

KITCHEN WITCH

French Cooking Classes 2009

*Sous l'expertise direction
du Chef Emmanuel MOLLOIS*



Thursday 15th October :

- **BRANDADE de MORUE**
Traditional flavour from Provence. Salted Cod, mashed spuds, olive oil, etc. Makes an addictive combination
- **TARTE aux 3 CHOCOLATS**
Sweet pastry base tart with 3 chocolates

Thursday 29th October :

- **EPAULE D'AGNEAU CONFIT aux EPICES avec RATATOUILLE**
Lamb Shoulder slow cooked with constant basting (confit)
- **PAVLOVA aux FRUITS FRAIS**
Pavlova with fresh fruits

Thursday 5th November :

- **CHARCUTERIE: RILLETES de CANARD, PATE de CAMPAGNE**
Traditional French smallgoods. Uses Duck, Pork, Veal
- **TIRAMISU aux FRAISES**
Strawberry Tiramisu

Thursday 12th November :

- **POISSONS en PAPILOTES avec JULIENNE de LEGUMES**
Fish wrapped and cooked in alfoil (Papillote), which imprisons the flavours within its own juice and prevents it drying out.
- **MON CHEESECAKE avec COMPOTE de MANGUES**
Emmanuel's Cheesecake with Mango Compote

Thursday 3rd December :

- **SAUMON FRAIS a la SAUCE BEARNAISE**
Béarnaise Sauce is a French Culinary Icon, and the perfect match for Salmon
- **MILLEFEUILLE a la FRAMBOISE**
Puff Pastry cake with Raspberry

Bon appétit...

Time: 6pm till 9pm. Cost per class: \$80.00

Buy 5 Classes: get 1 copy of *Et Voila!* by Emmanuel Mollois (Rrp \$45)

Payment must be made at the time of booking

No cancellation accepted within less than 7 days of class

Please note that fish type might differ from the above depending on availability