to attend on the date of the cooking class, I require a week's notice in advance so that you can be transferred to another class. The cooking school does not grant any extension beyond the one-year mark.