

## SEPTEMBER

### TONY CHING

#### FROM CHINATOWN MARKETS TO BLACK PEARL

***Hands On.*** Discover smoked pork hocks, pork neck, ribs and fresh vegetables at the Chinatown market that will add to the benefit of buying locally, where we will buy all your meat and come back to make a slow cooked hocks with a sticky sauce, a ginger braised pork neck and a sweet and sour chilli pork ribs.

**Saturday September 4** **9:30am – 1:30pm** **\$135**

### TONY CHING

#### BASIC ASIAN FOOD FOR KIDS

***Hands On.*** Start of the class is learning about ingredients used in Asian cuisine: such as the soya sauces, fish sauces, vinegars, herbs and dried products. Then you head to the kitchen to make a chicken cashew nut dish, a stir-fried Asian vegetables all served with jasmine rice.

**Sunday September 5**  
**Ages 7 – 9 Years** **9am – 11am** **\$50**  
**Ages 10 – 13 Years** **12pm – 2:15pm** **\$50**

### KRISTIE RICKMAN

#### STICKY DATE - COBBLERS

***Hands On.*** Kristie, formerly of e’cco Bistro and now Queen of Cakes, is back by very popular demand. Come and learn how to make delicious puddings, from a classic sticky date to delicious pie and a cobbler. A cobbler is a traditional baked dish. It consists of a filling which is placed in a large baking dish which is covered by a layer of pastry as a crust. These will be sure to keep the kitchen cosy and put a rosy glow on your family’s cheeks!

**Monday September 6** **6pm – 8:30pm** **\$130**

### WILL STUDD

#### MASTER OF THE WORLD CHEESE

***Demonstration.*** What is it that gives a particular cheese its characteristics and why are not all brie created equal? What do you look for if you want the very best of a specific variety? Where does your favourite cheese come from and how is it made? If you have ever asked yourself questions like these, then this class is for you. Let the ‘Master of Cheese’, Will Studd, share his passion and extensive knowledge about cheeses with a glass of wine and taste the very best cheeses of the season.

**Thursday September 9** **6pm – 8:30pm** **\$130**

### JOHN WAKELING

#### SAUSAGE MAKING

***Hands On.*** Sausage making can be easily mastered at home. Using good quality meat, herbs and spices, you will learn how to make delicious chicken, beef and pork sausages.

**Friday September 10** **6pm – 8.30pm** **\$125**

### TONY CHING

#### CHINESE SOUPS

***Hands On.*** First you will learn why good stock is so important for the Chinese soups. You will be making an Asian roast duck noodle soup based on Asian master stock, Asian vegetable soup with prawn dumplings, chilli and ginger chicken soup and sweet and sour pork soup.

**Saturday September 11** **6pm – 8:30pm** **\$125**

### SOMER SIVRIOGLU

#### HAWKER-STYLE FOOD FROM EFENDY RESTAURANT

***Demonstration.*** This class features hawker-style food, reminiscent of Istanbul’s Grand Bazaar, where Chef will showcase a street hawker style. On the menu is Midye Tava (deep fried mussels with walnut garlic tarator), a contemporary style (signature dish) Kadayifli karides (Kadayif wrapped prawns on muhammara), a Palace cuisine Hunkar Begendi (saltbush lamb shoulder over smokey eggplant puree), and a regional cuisine, home-style pistachio Baklava.

**Monday September 13** **6pm - 8:30pm** **\$140**

### MATT MORAN (OF MASTERCHEF) MATT’S SPRING FAVOURITES

***Demonstration.*** Matt is back with us again by very popular demand with his spring menu of Kingfish served with poached prawn and citrus dressing, a confit duck leg with spring vegetables and hazelnut vinaigrette and a chocolate delice with honeycomb and milk chocolate ice cream.

**Tuesday September 14** **6pm – 9pm** **\$140**

### PAUL LEETE

#### PAUL’S SEAFOOD FAVOURITES

***Demonstration.*** Executive Chef Paul Leete of Sails restaurant in Noosa Heads represents the very best in Modern Australian cuisine; his food is creative while keeping a strong focus on fresh seasonal produce that compliment Queensland climate. He will be cooking with a fresh, simple approach to seafood from his new cook book.

