



PETTAVEL
WINERY & RESTAURANT - GEELONG

COOKING CLASSES 2010

With Executive Chef **Lyndon Betts**

www.pettavel.com

Telephone 03 5266 1120

65 Pettavel Road, Waurin Ponds, Geelong, Victoria



THE AGE
GOOD FOOD GUIDE
2003, 2004, 2005,
2006, 2007, 2008,
2009, 2010

2010 Pettavel Cooking Class Series

Experience a 'hands on' cooking class with Pettavel's Executive Chef Lyndon Betts, then enjoy your culinary masterpieces for dinner with a glass of Pettavel estate grown wine.

		NO. OF PEOPLE	TOTAL COST
PERFECTING PASTA & RISOTTO Learn how to make a basic dough and apply it to various styles of pasta including gnocchi. Create the perfect risotto every time as we share our tips and favourite recipes. Buon appetito!	TUE 6 TH JULY \$100 per person		\$
DIVINE DESSERTS Learn professional techniques for creating your own delectable desserts, to produce a satisfying finale to your meal. Sure to delight those with a sweet tooth!	TUE 13 TH JULY \$100 per person		\$
SLOW FOOD Nothing is as fulfilling as savouring a warm and hearty slow cooked meal in winter. Discover how to get the most out of secondary meat cuts and provide nourishing meals for the whole family.	TUE 20 TH JULY \$100 per person		\$
CREATIVE CANAPÉS MADE EASY A class to bring out the entertainer in all of us. Discover the secrets to preparing your own tasty finger food and create individual sweet and savoury morsels to impress your guests.	TUE 27 TH JULY \$100 per person		\$
SENSATIONAL SEAFOOD Explore the range of quality seafood available in Australia and learn how to source the freshest shellfish. Uncover new recipes to expand your repertoire and dine on your own succulent creations.	TUE 3 RD AUGUST \$100 per person		\$
MELT-IN-YOUR-MOUTH MEAT & POULTRY Learn the fundamentals of buying, preparing and cooking tender meat and poultry. Discover the best ways to appreciate meat and provide the perfect accompaniments to balance flavours.	TUE 10 TH AUGUST \$100 per person		\$
FABULOUS FAST FOOD Don't have time to cook? This is the class for you! Learn time saving tips and recipes from our expert Chef so you can prepare fast and tasty dishes, that will get you out of the kitchen in no time.	TUE 17 TH AUGUST \$100 per person		\$
CLASSIC SPANISH CUISINE Explore the delicious cuisine that the Spanish culture has to offer, preparing dishes that come alive with colour and flavour. Make your own chorizo and learn the art of creating perfect paella.	TUE 24 TH AUGUST \$100 per person		\$

- Please write the number of participants next to each class and secure your position with full payment.
- Classes are conducted between 5.30pm - 9.30pm. Registration with tea/coffee at 5:15pm.
- Class numbers are limited to 15 participants.
- You are required to bring a sharp knife (safely wrapped), an apron and your sense of humour!

TOTAL

	\$
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TO REGISTER

Telephone: 03 5266 1120

Fax: 03 5266 1140

Email: events@pettavel.com

Name Address Suburb

Telephone Email Postcode

Name of friend(s)

PAYMENT OPTIONS (please tick)

CASH CHEQUE GIFT VOUCHER EFTPOS

VISA AMEX DINERS MASTERCARD

Card Number _____

Card Expiry ____ / ____

Cardholder's Name

TOTAL \$ BOOKING DATE ____ / ____ / ____ Signature

TERMS AND CONDITIONS

All bookings are confirmed once full payment is received and receipted. Cheques and gift vouchers must be sent to Pettavel. Cancellations are non-refundable. Pettavel reserves the right to alter or cancel a class without notice. Glasses of wine are not permitted to be taken into the kitchen due to health and safety regulations. All participants must adhere to Pettavel Food and Safety Guidelines. Price includes GST.