



Tony Tan Cooking School
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HELLO! You must be wondering what happened to me. Since coming back from Malaysia, I came down with a nasty virus that left me quite sick. It has only been these past couple of weeks that I've started to feel better. Professionally, 2025 was massive for me. What with being called The Recipe Whisperer by the UK's Observer Food Monthly and winning **Gourmet Traveller's Outstanding Contribution to Hospitality Award** along with travels to publicise my cookbook and host my classes, I'm not surprised I fell ill.

Anyway, on with this year's cooking classes. But before I do, allow me to say something important. Thank you to the hundreds of you who've made the trek to my tiny cooking school in Trentham. Your wish to learn, to cook and to be inspired by what I teach have spurred me on. Your support and faith in me have confirmed that I am on the right path. Some of you have commented I possess a perfectionist streak -I call it obsession! I guess I'm driven by a passionate urge to share knowledge from the years of cooking and writing. So - **THANK YOU.**

Now into its 5th year, I am even more eager to bring to the table exciting and delicious dishes I have garnered from my travels to Asia and from my own collection. Some of these require some effort and perhaps a trip to an Asian grocer for ingredients but most of them are easily doable.

As usual, classes start at 10am and end at 3pm. It includes refreshments on arrival, tutorials, partial hands-on cooking followed by a **7-8 course lunch** with some beautiful wines from **Vinea Marson**, a highly acclaimed family-run winery in Heathcote, Victoria. To maintain the intimacy, there are only 8 participants in a class. **I do not, however, cater to people with dietary considerations** because I have nuts and flours on the premises. Sadly, food costs and services have spiralled in the last couple of years, and I have absorbed them until now. Reluctantly, I am now forced to put up my prices; the new price for regular classes is **\$330 per person** and all seafood classes is **\$380 per person**.

Ready for the culinary adventure? Let's go!

Around the Southeast Asian Table – 15th and 21st March.

With an emphasis on Indonesia, Malaysia and Singapore, we embark on a magical discovery of cooking with spices. From kerbside smoky satays to savoury egg-filled martabak to the nasi Padang cooks of West Sumatra of which rendang is the calling card, this class is not only for the spice lover but also for anyone who wants to create a meal with flavour balance and textures. Along the way, you will also learn how to use, chillies, galangal, belacan and shrimp sauces to make fiery and earthy sambals to go with rice or bread. What else? There are refreshing urap sayur (salads) to team with a spectacular grilled chicken and lots more. Desserts are roasted coconut ice cream and creamy *klappertaart*, a delicious legacy of the Dutch. **Cost - \$330 per person.**



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All About Seafood - 11th, 18th and 25th April.

We all love seafood and yet most of us only know classics like barramundi, salmon, prawns and oysters. When we consider our oceans and rivers yield more than 5000 species, most of these are not utilised. Over the last four years of teaching about seafood, I realise many of us are nervous or perhaps ignorant about cooking with these delectable gifts from our pristine waters. My focus is to turn all sorts of seasonal seafood – think sustainable fish, lobster, crab, and scallops- into exciting flavours from Asia. If you wish to make your own oyster sauce and delight your loved ones with a fried fish laced with sweet-sour notes as well as a sensational Thai prawn salad and more, this class is for you. A pandan panna cotta with makrut crumble is also part of the class. **Cost - \$380 per person.**

The China Club - 2nd, 9th, 16th and 23rd May.

I'm not sure if you've heard of The China Club in Hong Kong but it's posh and reeks of old world charm. Modelled on the heyday of 1930s Shanghai, this elegant venue is where deals are made and discerning diners demand only the best. It's also the place where I had an epiphanous moment – I ate the most beautiful siu yuk - **Cantonese roast pork** ever in my life. The same could also be said about the har gow or **prawn dumpling**; its translucent pastry revealing a pert fresh prawn so beautiful that it's like a piece of art. I also remembered a **tender tea-smoked duck** served with ethereal pancakes. And many incredible dishes that span every region of China. While my cooking school isn't as opulent, the food we make will be refined and elegant. Expect the preceding dishes, succulent prawns, fork-**tender Wuxi pork** and how to make XO sauce. To finish? A Chinese cloud-like choux pastry scented with lychee cream. **Cost? \$330 per person.**

Tony's Choice - 6th, 13th, 20th and 27th June.

This is a class for those who want to cook and eat food that's innovative, surprising, playfully bold and anchored in Asian flavours. It's also about food that weaves seamlessly between Asian and Western cooking techniques without being precious. And **how to use vinegars, doubanjiang and citruses to give layered dimensions** to the dishes we cook. One such example is a stunning steak with preserved peppers to eat with a robust eggplant. Another is a decadent **roast duck** marinated with doubanjiang, the Sichuan fermented bean sauce that is causing a ripple with chefs and cooks. We will also be making shellfish oil – Asian style of course - to pair with seafood. An elegant chocolate mousse tart with pear ice cream is also included. Oh! There is also a dumpling called *soon kueh*. **Cost? \$330 per person.**



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Dumplings and Yum Cha 4th and 11th July.

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. Also included are **cheong fun**, the silky steamed rice rolls, and Shanghai sheng jian bao – pork dumplings to contemporary ones such as red curry duck dumplings. Some will be steamed, others fried and deep fried (think **taro dumplings**). In this fun session, you'll learn not only techniques and flavour combinations but also how these creations are easily replicable at home. Oh! there's even a dumpling dessert.

Cost? \$330 per person.

Ready for a day of fun and laughter? And roll up your sleeves and cook with glee? Get in touch!

With love

Tony

PS. Gift vouchers are available for sale 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.