**Friday September 17** **6pm – 9pm** **\$140**

### PAUL WILDERBEEK

#### ORGANIC SPROUTED & MULTIGRAINED BREAD

***Hands On.*** Paul is an artisan baker and teacher. Paul will teach you about sprouted bread and multigrain bread. He will touch on ancient grains with a lesson on kamut, emmer, spelt and other flours that will be available to us during that month.

**Saturday September 18** **9am – 12pm** **\$125**

### BECKY LEE

#### BAKING MUFFINS FOR KIDS

***Hands On.*** Learning to cook helps develop creativity, skills, friendships and teamwork; but more importantly, it’s a lot of fun. The kids will learn about different ingredients and how to prepare and follow simple recipes involving measuring, mixing and baking. Becky is an expert in making cakes, a specialist in pastillage, won gold medals at culinary competitions, and now is a pastry chef at Hospitality Training Association Together the kids will bake a range of lovely muffins such as a blueberry, a chocolate chip, a feta and spinach, and a roast vegetable muffins with chutney and caramelised onions.

**Sunday September 19**  
**Ages 7 – 9 Years** **9am – 11am** **\$55**  
**Ages 10 – 13 Years** **12pm – 2:15pm** **\$55**

### BELINDA TUCKWELL (MA MENSA RESTAURANT) SLOW FOOD

***Hands On.*** Belinda is head chef at Hastings Street’s Italian favourite, “Ma’Mensa”, believes in the slow food movement and the enjoyment of excellent foods and wines. She will be with us to share her knowledge of how to slow cook pork belly, green pestos and baking ciabatta bread all to enjoy with Italian wines.

**Monday September 20** **6pm – 8:30pm** **\$130**

### PATRICK & DANIELE DENNIS

***PETIT FOURS SAVOURY AND SWEET***  
***Hands On.*** Petit Fours are small assorted desserts generally eaten at the end of a meal or served as part of dessert. Petit Fours usually consist of tiny cakes covered in glacé icing, fondant, small éclairs or tartlets. You will be making assorted petit fours with Patrick and Daniele.

**Tuesday September 21** **6pm – 8:30pm** **\$130**

### DAMIEN PIGNOLET (OF MASTERCHEF) SALADES

***Demonstration.*** Damien Pignolet has made his name with immaculately prepared and simply presented food inspired by French classical and provincial cooking. Damien is keen to pass on his knowledge of the techniques and methods he has honed over the years. He will be making a bistro Moncur mozzarella salad, a duck salad Chinoise and a rock melon and raspberry salad with honey and passion fruit.

**Wednesday September 22** **6pm – 8:30pm** **\$140**

### MIRKO GRILLINI

#### PASTA MAKING: TORTELLINI, GNOCCHI AND TAGLIATELLE

***Hands On.*** Mirko will show you how easy it is to craft these wholesome classics, tortellini, gnocchi and tagliatelle, from scratch. You will be mixing the dough, kneading and shaping your own. Mirko will inspire you with a few easy sauces for a satisfying meal with the family.

**Friday September 24** **6pm – 8:30pm** **\$130**

### TONY CHING

#### COMPLETE KITCHEN CONFIDENCE: KNIFE SKILLS

***Hands On.*** Knife skills are essential, as you need to be comfortable with the most important tool in the kitchen. In this class, you will learn and practice the correct cuts of vegetables: dice, mince, brunoise, julienne and much more. Plus, you will learn to how choose a knife that best suits your hand and needs. There will also be tips on how to keep your knife sharp, safe and well maintained. Lastly you will finish with preparing a meal incorporating your newly acquired skills.

**Saturday September 25** **9am – 12pm** **\$125**

### TONY CHING

#### KIDS ASIAN NOODLES

***Hands On.*** Asian noodles come in many different varieties. Noodles are a very important part of Asian cooking. You will learn about glass, egg, ramen, rice sticks and vermicelli. Learn about stocks and make noodle poached pork dumpling soup, a Singapore fried noodles and finish with open steamed chicken wontons with a black vinegar and soya dressing.

**Sunday September 26**  
**Ages 7 – 9 Years** **9am - 11am** **\$50**  
**Ages 10 – 13 Years** **12pm – 2pm** **\$50**

### PHILIP JOHNSON

#### DINNER PARTIES E’CCO STYLE

***Demonstration.*** Acclaimed Brisbane chef Philip Johnson from e’cco bistro will showcase some recipes from his new book, *Eating In - Food to share from the e’cco kitchen.* Whether you’re hosting a big night in, long Sunday lunch or casual weeknight dinner, Philip will share an insider’s view on how to create restaurant inspired meal in the comfort of your own kitchen, offering some simple menu ideas and party planning advice.

