

calendar 3



Classes to inspire you...

At Bottega Rotolo we celebrate the traditional and embrace the new.

Come and be inspired by classes that include trusted favourites and fresh contenders.

Gain the confidence and skills to create wonderful food for your family and friends.

You'll enjoy a night that not only includes learning, but also the chance to try all the dishes while sipping on a glass of wine. Our classes are small and intimate, which means you get the full kitchen experience... in fact you'll be sitting right in the middle of one.

Our classes are incredibly popular so please book early to avoid disappointment.

Chefs to guide you...

Gwénaél Le Chenadec, Jonathan Kemble and Peta Kerkman never fail to impress with their international repertoire of recipes that can be created at home.

Rosalie and Connie will share the essentials of La Cucina Italiana. Learn about the importance of ingredients and take home some of their secret recipes.

Friday Lunch with Connie & Rosalie

Come and spend a Friday afternoon with Connie and Rosalie in their 'Cucina Italiana'. You'll learn about the importance of good quality ingredients, traditional techniques and some Italian cooking secrets.

Take a journey to Italy and gain the confidence to produce authentic Italian dishes.

Classes include lunch and a glass of wine, recipes and wine notes. Book early to avoid disappointment.

Terms & Conditions

Bookings are confirmed only on receipt of full payment. If using a gift voucher, the voucher number is required in order to secure the booking.

Bookings are non-refundable. Bottega Rotolo is not responsible for filling a position if you are unable to attend due to changes in work commitments, itineraries, illness or any other reason, but you can of course let someone else of your choice replace you.

Transfers to an alternative class are only available if there are sufficient numbers on a waiting list available and willing to take your position(s). Transfers are limited to classes within the same calendar only and are dependant on availability.

Bottega Rotolo reserves the right to cancel classes and refund payment at any time, or substitute the advertised chef if necessary.

to the
plate

Bottega Rotolo
Specialist food & wine merchants.
Australian farmhouse cheese, European cheese, Italian specialty foods

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Key to class content

-  Hands-on
-  Demo and hands-on
-  Demonstration

Sponsors



S P A R T A N
E L E C T R I C A L



magimix

SIEMENS

calendar 3



Wednesday 21st July
6.30pm to 9.30pm 🖱

1. Winter Winners with Jonathan Kemble

The cold and darkness of winter often means repetitive nights of uninspiring bland and heavy meals. Join Jonathan in discovering the delights of winter's seasonal produce with a delicious venison winter salad, Atlantic salmon, and sweet, juicy oranges. This class will help you put some life back into your evening meals this winter.

Cost: \$85

Monday 26th July
6.30pm to 9.30pm 🖱

2. Rustic Italian Pizza #1 with Rosalie & Connie

Learn how to make pizza the way it is traditionally made in Napoli, where less is more. Rosalie and Connie will demonstrate the perfect pizza base along with the tastiest toppings using traditional methods and ingredients. Impress your family and friends any night of the week by making pizza the way Italians do!

Cost: \$80

Wednesday 28th July
6.30pm to 9.30pm 🖱

3. Cooking with Wine with Gwénaél Le Chenadec

Used in sauces, stocks and desserts, for deglazing, reducing and flavouring, wine is an essential ingredient in any kitchen. Learn how to choose the right wine for your dish (besides just grabbing that bottle in the back of the fridge) and how to cook with it. Gwénaél will share his favourite recipes using wine, including the classic French dish *coq au vin*, a delicious French butter sauce *beurre rouge* and, to finish, poached pear.

Cost: \$85

Monday 2nd August
6.30pm to 9.30pm 🖱

4. Modern Indian: Kashmir with Peta Kerkman

Transport yourself to Kashmir, the region of butter chicken and rogan josh. Join Peta where she will demonstrate tasty curries and a variety of sides for you to easily recreate at home. She will share her tips and tricks for cooking easy, traditional Indian dishes without sacrificing flavour or authenticity. You will never want curry from a jar again!

Cost: \$85

Wednesday 4th August
6.30pm to 9.30pm 🖱

5. Pasta & Sauce: Part 2 with Rosalie & Connie

Have you mastered 'Pasta & Sauce' with Rosalie and Connie? Well now it's time to take the next step by venturing out into the world of cannelloni, ravioli and tortellini. Rosalie and Connie will emphasise the importance of the texture and thickness of your pasta and the type of filling used.

Cost: \$80

Monday 9th August
6.30pm to 9.30pm 🖱

6. Masterclass: Knife Skills with Jonathan Kemble

This Masterclass will show you the basic techniques required to dice, slice, chop and julienne all types of ingredients. Chef Jonathan Kemble will first take you through knife sharpening, then will share his tips to help you better present your dishes and impress your guests with your culinary skills. The evening is finished by enjoying the results of all your hard work. Don't forget to bring your knife!

Cost: \$85

Monday 16th August
6.30pm to 9.30pm 🖱

7. Northern Chinese Cuisine: Peking Duck with Jonathan Kemble

Discover the secrets behind China's famous national dish, Peking Duck. Jonathan will demonstrate how to prepare and cook the duck to achieve thin, crispy skin and perfectly cooked meat, as well as how to serve it in the traditional style with pancakes and stir-fry noodles. To finish, impress your guests with a classic Chinese restaurant dessert.

