



CLASS ACT

BRUSH UP ON YOUR KITCHEN SKILLS WITH A COOK'S TOUR AROUND THE COUNTRY.

COMPILED BY DARIA KURILO

BAKECLUB (NSW)

Ever wonder why your cake didn't rise? Or why your cookies came out hard instead of crispy? Well, experienced author, food editor, cooking teacher and founder of BakeClub, Anneka Manning, is here to help. Offering a six-month program for baking brilliance, Make Me a Baker is a series of hands-on classes, workshops, online forums and at-home projects. It will not only teach you the "how" of baking, but also the "why" as well as give you an insight into the science behind creating these delicious sweet treats. From learning to write your own recipes to substituting ingredients and styling your finished products, you are sure to make any grandma proud.

bakeclub.com.au

BISHOP'S COURT (NSW)

Talented cook Christine Le Fevre runs cooking schools at Bishop's Court, in Australia's oldest settlement, Bathurst. The classes are a popular component of a weekend away and for guests staying at the boutique hotel. Classes can be tailored to the visitors' needs and are a great activity for birthdays, couples weekends and more. Bishop's Court's cooking program has a variety of interesting classes coming up so bookings are advised. Enjoy learning the art of making great coffee on the first Monday of every month or become an expert at using only four ingredients in a recipe, held on the second Tuesday of every month. Other classes include Spice It Up, On The Table in 20 minutes, Cool Comfort Food and Secret Women's Business.

bishopscourtestate.com.au

KOREAN CULTURAL CENTRE COOKING CLASS (NSW)

Get your chopsticks ready as you learn to cook authentic Korean cuisine and experience the differences in regional and seasonal Korean food. Run by popular cooking teacher and caterer Heather Jeong, the small classes are comprised of up to eight students, allowing for a more intimate and insightful experience. From Korean BBQ and chilli pork to classic kimchi and traditional noodles, students will prepare two to three dishes in each class to eat and take home. Also, while indulging in the different regional cuisines, students have the unique opportunity to learn about the fascinating culture of Korea.

koreanculture.org.au

JAMIE'S MINISTRY OF FOOD (NSW)

Jamie's Ministry of Food is a unique and exciting program of cooking classes for people living with Type 2 diabetes. Founded by British celebrity chef and restaurateur Jamie Oliver, the program aims to educate, empower and inspire people to love and enjoy good food. This hands-on cooking school runs for seven weeks for a limit of 12 students and is a great way to connect different people who are living with diabetes. Accredited Diabetes NSW dietitians will also attend three of the classes to answer any nutrition and diabetes-related questions.

diabetesnsw.com.au

SUPERCHARGED FOOD (NSW)

Sydney-based Lee Holmes has written several books on eating healthy and how to supercharge your life through diet, nutrition and lifestyle tips. Having been diagnosed with an autoimmune disease, it has become Lee's passion to make recipes that are simple and use natural ingredients. Offering Supercharged cooking classes, Lee will show you how to make three dishes that are gluten, wheat, dairy, yeast and sugar free, all of which are organic and rich in nutrients. Using wholefood ingredients, attendees will learn recipes that can be easily recreated at home.

superchargedfood.com

WILD SOURDOUGH (NATIONWIDE)

Get back to basics and feel inspired as chef and author Yoke Mardewi shares her knowledge and passion of food and demonstrates how to make delicious and wholesome sourdough bread. Yoke's one-of-a-kind cooking classes run for approximately four hours and all students are encouraged to get involved with the touch, feel and smell of making their own dough from scratch. Yoke also runs lacto fermentation and culturing classes, which teach how to make sauerkraut, kimchi and more. She also offers gluten-free sourdough classes. Based in Perth, Yoke teaches across Australia, and has been for almost 10 years.

wildsourdough.com.au



Let us know about your forthcoming classes by writing to us at Locked Bag 154, North Ryde, NSW 1670 or emailing australiancountry@universalmagazines.com.au

CLOCKWISE FROM ABOVE:

BakeClub's scrumptious sweets; that's the way the cookie crumbles at BakeClub; fresh ingredients at Bishop's Court; Yoke's Wild Sourdough; Lee shows you that you can have your pizza and eat it too (sans guilt) at her Supercharged cooking classes; attendees cook up a storm, and learn a thing or two in the process, at Jamie's Ministry of Food; be immersed in delectable Korean cuisine at a Korean Culture cooking class;