**Monday September 27** **6pm – 8:30pm** **\$140**

### BRENT FARRELL

***Hands On.*** This is your chance to learn the cooking technique of sous vide that is taking over the culinary world. Sous vide involves slow cooking vacuum-sealed food at a consistent, low temperature. The menu is buttermilk poached Barramundi with tomatoes, double smoked bacon and peas, slow cooked hen egg, Jamon, truffle fried toast and poached asparagus.

**Tuesday September 28** **6pm – 8:30pm** **\$130**

### SALLY LYNCH

#### PAELLA

***Hands On.*** Come and saturate your senses and enjoy cooking this Spanish dish, “the paella’, with Sally using local seasonal fresh produce, saffron, calasparra rice and spices. Come and capture the spirit of these dishes, perfect for entertaining family and friends.

**Wednesday September 29** **6pm – 8:30pm** **\$130**

## OCTOBER

### DEBBIE AND GRAEME MCINTOSH (CUISIPRO) CUISIPRO COOKWARE ‘FREE’ ONE ON ONE 30MIN DEMONSTRATION

***Hands On.*** Choosing and investing in quality cookware can be a daunting task. In this hand-on demonstration you’ll be road testing the cookware yourself, the only way to know if cookware is up to your standards. Debbie and Graeme will be on hand to answer any questions and help expand your knowledge of cookware from what pieces and technology to look for, through to nifty tips and techniques. The Cuisipro cookware range, new to Australia is now available at Black Pearl and we think you’ll be as impressed as we are. Please note places are limited and bookings must be made through the retail shop.

**Saturday October 2 & October 9** **10am – 2pm** **FREE**

### ANDREW MCKENZIE

***PARENTS & KIDS BREAKFAST***  
***Hands On.*** In this fun class, kids and parents, whether with mum or dad, team up to learn and cook breakfast together. A fast and easy breakfast menu that can be recreated for the whole family any morning. You both will be making poached eggs with Hollandaise sauce and eggs Benedict with English muffins.

**Sunday October 3** **9am – 11:30am** **\$150 one adult and one child**

### MIRKO GRILLINI

#### PASTA MAKING:

#### TORTELLINI, GNOCCHI AND TAGLIATELLE

***Hands On.*** Mirko will show you how easy it is to craft these wholesome classics, tortellini, gnocchi and tagliatelle, from scratch. You will be mixing the dough, kneading and shaping your own. Mirko will inspire you with a few easy sauces for a satisfying meal with the family.

**Tuesday October 5** **6pm – 8:30pm** **\$130**

### JULIAN LLOYD

#### RICK STEINS SEAFOOD FAVOURITES FROM HIS HEAD CHEF AT BANNISTERS

***Demonstration.*** Julian from Bannisters, a unique boutique hotel located on the cliff tops above beautiful Mollymook Beach on the South Coast, NSW is here to cook from Rick’s cook books with two entrees of prawns with crispy garlic and chilli, marinated tuna with passionfruit, chilli and coriander and a main course of the divine “bourride” (seafood stew) of clam, salted cod, snapper, whiting and prawns.

**Wednesday October 6** **6pm – 8:30pm** **\$140**

### SHANE DELIA

#### MAHA BAR MELBOURNE A LITTLE BIT OF MAHA MAGIC, MIDDLE EASTERN FOOD 2010

***Demonstration.*** Shane Delia is one of Melbourne’s most innovative young Chef. Opening his much awarded first restaurant Maha Bar and Grill in February 08 and has excited diners with his fresh Mediterranean approach to Middle Eastern cuisine. Shane is a familiar face on Ready Steady Cook. Shane will be cooking oysters kataifi, lamb shoulder served alongside quince cous cous and “fattouche”, a rustic salad from the Middle-East and Sweet corn.

**Monday October 11** **6pm - 9pm** **\$140**

### TRENT ROBSON

#### CLASSIC FRENCH DISHES FROM

#### LA BELLE EPOCHE RESTAURANT

***Demonstration.*** Trent recently taken up the Head Chef position at Belle Époque in Fortitude Valley where he creates authentic, but inventive French bistro food. You will have the chance to taste his fantastic French classic menu here at Black Pearl.