Cost: \$85

Wednesday 18th August
6.30pm to 9.30pm 🖱

8. Rustic Italian Bread with Rosalie & Connie

If you're a keen home baker and want to learn how to cook true rustic Italian bread, this is the class for you. Rosalie and Connie will take you on a journey through Italy by showing you how to make a variety of traditional Italian loaves that will have the neighbours knocking on your door.

Cost: \$80

Monday 23rd August
6.30pm to 9.30pm 🖱

9. Easy Entertaining: Dinner Parties with Peta Kerkman

With our hectic work schedules and family commitments, holding a dinner party can often seem like a huge undertaking. In this class Peta will share some of her favourites for quick and easy dinner party food. Learn how to prepare ahead of time to ensure you spend less time in the kitchen and more time with your guests.

Cost: \$85

Wednesday 25th August
6.30pm to 9.30pm 🖱

10. Native Australian Cuisine with Jonathan Kemble

Join Jonathan on a journey through our intriguing Native Australian cuisine. He will share some of his favourite Australian dishes using native meats like kangaroo and emu, and will show you how to use a variety of bush spices including lemon myrtle, bush tomato and wattleseed. A first for our cooking school, this is one class not to miss!

Cost: \$85

Monday 30th August
6.30pm to 9.30pm 🖱

11. Rustic Italian Pizza #2 with Rosalie & Connie

Learn how to make pizza the way it is traditionally made in Napoli, where less is more. Rosalie and Connie will demonstrate the perfect pizza base along with the tastiest toppings using traditional methods and ingredients. Impress your family and friends any night of the week by making pizza the way Italians do!

Cost: \$80

Wednesday 8th September
6.30pm to 9.30pm 🖱

12. Seasonal Spring with Jonathan Kemble

With an abundance of fresh produce simply bursting with colour and flavour, spring is the cook's seasonal feast. Often only a few simple ingredients are needed to make a delicious meal. In this class Jonathan will excite you with some sensational dishes using some of his favourite ingredients including tasty spring lamb, green peas and fresh goat's curd.

Cost: \$85

Monday 13th September
6.30pm to 9.30pm 🖱

13. Easy Entertaining: Fingerfood with Peta Kerkman

Working in a fast-paced restaurant, Peta knows best when it comes to easy fingerfood for the busy cook. She will demonstrate fingerfood that can be prepared ahead of time with flavour and pizzazz. Entertaining your friends and family has never been easier!

Cost: \$85

Wednesday 15th September
6.30pm to 9.30pm 🖱

14. Mushroom Feast with Gwénaél Le Chenadec

Join Gwénaél for the ultimate mushroom lovers guide to dry and fresh mushrooms. Learn how to get the most out of your fungi with different cooking techniques such as stuffing, grilling, sauces and more. Whether it's to be the main ingredient in your dish or to enhance other flavours, mushrooms never fail to impress for breakfast, lunch or dinner.

Cost: \$85

Monday 20th September
6.30pm to 9.30pm 🖱

15. Traditional Risotto with Rosalie

Who better to teach you the key components of a perfect risotto than Rosalie, the purveyor of the finest quality Italian foods. Rosalie will demonstrate that the base of any flavoured risotto should be prepared with great care, from the types of rice used, to the importance of the type of stock and consistency.

Cost: \$80

Wednesday 22nd September
6.30pm to 9.30pm 🖱

16. Beyond the Rind with Gwénaél Le Chenadec

Get your cheese on with Gwénaél in a quest to learn how to cook with your favourite cheese. He will explain the importance of choosing the right cheese to complement your dish as well as advise about temperature control to avoid curdling, stringiness and toughness. Gwénaél will have your tastebuds melting with a Gruyère de Comté torte, a sinful Raclette dish, and delicious French-style 'cheese on toast'!

Cost: \$85

Friday Lunch with Connie & Rosalie

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You'll learn about the importance of good quality ingredients, traditional techniques and some Italian cooking secrets.

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Friday 30th July
12 noon to 2.30pm

Week 1: Truffles 🖱

Truffle salt, truffle salsa, truffle oil, truffle juice, truffle butter – have you ever wondered what to do with them? Truffle products are perfect for winter when fresh truffles are not in abundance. In this class Connie and Rosalie will show you how these products can be used and share their favourite truffle recipes for you to enjoy this winter.

Cost: \$75

Friday 20th August
12 noon to 2.30pm

Week 2: Italian 🖱 Pasticceria

Italy is rich in pastry traditions. Connie and Rosalie will show you the secrets behind their favourite traditional Italian biscuits, cakes and pastries. Please note, this class will feature different pastries to the Italian Pasticceria class in June, for those who would like to come along again.)

Cost: \$75

Friday 10th September
12 noon to 2.30pm 🖱

Week 3: Gnocchi 🖱

Join Connie and Rosalie and eliminate your fears of making your own gnocchi. Learn how to make gnocchi di patate as well as the traditional Roman variety using semolina. Connie and Rosalie will share tips and techniques used to prepare, shape and cook the best gnocchi and will also demonstrate some simple classic sauces. Now you can enjoy home-made gnocchi any night of the week!

Cost: \$75