



Class act

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

Al Dente Cooking School (Vic)

Located at the Oaks Winery in the picturesque Yarra Valley, Al Dente Cooking runs traditional, hands-on Italian cooking classes. Using fresh ingredients, the first-generation Italian teachers at the school will inspire with wonderful secrets of authentic home-style Italian cooking. As it is in traditional Italian families, the best knowledge, tips and tricks are passed down from person to person in hands-on training, rather than through books, and offer the pleasure of sharing rituals. aldentecooking.com.au

The Gluten-Free Cooking School (Qld)

With small classes of just four eager students, The Gluten-Free Cooking School, which is at Closeburn, just outside Brisbane, offers a nurturing environment for those wishing to learn the art of baking their own gluten-free goodies. Those with a sensitivity to gluten will know that, while buying packaged gluten-free items is convenient, it is much nicer (and safer) to make your food from scratch. The classes are totally hands-on and you will quickly master baking. No prior knowledge is necessary, and the pace is set according to the abilities within each class. theglutenfreecookingschool.com

Josophan's Chocolates (NSW)

Chocolate is one of the best discoveries ever made. That's why we love that you can indulge your love of chocolate at workshops and classes held at Josophan's Fine Chocolates in the Blue Mountains town of Leura. From truffle-making to the history of chocolate, you'll find all the information you need to become a chocolate connoisseur. Josophan's creates lovely chocolates using Fair Trade-certified chocolate and fresh flavours, free of preservatives and artificial flavours. josophans.com.au

Casa Carboni (SA)

In the picturesque town of Angaston in the Barossa is the newly opened Casa Carboni Italian Cooking School and Enoteca run and taught by Matteo and Fiona Carboni.

Focusing on the preparation of Italy's traditional food, Matteo uses the Barossa's wonderful seasonal produce fresh from the farmgate. Class sizes range from small, hands-on cooking classes (maximum six people), demo classes with tastings and even a kids' class. Having worked in restaurants throughout Italy, Europe and Australia, Matteo has been an instructor at the celebrated Academia Barilla in Parma, Italy. The Enoteca has a selection of Italian and French wines from small producers and a range of Italian pantry offerings. casacarboni.com.au

Latasha's Kitchen (WA)

Reflecting on many regional cooking styles, cooking classes are held in purpose-designed cooking facilities at Latasha's Kitchen in Leederville. With a wide range of influences throughout south and south-east Asia, Latasha's classes offer friendly, informative classes specialising in cooking with spices. Each class, offered on Monday and Tuesday for beginner or advanced level cooks, covers essential cooking skills, methods and techniques through practical cooking exercises and dish preparation. The general classes run for four hours, with private lessons also available. latashaskitchen.com.au

Cooking With Giovanna (Qld)

At Giovanna's Brisbane Cooking Classes, the aim is to enjoy cooking within a team environment while you develop honest and real cooking skills with a group of friends in the privacy of your own home. Their mobile cooking experience reflects a variety of backgrounds delivering the tastes and experience of many regional culinary traditions. They come to you with all the fresh, exotic ingredients, tools of the trade and a passion for teaching a skill that is not always automatically learned in today's hectic world. cookingwithgiovanna.com.au *46*

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



CLOCKWISE FROM ABOVE: Josophan's Chocolates in Leura holds workshops; learn to make pasta and other Italian favourites at Al Dente; gluten-free goodies from the school at Closeburn; chocoholics delight from Josophan's; Casa Carboni focusses on Barossa produce; cooking with Giovanna in Brisbane; Latasha in her Leederville school.