**Tuesday October 12** **6pm - 8.30pm** **\$130**

### TRISH O’REILLY

#### FISH & CHIPS AND GREEK STYLE BABY OCTOPUS

***Hands On.*** The master of seafood is back with us again. This time Trish will be teaching you how to make the perfect beer batter and how to grill and make a pancho crumbed fish, with French fries. A crunchy Greek style baby octopus with preserved lemons and aioli will also be taught.

**Wednesday October 13** **6pm - 8:30pm** **\$130**

### JOHN WAKELING

***Hands On.*** Discover the wonder of choux pastry. Learn how to make delicious éclairs, filled with vanilla cream and topped with luscious melted chocolate sauce and decorated with threads of caramel. Be thrilled and inspired by making your own croquembouche.

**Friday October 15** **6pm - 9pm** **\$130**

### PAUL WILDERBEEK

#### GERMAN BREADS

***Hands On.*** Making healthy German black bread at home just got easier when you have Paul to guide you through all the basics. You will be baking a light and a dark Rye bread which is a type of bread made with various percentages of flour from rye grain, it can be light or dark in colour and strong in flavour. Great with mustard, cheese, cold smoked meats and anything pickled!

**Saturday October 16** **9am - 12pm** **\$120**

### PATRICK AND DANIELE DENNIS

***Hands On.*** In Paris, if you go to a fine French restaurant, you may find miniature macaroons among the petit-fours. These beautiful treats are becoming more and more popular in Australia. How to cook these delicate almond meringue treats is a mystery to most people, but Patrick and Daniele are here to show you how.

**Wednesday October 20** **6pm – 9pm** **\$130**

### BRUNO RICHEUX

#### FRENCH TERRINE AND PÂTÉ

***Hands On.*** Terrine and Pâté are traditionally French. Originally intended as a way to preserve meats before the advent of refrigeration, they are prepared today for their distinctive and divine flavours. Bruno will teach you how to make a country style terrine and a duck liver pate.

**Friday October 22** **6pm – 9pm** **\$130**

### TONY CHING

#### COMPLETE KITCHEN CONFIDENCE: FILLETING AND GRILLING

***Hands On.*** Tony continues to show you the tricks of the trade: this time with a filleting knife. He will teach you the skills of filleting fish, chicken and meat. Then you will be shown the essential techniques of how to grill them properly. Bring your own filleting knife and the desire to become the filleting master in your domain!

**Saturday October 23** **9am – 11:30am** **\$125**

### BECKY LEE

***FUNKY CUPCAKES FOR KIDS***  
***Hands On.*** From basic to more advanced, we’ve got everything from decadent chocolate muffins to healthy ones. Tasty, fun to decorate with funky icing and easy to follow recipes, funky cupcakes is all about putting fun into your decorations. The kids will get creative or even silly with their cupcake creations.

**Sunday October 24**  
**Ages 7 – 9 Years** **9am – 11am** **\$55**  
**Ages 10 – 13 Years** **12pm – 2:15pm** **\$55**

### KRISTIE RICKMAN

***IDEAS FOR KID’S PARTY***  
***Hands On.*** Kristie, formerly of E’cco Bistro and now Queen of Cakes, is back by very popular demand. Do you dread coming up with ideas for your child’s birthday party? Learn some ideas for simple but effective decorating when choosing a theme, whether it be ‘under the sea’, ‘jungle’ or whatever your child’s current obsession is. Learn how to make sweets to impress all the kids. Kristie is here to pass on her knowledge to show how these little creations can look fabulous for your kids’ parties.

### GLEN BARRATT

***Hands On.*** Tapas is the name of a wide variety of appetizers or snacks in Spanish cuisine. They may be cold or warm, such as grilled sardines in vine leaves, tortilla patatas, Ortiz anchovies, deep-fried piquillo peppers stuffed with salt cod and Jamond Iberico with olives.

**Wednesday October 27** **6pm – 8:30pm** **\$130**

### JOHN WAKELING

#### SAUSAGE MAKING

***Hands On.*** Sausage making can be easily mastered at home. Using good quality meat, herbs and spices, you will learn how to make boudin blanc, pork and lamb sausages.

