



# calendar 1

## 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, 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 & 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**  
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# calendar 1



**Monday 1st February**  
6.30pm-9.30pm 🖐️

## 1. Take me to the Casbah: Tagine with Gwénaél le Chenadec

A mystical blend of spices and salty, sweet sensations. The secrets of tagine cooking will be explored for those who enjoy good food. This gastronomic delight will bring your guests to the shared table to enjoy the rich, aromatic flavours that is the essence of tagine cooking.

**Cost: \$85**

**Wednesday 3rd February**  
6.30pm-9.30pm 🖐️

## 2. Culinary Kitchen: Summer Seafood with Ali Seedsman

With her knowledge of produce and cooking techniques, Ali will demonstrate her favourite summer seafood recipes including one of her favourites, Bouillabaisse. She will also bring out some easy classics that never fail in any kitchen.

**Cost: \$85**

**Monday 8th February**  
6.30pm to 9.30pm 🖐️

## 3. A Foodie's Guide to Seasonal Produce: Grilling & Salads with Jonathan Kemble

Jonathan has so much to bring to your seasonal plate with a variety of experience. Ranging from high end city restaurants and hotels to regional fine dining menus, he will guide you to the freshest produce best for grilling and salads to accompany.

**Cost: \$85**

**Wednesday 10th February**  
6.30pm to 9.30pm 🖐️

## 4. Greek Meze: Sharing plates with family, friends and Ali Seedsman

Greek cuisine boasts the importance of sharing the experience of a meal together. Join Ali in creating a Modern Greek Meze for the perfect summer meal with family and friends.

**Cost: \$85**

**Monday 15th February**  
6.30pm to 9.30pm 🖐️

## 5. Rustic Italian Pizza with Rosalie

Learn how to make pizza the way it is traditionally made in Napoli, where less is more. 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 17th February**  
6.30pm to 9.30pm 🖐️

## 6. Thai Food: Flavour & Aroma with Sean Cartwright

Join Sean in a journey through one of his favourite cuisines. He will demonstrate the importance between the balance of aroma, texture and flavour of the ingredients used to construct a dish.

**Cost: \$85**

**Monday 22nd February**  
6.30pm to 9.30pm 🖐️

## 7. The food I love: French Kitchen with Gwénaél le Chenadec

With his passion for creating a French feast Gwénaél will bring out his favourite recipes from home. French cuisine has evolved from social and political change, however Gwénaél does not conform to his peers but on creating simple traditional dishes.

**Cost: \$85**

**Wednesday 24th February**  
6.30pm to 9.30pm 🖐️

## 8. 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**

**Monday 1st March**  
6.30pm to 9.30pm 🖐️

## 9. A Foodie's guide to Seasonal Produce: Seafood with Jonathan Kemble

Join Jonathan in a class that will demonstrate the importance of choosing fresh seafood, how to prepare it and plate up fresh and flavourful dishes.

**Cost: \$85**

**Wednesday 3rd march**  
6.30pm to 9.30pm 🖐️

## 10. Regions of France: Provence with Gwénaél

Provence is a region with a large focus on simple dishes that incorporate seasonal fruit and vegetables. Specialities range from simple salads to stuffed vegetables, or a simple grilled lamb chops with herbs de Provence.

**Cost: \$85**

**Wednesday 10th March**  
6.30pm to 9.30pm 🖐️

## 11. Easy Entertaining: Sous Vide with Peta Kerkman

A method of cooking that is intended to maintain the integrity of ingredients by heating them for an extended period of time at relatively low temperatures. A perfect way to get your meal ready for a dinner party days before as it marinates in the bag and with one drop in the pot and cook.

**Cost: \$85**

**Monday 15th March**  
6.30pm to 9.30pm 🖐️

## 12. 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 & 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: \$85**

**Wednesday 17th March**  
6.30pm to 9.30pm 🖐️

## 13. Modern French with Sean Cartwright

French food can be intimidating to beginners. Join Sean in a guide to modern French cuisine with the base of traditional methods with a dash of signature ingredients.

**Cost: \$85**

**Monday 22nd March**  
6.30pm to 9.30pm

## 14. Celebrating the best of Spain with Sean Cartwright 🖐️

With the Spanish beat heating up our kitchens, Sean will bring out his favourites from all the parts of Spain. He will incorporate ingredients from the North- East such as fresh seafood, Chorizo and fresh fruit and from the South - West ingredients such as rice, saffron and more.

**Cost: \$85**

**Wednesday 24th March**  
6.30pm to 9.30pm 🖐️

## 15. Meals on the go with Peta Kerkman

With work taking up so many hours in the day, coming home to cook is the last thing you want to think about. Peta will bring out some of her favourites that can be whipped up in no time that still emphasize quality and flavour while keeping within budget.

**Cost: \$85**

**Monday 29th March**  
6.30pm to 9.30pm 🖐️

## 16. Foodie's Guide to Seasonal Produce: Autumn Harvest with Jonathan Kemble

Autumn boasts such a large variety of produce from green beans, mushrooms and lobster to exquisite nuts such as pistachio, hazelnuts and chestnuts. Jonathan will make some stunning dishes that will have your guests coming back for more!

**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.

Take a journey to Italy and gain the confidence to produce authentic Italian dishes. Book early to avoid disappointment.

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

**Friday 12th February**  
12pm to 2.30pm

## Week 1: Our favourite Lunch Recipes

Join Connie & 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 12th March**  
12pm to 2.30pm

## Week 2: Italian Preserves & Pickles

Connie and Rosalie will pick out the best of the Autumn harvest to create beautiful pickles and preserves to accompany antipasto, a gourmet panini, or meat and poultry.

**Cost: \$75**