



Tony Tan Cooking School  
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**HELLO!** I hope you are keeping well. Here in Trentham, it's been wintry. As I embrace the colder months, I know it won't be long before the jonquils and daffodils will bloom to herald the arrival of spring. And with this in mind, I can't help but think what's in store in the coming months. In the meantime, after the publication of **Tony Tan's Asian Cooking Class**, my publisher has reissued my first cookbook.

Now called **Hong Kong Cult Recipes**, I am so proud of this edition for many reasons but the overarching one is the excuse to return to the city I love dearly. And the pleasure in knowing that the **recipes** in it will continue to inspire anyone who loves this cosmopolitan city. Equally as rewarding is knowing that it's translated into Dutch and I'm told with other languages to come. Some other news, I will be contributing recipes to the **UK Guardian**, the independent newspaper that I love so much. I will also be doing a pop up at **Grana Deli**, part of the **Tipo OO Group**, on 30 August. A cute wine bar with loads of personality in Lygon Street, check [www.granadeli.com](http://www.granadeli.com) for bookings.

For the second half year, other than the popular topics loved by many, I am introducing a new one. Called the **Nyonya Kitchen**, this class is about the vibrant cuisine born from the intermarriage of the early Chinese settlers (since the 1400s) and local Malays. Exotic and at times so over the top delicious, Nyonya food fuses Chinese ingredients with tropical spices to create utterly delicious dishes like pork cooked with sand ginger (hong bak) and finger-licking tamarind prawns (asam udang). Included in the class will be fascinating salads called kerabu, starters like popiah (spring rolls) and kuih pie tee (top hats) and desserts such as kuih serikaya (glutinous rice with coconut custard). While these are trad dishes, I'm introducing contemporary versions using ingredients like buah keluak (a tropical nut) with chocolate to make ice cream. This is a class for the passionate cook and eater who is both adventurous and willing to learn new flavours. Think one Michelin star Candlenut in Singapore and you know what I mean.

**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 and all seafood classes is \$380 per person.

Here's the program.

### **Tony's Choice - 15<sup>th</sup>, 22<sup>th</sup> and 29<sup>th</sup> August.**

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



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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.**

### **Around the Southeast Asian Table - 5<sup>th</sup>, 12<sup>th</sup>, 19<sup>th</sup> and 26<sup>th</sup> September.**

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.**

### **All About Seafood - 3<sup>rd</sup> and 10<sup>th</sup> October.**

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.**

### **Dumplings and Yum Cha - 17<sup>th</sup> and 24<sup>th</sup> October.**

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



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also how these creations are easily replicable at home. Oh! there's even a dumpling dessert.  
**Cost? \$330 per person.**

### **The Nonya Kitchen - 31<sup>st</sup> October.**

A new topic, I've mentioned the reason for this special class in the introduction above. In case you haven't, this class is about cooking the food of the descendants of the Chinese people who married locals in Malaysia since the 1400s to create a unique cuisine that is utterly delicious and doable. Dishes like aromatic fried chicken (inche kabin) grilled fish cake (otak otak), pork with **sand ginger** (hong bak), a range of salads (kerabu), sambals and a black nut ice cream may be part of the day. **Cost? \$330 per person.**

### **The China Club - 7<sup>th</sup>, 14<sup>th</sup>, 21<sup>th</sup> and 28<sup>th</sup> November.**

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.**

### **Christmas Class - 5th December.**

If you're looking for relaxed cooking with the wow factor this Christmas with a Tony twist, you've come to the right 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? \$330 per person.**

**THANK YOU** all for your constant support and love. Ready for a day of fun and laughter? And roll up your sleeves and cook with glee? Get in touch!

With love

Tony



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**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. A cooking class may be cancelled if there are not enough participants (minimum 6) and you will be transferred to another class.