**Friday October 29** **6pm – 9pm** **\$125**

### KURMA DASA

***VEGETARIAN WORLD FOOD***  
***Demonstration.*** Kurma Dasa has been writing cookbooks, teaching students around the world and hosting international TV shows. Kurma’s vegetarian cuisine continues to attract food-lovers from all cultures with its exotic flavours, delicate spices, nutrition and taste. On the menu is pan-seared chilli and tamari-glazed fresh panir cheese steaks, served with barbequed asparagus on a bed of sweet potato mash with rocket salad, soft, cashew-studded steamed semolina breads (Rawa Idli), served with hot-and-sour Toor Dal (Sambar) and fresh coconut chutney, and Moghul-inspired saffron spicy rice, served with Saudi Baharat-scented chickpeas and mixed greens (Hoummos bi Sabanik).

**Saturday October 30** **6pm – 9pm** **\$140**

### JOHN WAKELING

***Hands On.*** Sausage making can be easily mastered at home. Using good quality meat, herbs and spices, you will learn how to make delicious sausages of chicken, beef and pork.

**Sunday October 31**  
**Ages 7 – 9 Years** **9am – 11am** **\$60**  
**Ages 10 – 13 Years** **12pm – 2pm** **\$60**

## NOVEMBER

### BABAK HADI

***CHEESES OF FRANCE AND ITALY***  
***Demonstration.*** We travel from France to the Italian Alps to find the best and most amazing cheeses available. Babak will compare the two countries renowned for their cheeses, and discuss cheese types and characteristics. You will also learn how to select, care for, cut, wrap and store your cheeses.

**Wednesday November 3** **6pm – 8pm** **\$65**

### PAUL WILDERBEEK

***WORKING WITH SPELT FLOUR***  
***Hands on.*** Is there a secret to using whole spelt flour in bread baking and fruity bread? Discover the ease of working with spelt as Artisan baker Paul to teach us that spelt flour has a sweeter and nuttier flavour, is easily digestible and has a higher protein content than wheat and is ideal for all types of bread. You will be tasting the hot bread with organic butter,Hill Farm jams and chutney.

**Saturday November 6** **9am – 12pm** **\$120**

### ANDREW MCKENZIE

***CHRISTMAS LUNCH WITH PARENTS AND KIDS***  
***Hands On.*** Whether you love traditional festive fare or a simple lunch, we have devised a simple menu that will keep everyone happy. Roasted chestnut stuffed quail with Yorkshire pudding, roasted seasonal vegetables and true gravy. For dessert is a roly poly jam pudding, which is a flat-rolled suet pudding, which is then spread with jam, rolled up, baked and served with cream.

**Sunday November 7** **9am – 11:30am** **\$150 one Parent and one child**

### TONY CHING

#### BBQ CLASS

***Hands On.*** You will be amazed at the versatility of BBQ cooking. Tonight, Tony takes you on a BBQ trail as you cook the perfect steak, find out how to use fresh fish and make a mouth-watering char-grilled chicken accompanied by fresh salads. Dressings, marinades and condiments can turn an ordinary meal into something special. Learn what products you need to have in your pantry to achieve this.

**Monday November 8** **6pm – 9pm** **\$130**

### TRISH O’REILLY AND GUEST OYSTER SHUCKER

***OYSTER SHUCKING, DRESSING AND COOKING***  
***Hands On.*** How to shuck and cook a live oyster the easy way! Oysters have become associated with wine, beer, champagne, extravagance and romance. We have collected some great recipes for you to serve, cook, smoked and dress them. You will have the chance to learn how to shuck your own oysters. Trish will teach you everything you want to know about oysters

**Tuesday November 9** **6pm – 8:30pm** **\$125**

#### BABAK HADI

***TRIVIA NIGHT***  
***Demonstration.*** Black Pearl epicurean Babak Hadi hosts a quiz evening to stimulate palate and mind. Each table forms a

**Friday November 19**  
 6pm – 8:30pm \$130  
 and fish at home in a wok or a smoking box.  
 poultry. Learn how to smoke your chosen meat, poultry  
 popular as it adds an interesting flavour to meat, fish and  
 preserving fish or any other meats for that matter. It is  
**Hands On.** Smoking is one of the oldest methods of  
**SMOKING YOUR MEAT AND FISH FOR CHRISTMAS**

**Thursday November 25**  
 6pm – 8:30pm \$125  
 Spiced Orange Slice.  
 and Yoghurt Dip with Mastic, Zahhouk (Eggplant Salad) and  
 dishes of Spiced Couscous, Berbere Chicken, Beetroot  
 and Chef Glen from Restaurant Two will cook Moroccan  
 Ian will give you a comprehensive introduction to spices  
 spice and herb experts. In this Moroccan Spice class,  
**Demonstration.** With over 40 years in the spice business,  
**MOROCCAN SPICE**

