

calendar 3



BOTTEGA ROTOLO
FINE FOOD & WINE MERCHANTS

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

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S P A R T A N
ELECTRICAL

SIEMENS

magimix

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 chef Gwénaël le Chenadec who never fail to impress with his 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 August 🖐️
6.30pm-9.30pm
1. Vegetarian Dinner with The Caterers

There is no excuse for vegetarian food to be dull and stodgy. Louise and Steph will show you how to make a delicious and sophisticated 3 course vegetarian meal. With a delicious mushroom rotolo for main course followed by chocolate creme brulee, this class is a winner!

Cost: \$80
Wine: L'astore Filimei & L'astore Krita

Wednesday 6th August 🖐️
6.30pm-9.30pm
2. From the tree to the Table: Cooking with Olive oil with Rosalie Rotolo- Hassan

Dip it, pour it, spread it, drink it! Unlike wine, olive oil is not normally consumed on its own, but rather as a dressing or ingredient in cooking. Join Rosalie for an experience that will change the way you think about olive oil. Learn about the importance of quality in every step of the production process from the fruit to extraction. Learn how to taste oil like an expert and how to use it to enhance any dish.

Cost: \$80
Wine: Cocci Grifoni Pecorino & Castello di Luzzano Carlino

Monday 11th August 🖐️
6.30pm to 9.30pm

3. Regions of France: Alsace with Gwénael

Alsace is situated in mid-eastern to north-eastern France. Gwénael will have your mouth watering in anticipation as he prepares regional masterpieces such as blinis aux cepes, flamiche aux oignons, spatzles (fried little pasta), stuffed duck with mushroom, kugelhopf (french style panetone). By the time he is finished you'll think you're sitting by the Rhone with a glass of riesling.

Cost: \$80
Wine: Bordeaux Blanc & Bordeaux Rouge

Wednesday 13th August 🖐️
6.30pm to 9.30pm

4. New Successful Dinner Parties class #1 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: Zaccagnini Montepulciano & Russolo Pinot Grigio

Monday 18th August 🖐️
6.30pm to 9.30pm

5. New Tagine Magic with Gwénael

A mystical blend of spices and sweet-salty sensations. The secrets of tagine cooking will be explored for those who enjoy good food. Gwénael will demonstrate the tricks and tactics behind the art of slow cooking Moroccan style. This gastronomic delight will bring your guests to the center of the table to enjoy the rich, aromatic flavours that is the essence of tagine cooking.

Cost: \$80
Wine: Vallana Spanna & Ceretto Arneis

Wednesday 20th August 🖐️
6.30pm to 9.30pm

6. Pasta & sauce with Connie Rotolo

When it comes to pasta, Connie'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. Connie will demonstrate some of her simple classic sauces. This hands-on class will give you the confidence to make the best pasta ever.

Cost: \$75
Wine: Sordo Dolcetto & Zaccagnini il bianco di ciccio

Monday 1st September 🖐️
6.30pm to 9.30pm

7. Rustic Italian Pizza class #1 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: \$80
Wine: Critteden dolcetto & Vagnoni Vernaccia

Wednesday 3rd September 🖐️
6.30pm to 9.30pm

8. A Shared lunch with The Caterers

Get the family together for a shared Sunday lunch that can be easily prepared and looks stunning. Starting with a substantial antipasto of homemade dolmades, frittata & more. This class incorporates seasonal Spring ingredients such as grilled quails with verjuice, grapes and walnuts, roast beef fillet, asparagus with hollandaise which will be enjoyed by all.

Cost: \$80
Wine: Critteden Sauv.blanc & Critteden Barbera

Monday 8th September 🖐️
6.30pm to 9.30pm

9. Friends from the sea: Crustaceans & Molluscs with Gwénael

Most shellfish are easy to cook, are rich in minerals and bursting with flavour. Gwénael will explain the importance of what to look out for when buying crustaceans & molluscs from your local fish monger and how to clean & prepare them. Venture into the sea with these mouth watering recipes of scallops beurre blanc puff, moules farcies and a few of his secret treasures that will have you licking your fingers.

Cost: \$80
Wine: L'Astore rosato & Fattoria Coroncino il coroncino

Wednesday 10th September 🖐️
6.30pm to 9.30pm

10. 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 demonstrate various Vietnamese dishes that are so fresh and easy. They will entice you with nibbles, salad, soup, a traditional main course and most importantly dessert.

Cost: \$80
Wine: Hofstatter Gewurztraminer & Critteden Sangiovese

Monday 15th September 🖐️
6.30pm to 9.30pm

11. New Successful Dinner Parties class #2 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 & Tedeschi Bardolino

Wednesday 17th September 🖐️
6.30pm to 9.30pm

12. Rustic Italian Pizza class #2 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: \$80
Wine: Tedeschi Valpolicella & Tasca d'Almerita Regaleali Bianco

Monday 22nd September 🖐️
6.30pm to 9.30pm

13. New 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: Sordo nebbiolo & Rallo "I gruali" Grillo

Book now for corporate or staff cooking classes

- \$999 Per session
- 12 persons Minimum, 14 persons Maximum
- Classes are generally held on Tuesdays or Thursdays depending on the availability of the chef
- Dates are subject to availability or in co ordnance with the running of normal cooking school calendars
- The date is confirmed only on receipt of payment upfront of the total amount. Before the chosen class date.
- Class cuisine can be discussed

KEY TO CLASS CONTENT

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

Please note:

Bookings made only on receipt of payment.

Payment can be made via credit card, direct debit, cash, cheque.

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.