

talkeat^{drink}

Please find attached the TALK EAT DRINK programme which is held in the demonstration kitchen at SIMON JOHNSON, Alexandria.

The programme includes guest chef demonstrations as well as smaller classes delivered by our in-house chef, Fiona Zielinski, with a focus on more approachable, every day recipes to hone your skills and become the chef you always wanted to be. Fiona will help you breathe new life into your everyday cooking, creating the perfect paella, enticing risottos and decadent chocolate desserts. She will demonstrate basic knife skills and essential techniques to speed up work flow – in every class.

The demonstration kitchen at Simon Johnson Alexandria is available for corporate events and private functions.

Our demonstration kitchen is state of the art and features **Gaggenau** and **Neff** appliances with all of the latest technology including induction cook tops, in-bench steamer and combi-steam oven. Gaggenau is regarded by architects, designers and cooks as the luxury design brand in the field of kitchen appliances. Gaggenau appliances are characterised by their technical innovation, exceptional cooking performance, premium quality materials and the simple elegance of their functional shapes.

Neff has been writing kitchen history with their cooking appliances for over 130 years. Neff is passionate about cooking and has captured this passion with a range of innovative, efficient appliances that are a pleasure to use.

Participants will receive copies of the recipes, a taste of dishes prepared, *10% discount off purchases on the day and guest chef classes will include a selection of wines, to perfectly complement the menu.

**Attendees receive a 10% discount off purchases made on the day of the class
(Discount does not apply to sale items and is not to be used in conjunction with any other offer)*

Tickets for all classes are available from all SIMON JOHNSON Sydney stores and online at www.simonjohnson.com

PLEASE NOTE:

Classes cannot be transferred or money refunded. You may send someone else in your place with prior notice.

Classes are not suitable for participants under the age of 16.

Should we need to cancel or postpone any class we will make every effort to contact those who booked. - in this circumstance you will be offered the choice to re book or a full refund.

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MAY

Thursday 24th May 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Soups, Stocks and Sauces

Stocks and sauces are the cornerstones and foundations for creating beautifully flavoured food. In this class Fiona will take you through how to make different stocks and also the French techniques of hollandaise, béarnaise, veloute and mayonnaise sauces and the tricks behind a good reduction.

Thursday 31st May 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Quick and Spicy

Dinner, lunch or brunch in ten to fifteen minutes for the masses or just for one or two? Fiona will show you how to whip up a few dishes in no time at all using pantry staples from the Simon Johnson larder. You will go home with lots of ideas that will make you look like a pro in the kitchen. No stress!

JUNE

Saturday 2nd June 10.30 – 12.30

ROSS LUSTED, THE BRIDGE ROOM, \$110 (Wine and Food)

After 10 years travelling the globe with Aman Resorts, Ross's great passion for cooking brought him home to Australia to open his new restaurant, The Bridge Room. Before embarking on his latest venture, Ross was Executive Chef of Rockpool, harbourkitchen&bar and Singapore's Mezza9. The Bridge Room has opened to rave reviews.



Wednesday 6th June 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Pastry

Fiona demonstrates all the pastry techniques, sweet, short, puff and how to turn them in to super tasty sweet and savoury treats. This class will help you master the art of the tart!

Saturday 9th June 10.30 - 12.30

DAMIEN PIGNOLET, BISTRO MONCUR, \$130 (Wine and Food)

****Note this class has been re-scheduled****

Damien will use this class to demonstrate his exquisite food from the Woollahra institution that is Bistro Moncur. Featuring traditional food at its best, Damien will show you how to put together a perfect dinner party or lunch for guests. Precise, patient and incredibly knowledgeable Damien presents very concisely ensuring you get the best from his classes.



Wednesday 13th June 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Braises

Get ready for winter with some rich and hearty fare. Join Fiona to learn how to slow cook less popular cuts of meat to melt in mouth stage. Accompany them with perfect polenta made from Il Dominio Polenta and pasta from the SIMON JOHNSON Organic range.

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Wednesday 20th June 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Bread-making

Learn how to make a wide variety of beautiful breads, both sweet and savoury, quickly and easily using different types of flours and raising agents. A very interesting class with some hands on kneading.

JULY

Saturday 7th July 10.30 – 12.30

JAMES VILES, BIOTA DINING, \$110 (Food and Wine)

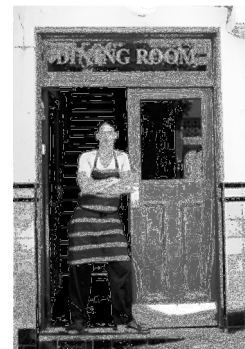
A second class with James to showcase what is exciting about winter produce. Biota Dining was awarded 1 hat in the SMH Good Food Guide. James will showcase his skill with a focus on artisan produce, sourced from local growers and harvested from their own kitchen garden.



Saturday 14th 10.30 – 12.30

COLIN FASSNIDGE, THE FOUR IN HAND, \$110 (food and Wine)

Dublin born Colin Fassnidge has been Head Chef of The Four in Hand Dining Room since October of 2005. Since starting at The Four in Hand, Colin's unique style has seen the Four in Hand hold 1 Chefs Hat for four years and adding the prestigious second hat in 2010.



Saturday 21st July 10.30 – 12.30

JOHN SUSMAN, FISHEADS SEAFOOD STRATEGY and CLOUDY BAY FISH CO.
\$110 (Food and Wine)

John Susman is the one of the most renowned and respected seafood consultants in Australia and is one of the leading suppliers of seafood to the best restaurants. He is a passionate seafood advocate and a pioneer of sustainable fishing practices. This is showcased at the Cloudy Bay Fish Co. his restaurants at Opera Kitchen and Westfields. John will talk about the basics of seafood – buying, handling, storing and preparation.