**Wednesday November 17**  
 6pm – 8:30pm \$130  
 fried toast and poached asparagus.  
 smoked bacon and peas, slow cooked egg, Jamon, truffle  
 is butterflick poached Barramundi with tomatoes, double  
 sealed food at a consistent, low temperature. The menu  
 culinary word. Sous vide involves slow cooking vacuum-  
 cooking technique of sous vide that is taking over the  
**Hands On.** This is your chance to learn from Brent the  
**SOUS VIDE AT HOME**

**Monday November 22**  
 6pm – 9pm \$130  
 you need to have in your pantry to achieve this.  
 ordinary meal into something special. Learn what products  
 salads. Dressings, marinades and condiments can turn an  
 mouth-watering char-grilled chicken accompanied by fresh  
 the perfect steak, find out how to use fresh fish and make a  
**Hands On.** Tonight, Tony takes you on a BBQ trail as you cook  
**BBQ CLASS**

**Tuesday November 16**  
 6pm – 8:30pm \$125  
 very soon.  
 cooking up some very interesting dishes. Menu coming  
 Journey through different regions of Vietnam and will be  
**Hands On.** Sally is back to take you on another culinary  
**Vietnamese Street Foods**

**Monday November 21**  
 9am – 11am \$55  
 12pm-2:15pm \$55  
 Ages 10 – 13 Years  
**TONY CHING**

**Sunday November 14**  
 9am – 1pm \$140  
 great local and international cheeses served with wines.  
 makes it unique. This course also offers a range of some  
 It is very easy to make and being able to cook this cheese  
 Halloumi has become a very popular cheese in recent years.  
 the difference between brie, camembert and triple cream.  
 grow the white mould and then wrap and mature. Discuss  
 fresh Barabard organic milk into a brie, take it home to  
**Hands On.** At this course you will gently mould the

**Sunday November 27**  
 9am – 11am \$55  
 12pm-2:15pm \$55  
 Ages 10 – 13 Years  
**TONY CHING**

**Saturday November 13**  
 12:30pm – 3pm \$140  
 ethical and sustainable farming practices.  
 passionate growers who embrace the ideas of organic,  
 finest quality ingredients, sourced locally from reputable,  
 (regional) distinctiveness. Justin brings together the  
 Because and Etch restaurant with his focus on Terroir  
 demand. The class will feature his signature dishes from  
**Demonstration.** Justin is back with us by very popular  
**JUSTINE NORTH (OF MASTERCHEF)**

**Saturday November 20**  
 9am – 11:30am \$125  
 cook.  
 backbone for your cooking and is a must for any serious  
 making. Being able to make a good stock will provide the  
 caramelising, skimming, reducing, deglazing and sauce  
 making involves many techniques such as roasting, prising,  
 such as making stocks and sauces. The process of stock  
**Hands On.** You will focus on gaining essential skills  
**STOCKS AND ROASTING**

# BLACK PEARL

E P I C U R E

## COOKING SCHOOL



# COOKING PROGRAM

September 2010 to March 2011

**TONY CHING**  
**COMPLETE KITCHEN CONFIDENCE:**  
**STOCKS AND ROASTING**

**HOW TO BOOK**  
**ONLINE BOOKINGS**  
 Go online [www.blackpearl.com.au](http://www.blackpearl.com.au)  
 Via email [cooking.school@blackpearl.com.au](mailto:cooking.school@blackpearl.com.au)  
 By phone 07 3257 2144

**TERMS AND CONDITIONS**  
 Classes fill quickly so book early.  
 Full payment is required to confirm your place.  
 Bookings are confirmed on receipt of payment.  
 Confirmation will be posted or emailed.  
 We do not credit “no shows”.  
 Cancellation or transfer to another class is acceptable with two  
 weeks’ notice, sickness on the day, a replacement is acceptable.  
 While we can’t offer refunds we are happy for you to send someone  
 in your place.  
 Closed shoes must be worn during “Hands On” classes.  
 Black Pearl aprons are for sale on request  
 Check our web site for extra classes, changes, guest chefs and  
 important class details and culinary travels.  
 Please check the expiry date on Gift Voucher as expired Voucher  
 will not be accepted. In the event that an expired voucher is used  
 payment in full will be required. Voucher must be presented on the  
 day of the class. Expired Gift Vouchers are not to be used on line.

