

calendar 2



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, Peta Kerkman and Sean Cartwright 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 Rosalie and Connie 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. Book early to avoid disappointment.

Classes include lunch and a glass of wine, recipes and wine notes. All classes are hands on.

Terms & Conditions

Bookings confirmed only on receipt of payment.

Classes are non refundable.

Bottega Rotolo will not be responsible for filling a position if you are unable to attend.

Transfers between classes are limited to this calendar only on availability.




Bottega Rotolo reserves the right to cancel classes and refund payment or substitute the advertised chef.

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
-  Some Hands-on
-  No Hands-on

Sponsors



S P A R T A N
ELECTRICAL



magimix

SIEMENS

calendar 2



Monday 3rd May
6.30pm to 9.30pm 🖐

1. Pasta & Sauce with Rosalie & Connie

When it comes to pasta, the Rotolo's motto is 'simple is best'. Come and learn which flour to use when making the perfect pasta, how to achieve the right texture for pasta dough and why kneading is so important. Rosalie and Connie will demonstrate some of their simple classic sauces. This hands-on class will give you the confidence to make the best plate of pasta ever.

Cost: \$80

Wednesday 5th May
6.30pm to 9.30pm 🖐

2. Tapas and Paella with Gwénaël le Chenadec

Explore the fire and passion of Spanish cooking with the aroma of saffron, paprika and garlic. In this class Gwen will demonstrate a variety of classic tapas to impress your family and friends, as well as Spain's signature dish paella - the perfect meal to feed a crowd!

Cost: \$85

Monday 10th May
6.30pm to 9.30pm 🖐

3. 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.

Cost: \$85

Wednesday 12th May
6.30pm to 9.30pm 🖐

4. Northern Chinese Cuisine with Jonathan Kemble

Transport yourself to Beijing with the popular Chinese cooking method *zhao*, or stir-frying. Jonathan will demonstrate essential stir-frying techniques to easily replicate at home, including marinating meats and creating sauces with a perfect, shiny consistency. This class will show you how to transform your stir-fry from a runny, soggy mess into a tasty, traditional dish full of colour, texture and flavour.

Cost: \$85

Monday 17th May
6.30pm to 9.30pm 🖐

5. Spanish Tapas with Sean Cartwright

Tapas is at the very heart of Spain's lifestyle and culture, and is now spreading into our own local bars and restaurants. Join Sean where he will show you how to replicate these popular Spanish small plates at home. Get your friends over, stir up some sangria, and have your own fiesta!

Cost: \$85

Monday 24th May
6.30pm to 9.30pm 🖐

6. Rustic Italian Pizza with Connie & Rosalie

Learn how to make pizza the way it is traditionally made in Napoli, where less is more. Connie and Rosalie 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 26th May
6.30pm to 9.30pm 🖐

7. Moroccan with Gwénaël le Chenadec

A mystical blend of spices, Moroccan cuisine will seduce your senses. Join Gwen and explore the secrets of this exotic region, which is well-known for its traditional pastries, slow-cooked tagine, and beautiful desserts of almond, honey and dried fruits. This gastronomic delight will bring your guests to the shared table to enjoy the rich, aromatic flavours that is the essence of Moroccan cooking.

Cost: \$85

Monday 31st May
6.30pm to 9.30pm 🖐

8. 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 2nd June
6.30pm to 9.30pm 🖐

9. The Perfect Sunday Roast with Jonathan Kemble

With the colder weather comes the comfort of a Sunday roast enjoyed with family and friends, but too often the cook spends long hours in the kitchen. Join Jonathan in reclaiming the relaxed Sunday meal and learn how to cook an effortless roast dinner with all the trimmings, including the perfect roast potatoes, and to top it off the ultimate winter dessert.

Cost: \$85

Monday 7th June
6.30pm to 9.30pm 🖐

10. Modern French with Sean Cartwright

Join Sean in a guide to modern French cuisine using traditional methods and seasonal ingredients. In this class Sean will demonstrate the classic French technique of braising, where food is first sautéed then covered and simmered over a low heat for a long period of time. Popular in the cold winter months and easily prepared ahead of time, this style of cooking makes formal sit-down dinners a breeze.

Cost: \$85

Wednesday 9th June
6.30pm to 9.30pm 🖐

11. 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 simple Tuscan, Emilia Romagna and Apulian breads that will have the neighbours knocking on your doorstep.

Cost: \$80

Wednesday 16th June
6.30pm to 9.30pm 🖐

12. Regions of France: Périgord with Gwénaël le Chenadec

Join Gwen on a journey of Périgord, a region noted for its rich foods including duck, cassoulet, truffles and the popular delicacy foie gras. Périgord is also steeped in tradition, with recipes successfully handed down from generation to generation. Gwen will share some of his favourite dishes from the area, so you can bring a little of South-West France into your own kitchen.

Cost: \$85

Monday 21st June
6.30pm to 9.30pm 🖐

13. Easy Entertaining: Modern Indian with Peta Kerkman

Cooking authentic Indian is often a daunting task for the home cook. Join Peta where she will demonstrate tasty curries, naan bread and a variety of side dishes for you to easily re-create 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 23rd June
6.30pm to 9.30pm 🖐

14. Vegetarian and Vegan with Jonathan Kemble

Vegetarian and vegan meals are often seen as 'different' and challenging but, in essence, are simply everyday meals without meat. Brought up vegetarian as a child, Jonathan will eliminate your fears of cooking without meat, and teach you how to create tasty vego and vegan dishes that everybody – herbivores and carnivores alike – will love.

Cost: \$85

Monday 28th June
6.30pm to 9.30pm 🖐

15. Thai Dinner Parties with Sean Cartwright

Entertain with ease with simple Thai fingerfood in the popular and uncomplicated street food style. In this class Sean will demonstrate how to create a variety of tasty Thai canapés that can be easily thrown together with a few, simple ingredients. Designed to be enjoyed with drink in hand, these 'small bites' are perfect to serve at your next informal dinner party.

Cost: \$85

Friday Lunch with Connie & Rosalie

Come and spend a Friday afternoon with Rosalie and Connie in their 'Cucina Italiana'.

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

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Classes include lunch, a glass of wine, recipes and wine notes.

Friday 21st May
12pm to 2.30pm

Week 1: Our Favourite Lunch Recipes

Join Connie and Rosalie for a lunch of their favourite lunch dishes that are elegant and easy. They will add in their usual tips and tricks used to enhance and excel any dish!

Cost: \$75

Friday 25th June
12pm to 2.30pm

Week 2: Italian Pasticceria

Italy is rich in pastry traditions. Connie and Rosalie will show you the secrets behind a range of traditional Italian biscuits, cakes and pastries that are sure to satisfy any sweet tooth!

Cost: \$75