

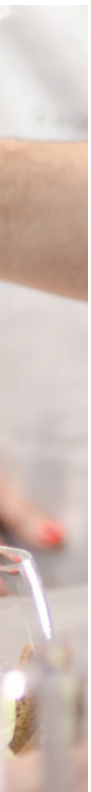
COOKING SCHOOLS



COOKING  
WITH  
CLASS

*Three chefs, three cooking schools. Donna Reeves and Caroline Roessler learn some invaluable culinary tips and techniques as they make and break bread with some of our most talented local cooks. It's a tough job, but someone's got to do it.*





WORDS **DONNA REEVES AND CAROLINE ROESSLER**  
 PHOTOGRAPHY **SAMUEL BERRETTINI (CASA CARBONI),**  
**SAM McGRATH (JACOBS CREEK), BRENDAN HOMAN (FOOD LUDDITE)**

## The course: Casa Carboni Italian Cooking School

**The chef:** Matteo Carboni was raised in Forli, Emilia Romagna in the north of Italy and began to make pasta while he was still a boy at the knee of his nonna Pia. Matteo studied Food Science and Technology at university and has worked in restaurants throughout Italy and Europe. He has travelled throughout Europe discovering the flavours and techniques of world-famous chefs and artisan food and wine producers. He spent five years at the Academia Barilla in Parma where he ran cooking classes, demonstrations and team-building courses. Matteo moved to the Barossa with his wife Fiona and together they run the Casa Carboni Italian Cooking School and Enoteca in Angaston

**The premise:** The promise on Casa Carboni's website is that taking one of Matteo's cooking classes will transport you to Italy for a day – and that promise is kept, in spades. Matteo's intimate classes are a hands-on, tactile experience that equip you with the techniques for making simple, delicious Italian meals – all in a fun and lively environment. The focus is on fresh, seasonal, local produce, sourced mainly from the Barossa Farmers Market – and Matteo's warm and engaging personality keeps the class entertained and involved.

**The setup:** Casa Carboni Cooking School is divided into two parts – the inviting enoteca with its long wooden tables and open shelves stacked with imported natural wines, kitchen accessories and foods. The kitchen is right next to the enoteca and is equipped with Smeg appliances, big stainless steel work benches, pasta makers and an impressive array of cooking utensils. Matteo and Fiona fell in love with the space as soon as it became available and have converted it into a modern but welcoming home for their Italian/Barossan dream.

**The experience:** By keeping class sizes to a maximum of eight people, Matteo ensures you get the most of this cooking experience. Being able to work with an experienced hand when making pasta or gnocchi is invaluable because you get an instant feel for the right texture throughout the whole process – the mixing, the kneading, putting it through the pasta machine. Flour is your friend when you're making pasta and gnocchi and bread – so much more than you could imagine. The real charm of Matteo's cooking classes are the stories he shares – his passion for food, natural and fresh ingredients and simple Italian home cooking is infectious. He's generous with his knowledge and his time and in typically Italian laid-back fashion you never feel under pressure and are transported into a whole Italian mind-set. When the food is prepared and cooked you get to enjoy the fruits of your labour: for our group it was a starter of the Piadina Romagna (Italian flatbread) served with cured meats; Potato Gnocchi with Lamb Ragù; Pumpkin and Bacon Sauce with Tagliatelle and, to finish, Tiramisu. The food is served with wine and you finish with Illy coffee. *Delizioso!*

**The cost:** The hands-on cooking classes are \$185 and include lunch and wine. For a comprehensive list of available classes go to [casacarboni.com.au](http://casacarboni.com.au) or phone 0415 157 669.