



calendar 4

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...

Ali Seedsman and Gwénaél le Chenadec never fail to impress with their international repertoire of recipes that can be created at home.

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

Fridays in Italy 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 an Italian region 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. The classes are all hands on.

Terms & conditions

Bookings confirmed only on receipt of payment.

Classes are not 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

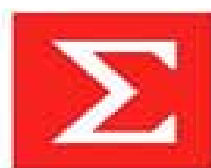
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www.bottegarotolo.com.au

Key to class content

-  Hands-on
-  Some Hands-on
-  No Hands-on

Sponsors



S P A R T A N
ELECTRICAL



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SIEMENS

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FINE FOOD & WINE MERCHANTS

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European cheese
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Monday 12th October
6.30pm-9.30pm 

1. Spanish Fiesta: Tapas & Paella with Gwénaël le Chenadec

Get some Latin heat into your kitchen this summer with Gwénaël's exciting menu of delicious dishes that can be shared. Start with easy tapas that will get your guests feeling the Spanish vibe. A paella for main course to cater for everyone.


Cost: \$85

Wednesday 21st October
6.30pm to 9.30pm 

4. Risotto: The right way 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 for certain risotto, to the importance of the type of stock and consistency.

Cost: \$80

Wednesday 28th October
6.30pm to 9.30pm 

6. The Best of: Summer BBQ with Ali Seedsman

Ali will be putting together some of her best recipes that she has done in past classes. With her passion for seasonal produce & precise cooking techniques to create the ultimate summer BBQ for those hot summer days. Ali will demonstrate various recipes that will enable you to use your BBQ for entree, main and dessert with minimal mess!

Cost: \$85

Fridays in Italy 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 an Italian region and gain the confidence to produce authentic Italian dishes. Book early to avoid disappointment.

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Friday 16th October
12pm to 2.30pm

Regions of Italy: Venice

Join Connie & Rosalie in a celebration of the regions finest staples. With so much to choose from that we all love from rice, polenta and an array of spices and herbs they will combine simple ingredients to create some amazing flavours.


Cost: \$75

Friday 6th November
12pm to 2.30pm

Regions of Italy: Liguria

Liguria is the only Italian region that borders with the sea to the south and the Alps to the north. Connie & Rosalie will take you on a journey to the sea with some beautiful recipes known to the region. They will be incorporating pesto, anchovies, ligurian olive oil and so much more over a crisp class of Vermentino.


Cost: \$75

Wednesday 14th October
6.30pm-9.30pm 

2. The Best of: Ali's Dinner Party Menu's with Ali Seedsman

Ali will be putting together some of her best recipes that she has done in past classes. Impress your guests at your next dinner party with some fabulous new menu ideas. Dinner parties don't have to be an ordeal, nor do they need to take all day to prepare. Here Ali will present some of her favourite recipes that are sure to be show stoppers!


Cost: \$85

Monday 26th October
6.30pm to 9.30pm 

5. Seafood: From the West coast of france with Gwénaël le Chenadec

As he does best, Gwen will cook up a French feast. He will incorporate his favourite seafood typically used on the west coast of France. The region has a plethora of traditional recipes passed down from generations filled with flavour and rich ingredients.


Cost: \$85

Wednesday 4th November
6.30pm to 9.30pm 

7. The Best of: Xmas Celebrations with Ali Seedsman

Ali will be putting together some of her best recipes that she has done in past classes. If you're tired of the traditional Christmas roast turkey, ham and plum pudding, then join Ali as she shows you some exciting dishes that are more suited to the Australian climate. With her ideas, you'll have the makings for some fantastic Christmas dishes!

Cost: \$85

Monday 19th October
6.30pm to 9.30pm 

3. Rustic Italian Pizza with Rosalie & Connie

Learn how to make pizza the way it is traditionally made in Napoli, where less is more. Rosalie & 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



Bottega Rotolo

buon natale

Tartufo bianco

- Fresh white winter truffles from Piemonte, Italy.

Please contact us if you are interested in ordering truffles or if you need more information on 8362 0455 or email info@bottegarotolo.com.au

For those on our mailing list you will be able to be part of our draw to win a truffle dinner for 8 of your friends hosted by Rosalie Rotolo Hassan

Christmas sweets range!

- Our christmas fare will be taking over the shop in December with the freshest range of panettone, torrone, praline & biscuits .

We are delighted to bring a new range of Panettone and Pandoro from not one but four new bake houses. Including Antica Torronese Piemontese, Borsari, Scarpier and Forliano. Also Sicilfrutti for a great range of Torrone and Pistachio cakes.

The Perfect Gift 'Good Taste'

Please enquire about our gift hampers for the perfect Christmas gift or for your special festive occasion.