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BOTTEGA ROTOLO
FINE FOOD & WINE MERCHANTS


At Bottega Rotolo we celebrate the traditional and embrace the new. Tantalise your tastebuds with our mix of trusted favourites and fresh contenders. Gain the confidence that will see you a winner in the kitchen amongst friends and family. Book early to avoid disappointment.

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

This calendar, classes are taught by our resident chefs Ali Seedsman and Gwénaël le Chenadec who never fail to impress with their international repertoire of recipes that can be created at home.


Due to popular demand, Connie Rotolo is back with the Italian cooking essentials sharing the secret hints that only a kitchen matriarch can know.

Steph and Louise of The Caterers know how to throw the ultimate party. Join their club and watch this double act perform entertaining magic.

Monday 4th February
6.30pm-9.30pm 
1. Entertaining Greek style - Mezés with Ali Seedsman

In Greece, mezedes are little dishes, that are shared amongst family and friends. They are hot or cold, spicy or savoury, often salty and designed to complement a beverage in similar establishments known as tsipouradiko or ouzeri. Ali will demonstrate various suggestions to serve mezedes to entertain guests for parties and buffet meals.

Cost: \$80
Wine: MDC Vermentino

Wednesday 6th February
6.30pm-9.30pm 
2. Ice Cream & Sorbet with The Caterers


There's nothing like the texture and taste of smooth, creamy sorbet and ice cream. The Caterers will introduce you to a world of exotic desserts and palate cleansing sorbets made quickly and easily with and without the use of an ice cream machine. Artificial flavour, colouring and preservative free; these ambrosial ices will wrap up your next dinner party with wicked success. A shot of Espresso and Marsala to compliment your ices.

Cost: \$80

Monday 11th February
6.30pm to 9.30pm 
3. Winner Restaurant Recipes with Ali Seedsman


Always a favourite, this class will inspire you to create those fabulous restaurant dishes that blow you away when you're eating out. Now you can create them at home! Ali will guide you in a class that teaches some useful tricks of the trade to pull off some spectacular dishes that will impress all your guests.

Cost: \$80
Wine: Bourdeaux Rouge

Wednesday 13th February
6.30pm-9.30pm 
4. Rustic Italian Pizza with Connie Rotolo

Learn how to make pizza the way it is traditionally made in Napoli, where less is more. 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: \$75
Wine: Gary Crittenden Sangiovese

Monday 18th February
6.30pm to 9.30pm 
5. Simple Summer Entertaining with Gwénael


As in Australia, the French cusine in Summer turns into light and refreshing salads and fruit dishes. Gwénael will change his chef's hat and simplify his French heavy habits. Demonstrating some delicious dishes that he enjoys cooking in the Summer and have you sharing a nice glass of wine with your guests rather than slaving away in a hot kitchen.

Cost: \$80
Wine: Chateau Reynaud La Coste

Wednesday 20th February
6.30pm to 9.30pm 
6. Sushi with Ali Seedsman

Sushi is perfect for a cold alternative on those hot summer nights. Join Ali in a hands-on demonstration and learn the secrets of making a crisp and light tempura batter, constructing nori rolls and presenting beautiful fresh seafood. Come and learn these tips and get a feel for making your own sushi confidently at home.

Cost: \$80
Wine: Ashton Hills Three

Monday 25th February
6.30pm to 9.30pm 
7. French BBQ with Gwénael


An often-repeated claim is that the word barbecue is derived from the French language. The story goes that French visitors to the Caribbean saw a pig being cooked whole and described the method as barbe à queue, meaning from beard to tail. Join Gwénael doing what he does best in cooking up a French feast.

Cost: \$80
Wine: MDC Sagrantino

Wednesday 27th February
6.30pm to 9.30pm 
8. School of Fish with The Caterers


If you love fish, but avoid buying fresh whole fish let Steph and Louise change your mind as they demonstrate how to debone whole salmon, classic coulibiac and bouillabaisse. Reap the rewards of cooking with fish that you know is fresh and is prepared the way in which suits your dish!

Cost: \$80
Wine: MDC Vermentino

Monday 3rd March
6.30pm to 9.30pm 
9. The Art of Crêpes with Gwénael


Crêpes originate from Brittany, a region in the West of France. Crepes can be served for breakfast, lunch or dinner and for any course during the meal. Crêpes are usually of two types: sweet galettes made with wheat flour and savoury crêpes made with buckwheat flour. With an amazing variety of fillings that can be prepared in advance when entertaining, Gwénael will demonstrate the key techniques for success when preparing them for your guests.

Cost: \$80
Wine: Bourdeaux Blanc

Wednesday 5th March
6.30pm to 9.30pm 
10. Little Food for Afternoon Tea with The Caterers


Join Steph and Louise for some gorgeous little treats, that will dazzle the guests at your next afternoon tea. In true Caterers style they will take out the fuss of fiddle creations and give you the guidelines for tasty and easily prepared treats that will have your guests wanting more!

Cost: \$80
Wine: Nino Franco Prosecco

Wednesday 12th March
6.30pm to 9.30pm 
11. Successful Dinner Parties with The Caterers

Steph and Louise will show you how to prepare the perfect dinner party to impress your guests while keeping your stress levels low. Easy to make, delicious and impressive nibbles, entree, main and dessert recipes. They will also discuss how to make the perfect cheese platter using some of Bottega's delicious cheese.

Cost: \$80
Wine: Adet Bourdeaux Rouge

Monday 17th March
6.30pm to 9.30pm 
12. Traditional Paella with Gwénael

Originally a dish from Valencia, Spain, where it is traditionally eaten on Sundays, there is an old story of how the Moorish Kings' servants created rice dishes by mixing the leftovers from royal banquets in large pots to take home. Gwénael will give you the key points to making any kind of Paella that will concentrate on the most important part of the dish; the rice and the stock. This intensely flavoured and vibrantly coloured dish will bring your guests together.

Cost: \$80
Wine: Gary Crittenden Rosato

Is there anything missing from your plate?

Please write to info@bottegarotolo.com.au or To the Plate 7 Osmond Terrace Norwood SA 5067 if there are any classes that you can suggest for our chef's to conduct in 2008.

The Perfect Gift 'Good Taste'

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

Bottega Rotolo Specialist food & wine merchants
Australian farmhouse cheese
European cheese
Italian speciality foods

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JOSEPH



magimix

KEY TO CLASS CONTENT

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

Private classes available from \$999 per session for a maximum of 14 people

Book now for corporate or staff cooking classes.

Gift Vouchers Available

Please note:

Bookings made only on receipt of payment.

Classes are not refundable.

Bookings may be transferred to another person.

Transfers between classes are limited to this calendar.

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



Bottega Rotolo
vino

wine · education · experience

Saturday Wine Tasting
@ Bottega Rotolo
between 11am to 1pm

