

# calendar 2



**BOTTEGA ROTOLO**  
FINE FOOD & WINE MERCHANTS

**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.

**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 dissatisfaction.

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

**This calendar, classes are**  
taught by our resident  
chefs **Ali Seedsman** and  
**Gwénaél 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 cook-  
ing 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.

**Always wanted to make a**  
perfect espresso? Come  
and Join **Carley from**  
**Monjava Coffee to bring**  
the perfect brew fresh to  
you.

**Monday 5th May**   
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 a delicious red  
capsicum & eggplant roll,  
grilled lamb skewers with  
almond and garlic sauce that  
will make your mouth water.

**Cost:** \$80  
**Wine:** Rallo Nero d'Avola  
& Rallo Grillo

**Wednesday 7th May**   
6.30pm-9.30pm  
**2. Simple Vietnamese**  
**with The caterers**

Famous for its lively,  
fresh flavours and artfully  
composed meals,  
Vietnamese food and  
cooking is the true 'light  
cuisine' of Asia. Steph and  
Louise will demonstrarte  
various Vietnamese dishes  
that are so fresh and easy  
that your guests will be  
asking for more. They will  
entice you with nibbles,  
salad, soup, a traditional  
main course and most  
importantly dessert.

**Cost:** \$80  
**Wine:** Hofstatter  
Gewurztraminer &  
Tedeschi Bardolino

**Monday 12th May**   
6.30pm to 9.30pm  
**3. My Favourite**  
**Ingredients with Ali**  
**Seedsman**

So many quality products  
and not a clue on how  
to use them? Join Ali in  
demonstrating how to use  
a selection of her favourite  
premium ingredients  
ranging from our best  
vinegars, oils, cheeses,  
chocolate and pasta.  
Impress your foodie friends  
with your knowlege  
of quality not quantity  
ingredients.

**Cost:** \$80  
**Wine:** Tedeschi soave &  
Moris Farm Morellino di  
Scansano

**4. Wednesday 14th May**  
**5. Monday 19th May**   
6.30pm to 9.30pm  
**Coffee- 'The perfect**  
**brew' with Carley from**  
**Monjava Coffee**

Coffee is an everyday part  
of our lives that becomes  
a ritual and necessity. For  
those who appreciate the  
taste of a good coffee  
or have become self  
confessed coffee snobs,  
please join Carley from  
Monjava in demonstrating  
the steps of a perfect  
brew at home from start to  
finish. Antipasto and coffee  
will be provided.

**Cost:** \$75

**Monday 26th May**   
6.30pm to 9.30pm  
**6. Exploring the World**  
**of Noodles with**  
**Ali Seedsman**

Hot or cold, served in broth  
or dipped in sauce, noodles  
are so versatile and easy to  
cook. Ali will demonstrate  
how to cook with various  
types of noodles, such as  
egg, buckwheat and wheat  
noodles. Perfect your  
noodle cooking technique  
and have your family and  
friends whirled in a world  
of noodles!

**Cost:** \$80  
**Wine:** Russolo Pinot Grigio  
& Cocci Grifoni Rosso  
Piceno

**Wednesday 28th May**   
6.30pm to 9.30pm  
**7. 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:** Nino Franco  
Prosecco Rustico &  
Zaccagnini Montepulciano

**Monday 2nd June**   
6.30pm to 9.30pm  
**8. Chinese Dumplings**  
**and Soups with Ali**

Fried or steamed for  
soups, eaten as part of a  
meal or on their own  
dumplings are incredibly  
versatile. Ali will have you  
creating a simple chicken  
soup with Water chestnuts  
and fried Ginger, Beef and  
Chive Wonton in Roasted  
Garlic Broth with ease in your  
home kitchen. Ideal recipes  
for the family or dinner party.  
Crowd pleasers for feasting  
or more intimate occasions.

