

# calendar 1

february - march 2012



## 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...

Dave Hooper and Ali Seedsman never fail to impress with their international repertoire of recipes that can be created at home. Rosalie and Connie will share the essentials of *La Cucina Italiana* - learn about the importance of ingredients and take home some of their secret recipes. We also introduce **Carlos Astudillo** who may be known to Adelaide restaurant goers as the head chef at "Georges on Waymouth."

**Annabelle Curtis**, a member of the Bottega Rotolo "family" and a classically trained chef who is returning to Adelaide after managing Bottega Rotolo NSW in Sydney.

and, of course, we have **Marion Grasby**, our favourite Masterchef cooking recipes from her new book!



**Wednesday 1st February**  
6.30pm to 9.30pm - \$95.00



### Summer BBQ with Dave Hooper

As the evenings last longer, firing up the BBQ with family and friends is everyone's favourite pastime. Start the evening off with a refreshing summer cocktail and join Dave outside on the terrace as he shares his favourite recipes for the perfect summer BBQ. Learn the simple tricks for making your summer BBQ entertaining a breeze.

**Monday 6th February**  
6.30pm to 9.30pm - \$95.00



### Paella: Food for friends with Carlos Astudillo

Enjoying food in the company of others is at the heart of Spain's lifestyle and culture. Carlos will show you how to create authentic Spanish recipes at home, as well as Spain's signature dish paella - the perfect meal to feed a crowd. Get your friends over, stir up some sangria, and have your own fiesta!

**Wednesday 8th February**  
6.30pm to 9.30pm - \$95.00



### Rustic Italian Pizza with Rosalie & Connie

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

**Wednesday 15th February**  
6:30pm to 9:30pm - \$95.00



### Tales from Le Cordon Bleu, Paris – The recipes that inspired Julia! with Annabelle Curtis

Julia Child graduated from *Le Cordon Bleu*, Paris with *Le Grand Diplôme*, and became an institution and an inspiration for a generation of home cooks. Her influence was the focus of the recent foodie film "*Julie & Julia*." Annabelle has followed the same path and demonstrates some of the incredible recipes that were taught at the famous French School.

**Wednesday 22nd February**  
6:30pm to 9:30pm - \$95.00



### Sushi and Tempura with Ali Seedsman

Sushi has rapidly become an Australian favourite, however few people have taken on the task of preparing this elegant and delicious style of food at home. To impress at your next dinner party, 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 some great tips and get a feel for making your own sushi confidently at home.

**Monday 27th February**  
6.30pm to 9.30pm - \$95.00



### Summer Seafood with Dave Hooper

Join Dave in a class that will demonstrate the importance of choosing fresh seafood, how to prepare it and plate up fresh and flavourful dishes. With his knowledge of produce and cooking techniques, Dave will demonstrate his favourite summer seafood recipes. Dave will also demonstrate some easy classics that never fail - in any kitchen.

**Wednesday 29th February**  
6.30pm to 9.30pm - \$95.00



### 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 and 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.

**Monday 5th March**  
6.30pm to 9.30pm - \$95.00



### "Cheese Expertise!" with Annabelle Curtis

Enjoy ricotta like the Italian's do; warm and straight from the family Cucina! Learn how to make fresh ricotta at home and use it in a never fail cake recipe! Cheese as the last course of a dinner party can make an evening but where do you start? Design superb cheese platters with all the matching condiments and dessert wines.

*More classes on the next page...*

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**Monday 19th March**  
6.30pm to 9.30pm - \$125.00



**"Marion Grasby - Recipes and stories from a Hungry Cook"**  
Marion Grasby does recipes from her book.

Spend a delightful evening with Marion as she demonstrates some of her treasured recipes from her recent book "Marion - recipes and stories from a hungry cook." This promises to be a memorable evening of cooking, chatting and cuisine.

**Tuesday 20th March**  
6.30pm to 9.30pm - \$125.00



**My Favourite Thai recipes with Marion Grasby**

Thai cooking has become a favourite across the globe with its focus on fresh ingredients and fantastic flavour. With Marion's guidance, see how the food fashions and styles from around the world can go hand in hand with Thai cuisines' traditional methods and fresh flavours that are perfect for the modern palate...

**Monday 26th March**  
6.30pm to 9.30pm - \$95.00



**Tastes of Spain: The world of Tapas with Carlos Astudillo**

Explore the fire and passion of Spanish cooking with its tantalising aromas of saffron, paprika and garlic. Carlos will demonstrate a variety of classic and delicious tapas that will have your family and friends asking "Can we have Spanish tonight?..."

## FRIDAY LUNCHTIME CLASS:

**Friday 30th March**  
12.00pm to 2.30pm - \$95.00



**Favourite Lunch recipes with Connie - An Italian Easter**

Connie will teach you the secrets to making traditional Italian Easter dishes. Join Connie for a lunch of favourite and authentic dishes that are both elegant and easy to do. Connie will add her usual tips, tricks and style that is certain to lift and enhance any dish! *Book early to avoid disappointment...*

**Want to learn how to cook something in particular or pick from our cooking class calendar?**

We are happy to design a private class to suit your needs. Get together with your friends or work colleagues for a fun & informative class.

**Corporate cooking classes - add zest to your team!!**




Whisk your team into a frenzy in this challenge to see who has a hidden culinary talent. These classes are fun, busy and hectic at times. They bring a group together like no other activity. It can effectively change the dynamics of a group in a light hearted and open way!



to the  
plate

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### Key to class content

-  Hands-on
-  Demo and hands-on
-  Demonstration

**Sponsors:**

**Fisher & Paykel**



**magimix**

### TERMS & CONDITIONS

Bookings are confirmed only on receipt of full payment. If using a gift voucher, the voucher number is required in order to secure the booking. Bookings are non-refundable. Bottega Rotolo is not responsible for filling a position if you are unable to attend due to changes in work commitments, itineraries, illness or any other reason, but you can of course let someone else of your choice replace you. Transfers to an alternative class are only available if there are sufficient numbers on a waiting list available and willing to take your position(s). Transfers are limited to classes within the same calendar only and are dependant on availability. Bottega Rotolo reserves the right to cancel classes and refund payment at any time, or substitute the advertised chef if necessary.