**CLASS VENUE**

- All classes (except BBQ classes) are held at  
**Black Pearl Epicure**  
**36 Baxter Street, Fortitude Valley Qld 4006**
- BBQ classes are held at  
**The Jubilee Hotel**  
**470 St Paul’s Terrace, Fortitude Valley Qld 4006**

**CORPORATE AND PRIVATE CLASSES**

- “Hands on” or “Demonstration”
- A Dinner Menu - with Brisbane’s leading chefs
- Barbecue classes
- Culinary classes with Babak Hadi

**GIFT VOUCHERS**  
**NOW AVAILABLE ONLINE**

**Saturday December 4**  
 9am – 1pm \$140  
 great local and international cheeses served with wines.  
 for this cheese. This course also offers a range of some  
 all finished. Leave all the strict Cheesemaking rules behind  
 just add starter, rennet cut, cook and hoop and salt and it’s  
 labnah. Then to make a very simple table cheese, to the milk  
 as a simple fresh lactic spread and even make your own  
 cheese into a gourmet marinated feta, leave some to use  
**Hands On.** This cheese has multiple uses for when you  
 take it home. From the one batch of milk, turn a single

**Thursday December 2**  
 6pm – 8:30pm \$130  
 and Churros with Hot Chocolate.  
 long remembered by your guests for your fantastic hors  
 With John as your guide your cocktail parties will be  
 croutons with toppings and choux pastry with egg fillings.  
 crab and chive, smoked salmon pillow, tartlets Florentine,  
**Hands On.** Tapas is the name of a wide variety of  
 appetizers or snacks in Spanish cuisine. They may be cold  
 mussels, skewers of white anchovies, peppers and olives

**Monday November 29**  
 6pm – 9pm \$130  
 pasty, mince tarts and Christmas puddings is just the beginning.  
 year. Now is the time to start getting your fruit soaking! Preparing your  
**Hands On.** Take the pressure off your Christmas desserts this  
**CHRISTMAS PARTY PREPARATIONS**

**Saturday November 27**  
 9:30am – 12pm \$130  
 mustards on crusty toasted sliced bread.  
 tenderloin in cloth and grill. Serve with some rice hot or mill  
 a sparkling BBQ sauce. Salt-crust your premium beef  
 pork shoulder with a dry rub of oregano, garlic, sage and  
**Hands On.** Learn to trim, debone and prepare your  
**CRUSTED BEEF TENDERLOIN**

**Friday November 26**  
 6pm – 9pm \$130  
 Bruno will teach you how to make a chicken terrine and a raw  
 French bread for Christmas, is sensational when you know how.  
**Hands On.** Making terrine and mousses, served with crusty  
**TERRIE AND SALMON MOUSSE**

**RETAIL SHOP**  
**BABAK HADI – DIRECTOR**

The first six months of 2010 can only be described as the year of the stay at home Master Chef. The 2nd series of the popular TV show has definitely inspired people of all ages to appreciate, create, experiment and enjoy good food and quality ingredients. Some of the more obscure ingredients featured on the show including black garlic, pheasant, mastic, beetroot powder, kataifi pastry, Tunisian brique pastry, saffron, Spanish smoked paprika, and quail as well as caviar you’ll find them right here at Black Pearl Epicure. The year has seen our love with everything Spanish continue and demand for Ortiz anchovies, piquillo pimentos, smoked paprika, calasparra rice and Jamon Iberico see no end. Some of the new and exciting products released this year include Tetsuya’s Smoked Ocean Trout, Maggie Beer soups & stocks, fresh local snails and Australian capers and caper berries. If you’ve still not tried the Cuttaway Creek Rasperry Vinegar, ask for a sample on your next visit to experience this taste sensation.

**CHRISTMAS 2010**

It will be here before we know it! Yes, we’re talking about Christmas and again this year we’re proud to be able to offer our Almond Grove free-range turkeys, a wide selection of different hams, smoked salmon, puddings and all of those extra special ingredients that you’ll only find here at Black Pearl! Christmas order forms will be available in late October and this year we also hope to have an online catalogue to help make your decision making easier!