He will impart his vast knowledge and passion to help you get a few signature dishes under your belt.

Wednesday 25th July 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Gnocchi

Fiona will show you how to make fresh pillows of gnocchi from both semolina and potato and teach you about the different regional sauces to accompany them. In this class you will see what interesting salads and vegetables you can serve with these dishes to balance the flavours and your palette.

AUGUST

Wednesday 8th August 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$85 (Food only)

Chilli Mud Crab and Crustaceans

Learn how to select live crabs and prepare them for this finger licking feast. In addition Fiona will also talk you through the selection of other crustaceans and different ways of prepping, cooking and serving.

Tuesday 7th August 6.30 – 8.30

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SIMON JOHNSON – FRESH TRUFFLES, \$275 (Wine, Champagne and Truffles!!!!)

An evening of pure indulgence. Simon Johnson will host an entertaining ode to the truffle. At this sit down dinner, Simon will bring his incredible knowledge and humour to cook his favourite dishes with the now famous Western Australian Manjimup Black Winter Truffles, often referred to as “black diamonds”. This is an elegant evening not to be missed.



Saturday 11th August 10.30 – 12.30

ANDREW MCKEE & FABIEN BERTEAU, PARK HYATT SYDNEY

Valrhona Chocolate Class, \$110 (Food and Wine)

Repeat Class.

If you love chocolate and want to increase your skill and knowledge then Executive Chef Andrew McKee and Head Pastry Chef Fabien Berteau of the Park Hyatt Sydney are on hand to share their experience with you. Learn the art of using the finest Valrhona Chocolate to transform traditional desserts into elegant masterpieces.



Wednesday 15th August 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Vegetarian Food

Fiona is passionate about vegetables – nutritious and full of flavour. Increase your knowledge on creating really healthy and interesting vegetarian food. Fiona will show how to create a wealth of very creative meals that are all about vegetables.

Wednesday 22nd August 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$55

Knife Skills Class

This is a repeat class.

This is a technical and hands-on class - where all cooking should start.

Bring along your own knife and learn how to sharpen it and hone your skills with slicing, dicing and julienning. You will learn the essential and integral skills of knife techniques that will speed up your work flow in the kitchen and make a real difference to your life.

Wednesday 29th August 10.30 -12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Japanese

Fiona is a regular visitor to Japan and is constantly inspired by their approach to food. She will run through all you need to know to put together your own Japanese-inspired spread. Showcasing some of the Yamato artisan product range while demonstrating the skills behind good Sushi, Sashimi, Tempura, Yakitori and Miso. Fun class with some hands on work.

SEPTEMBER

Saturday 8th September 10.30 – 12.30

ANDY EVANS, SPICE TEMPLE, \$110 (Food and Wine)

Andy Evans, Chef at Neil Perry's Spice Temple, will re-create the beautifully balanced spice-laden food from the Western and Northern provinces of China. Incredible variety, refinement and the best sourced produce come together in this class to create some very memorable dishes.

Wednesday 12th September 10.30 – 12.30



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FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Indian Spices and Curries

Fiona has great knowledge of Indian food thanks to her Fijian/Indian heritage. She will help you identify traditional spices and show how they are used in Indian cooking. You will then learn how to make up your own spice blends to make your curries at home with confidence. You will also learn to make Indian roti and naan bread to really give you a professional edge!

Saturday 15th September, 10.30- 12.30

COLIN BARKER, THE BOATHOUSE ON BLACKWATTLE BAY, \$110 (Food and Wine)

The Boathouse has been a Sydney institution since 1997 consistently turning out high quality seafood dishes. Colin Barker is now at the helm with the philosophy of only serving the best seasonal produce which is prepared with care, respect and deftness. Sourced directly from their own network of suppliers, this is beautiful food.



Wednesday 19th September 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Shellfish

If you ever wanted to know how to cook all varieties of shellfish this is the class for you. From selection to preparation Fiona will guide you through how to cook it perfectly - and of course finish with a feast.

OCTOBER

Wednesday 10th October 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Paella and All Things Spanish Repeat Class

Whether cooking for 4 or 40, indoors or outdoors, this fabulous and colourful Spanish staple is a great dish to wow your friends and family. Discover how to cook it perfectly and how to use traditional speciality ingredients such as Calasparra Rice, La Chinata Smoked Paprika, Chorizo, Ortiz White Anchovies, real Iberico de Bellota Jamon... and taste some of the great regional Spanish cheeses like Manchego and Valdeon!

Wednesday 17th October 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Canapés

Learn to make up beautiful and great tasting canapés for your Spring Party. Fiona will have you brimming with great entertaining ideas and presentation tips.

Wednesday 24th October 10.30 – 12.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$65 (Food only)

Vegetables and Salads

Creating vegetable and salad dishes with a difference always comes back to delicious dressings with great texture and flavour combinations. This is a very colourful class which will broaden your horizons on the sometimes overlooked vegetable – and will showcase the salad as a meal in its own right.

NOVEMBER

Wednesday 7th November 10.30 – 1.30

FIONA ZIELINSKI, SIMON JOHNSON IN-HOUSE CHEF, \$90 (Food and Champagne) Christmas Entertaining

The perfect Christmas Feast. Sip on some bubbly while Fiona takes you through some of the traditional Christmas favourites such as glazed ham with various condiments and a fresh take on some interesting ideas to really impress the family this Christmas. And how to pull it together with ease and style.

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