**Cost:** \$80  
**Wine:** Fattoria coroncino  
Bacco & Hofstatter Pinot  
nero

**Wednesday 4th June**   
6.30pm to 9.30pm  
**9. Rustic Italian Bread**  
**with Connie Rotolo**


If you are a keen home  
baker and want to learn  
how to cook true rustic  
Italian bread, this is a  
class for you. Connie will  
demonstrate how to make  
simple pagnotta, Tigelle  
bread originating from  
Emilia Romangna and  
Ciabatta that will have the  
neighbours knocking on  
your door step.

**Cost:** \$75  
**Wine:** Vagnoni Vernaccia  
di S.Gimignano & Vagnoni  
Chianti colli senesi

**Wednesday 11th June**  
6.30pm to 9.30pm   
**10. Winter**  
**Entertaining with**  
**The Caterers**


This is the season in which  
food has to be warming  
and satisfying as well as  
inspirational. Come and  
join Steph and Louise for  
some inspiration using all  
the great seasonal food  
that winter has to offer. Fill  
your guests with indulgent  
comfort food and a nice  
glass of red that will take  
their minds off the cold  
dreary weather.

**Cost:** \$80  
**Wine:** Tedeschi S.Rocco &  
Dorigati Pinot Grigio

**Monday 16th June**   
6.30pm to 9.30pm  
**11. Winter in Provence**  
**with Gwénael**

In the south of France  
when the summer tourists  
no longer crowd the  
beaches of the Riviera or  
walk the streets of Nice  
and Avignon, Provence is  
an ideal place to spend a  
quiet week or two during  
the winter. Join Gwénael in  
show casing the flavours  
of olives, herbs, garlic, salt  
cod, oranges and limes  
to create some delicious  
regional dishes.

**Cost:** \$80  
**Wine:** Braida Dolcetto &  
Terre del Barolo Gavi

**Monday 23rd June**   
6.30pm to 9.30pm  
**12. Moroccan Kitchen**  
**with Gwénael**


Moroccan food is  
renowned for its tantalising  
blend of herbs and can  
invoke exotic images.  
Gwen will demystify  
the flavours of the Kasbah.  
Learn how to create foods  
with exquisite blends of  
spices and excite your  
friends with these vibrant  
flavours at your next  
get-together.

**Cost:** \$80  
**Wine:** Contini Vermentino  
& Contini Cannonau

**Wednesday 25th June**  
6.30pm to 9.30pm   
**13. Gourmet**  
**Vegetarian with**  
**The Caterers**

There is no excuse for  
vegetarian food to be dull  
and stodgy. Steph and  
Louise make a homemade  
potato gnocchi which  
is hard to beat, as is  
mushroom ragu on soft  
polenta. Their Italian ricotta,  
pine nut and caramelised  
onion torte or goat cheese,  
roasted tomato and fresh  
herb tart are also delicious.

**Cost:** \$80  
**Wine:** Rallo Vesco Rosso &  
Torricino Fiano

**Monday 30th June**   
6.30pm to 9.30pm  
**14. Vino de Jerez-**  
**Sherry with David**  
**Ridge**

A presentation to strongly  
emphasise the fascinating  
combos for Sherry, some  
are able to go with food  
like nothing else with 3 or  
4 specific matches, like  
baccala (or oysters) with  
Manzanilla are amongst  
those rare 'perfect  
matches'. Amontillado  
and smoked oysters (real  
smoked oysters) is truly  
wonderful. There is no end  
to the potential to send you  
away completely inspired.

**Cost:** \$80

**Private Cooking**  
**Classes for July**

For the month of July book  
your next corporate event  
or just a gathering with your  
foodie friends for either  
a day or night class and  
receive a \$100 voucher  
for the store to raffle off  
between your guests. First  
in first served. Limited to  
dates and our house chef 's  
availability.



**Bottega Rotolo**  
**vino**  
wine · education · experience

# Single Bottle

Now available at Bottega Rotolo