**THE COOKING SCHOOL**

**ZOHRA ROZBULLY**  
**COOKING SCHOOL MANAGER**

Six months has gone by with great classes and presenters. We have definitely stepped up on our philosophies on education, quality and style. Our presenters have exceeded with their classes to teach you well. The next few months we will be focussing on quality, fresh, local produce and good, honest cooking. The classes are going back to basics with real, fresh, sustainable food of bread making, basic cooking with seafood, slow cooking for a healthy meal and making the most of the forgotten meat cuts. For Christmas, we have organised classes to make it easy for entertaining at home with classic hors doeuvres, petit fours and many more. The kid’s classes have exceeded our expectations and they are moving on to bigger, better classes.

**Be the first to know...**  
 For instant updates on Cooking School classes, new products, special offers and recipes, join us online via Twitter and facebook.

**Sunday December 12**  
 9am – 11am \$60  
 12pm – 2:15pm \$60  
 Ages 7 – 9 Years  
 Ages 10 – 13 Years  
**BECKY LEE**

**Friday December 10**  
 6pm – 8:30pm \$130  
 d’oeuvres.  
 long remembered by your guests for your fantastic hors  
 With John as your guide your cocktail parties will be  
 croutons with toppings and choux pastry with egg fillings.  
 crab and chive, smoked salmon pillow, tartlets Florentine,  
**Hands On.** Pastillage is sometimes known as gum paste.  
 you can shape it into anything, which you can then frost, paint  
 with food colouring and decor it. Becky will guide you into

**Friday December 7**  
 6pm – 8:30pm \$130  
 perfect for entertaining family and friends.  
 Come and capture the spirit of Spain in these dishes that are  
 seasonal fresh produce, saffron, Calasparra rice and spices.  
 cooking this Spanish dish, the paella. Sally will use local,  
**Hands On.** Come and saturate your senses and enjoy  
**PAELLA**

**Monday December 6**  
 6pm – 9pm \$140  
 will be accompanied by products from Hill Farm, including  
 cranberry sauce, chutneys and relishes.  
 perfect for entertaining family and friends.  
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**OUR SPONSORS**

**BLACK PEARL**  
 E P I C U R E

36 Baxter Street, Fortitude Valley, Q 4006  
 PHONE 07 3257 2144 FAX 07 3257 2044  
 showroom@blackpearl.com.au

[www.blackpearl.com.au](http://www.blackpearl.com.au)

**SHOWROOM HOURS**  
 Monday – Friday 9.30am – 6pm  
 Saturday 10am – 4pm

**Monday December 20**  
 6pm – 9pm \$140  
 cranberry sauce, chutneys and relishes.  
 will be accompanied by products from Hill Farm, including  
 seafood Australian style: on the BBQ. Your delicious dishes  
 Christmas meal. Learn how to cook your turkey, quail and  
 Christmas BBQ trail. Don't be constrained by the traditional  
**Demonstration/Hands On.** Tony takes you on a

**Friday December 17**  
 6pm – 8:30pm \$135  
 tuffie jus.  
 French Christmas of duck breast, Pars mashed potato and  
 the fire. Learn how to prepare a Yule log and a traditional  
 presented, and garnished so as to look like a log ready for  
 As the name indicates, the cake is generally prepared,  
 dessert served during the Christmas holidays in France.  
**Hands On.** Bûche de Noël (‘Yule log’) is a traditional  
**FRENCH CHRISTMAS TABLE**

**Wednesday December 15**  
 6pm – 9pm \$130  
 decorate your dream house and keep it until Christmas..  
 and time of putting them together. Come along, relax and  
 house will already be made for you, to avoid the stress  
 a wonderful tradition for kids and grown ups alike. The  
 while building your own colourful dream ginger home – it’s  
 The smell of ginger, the creativity and freedom you feel  
**Hands On.** Decorating a gingerbread house is magical.  
**GINGERBREAD HOUSE**

**Monday December 13**  
 6pm – 9pm \$140  
 present them. This will be your easiest Christmas yet!  
 will love! From nougat to individual cakes, learn how to  
 how to make delicious and stunning sweets that everyone  
 Christmas meal. Learn how to cook your turkey, quail and  
 Christmas BBQ trail. Don't be constrained by the traditional  
**Demonstration/Hands On.** Tony takes you on a

**Monday December 13**  
 6pm – 9pm \$140  
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**Demonstration/Hands On.** Tony takes you on a

**FEBRUARY**  
**KRISTIE RICKMAN**  
**SUMPTUOUS DESSERTS**  
**Hands On.** Love is in the air! Why not bring your partner  
 and learn how to create sumptuous desserts that will keep  
 the romance simmering in your kitchen all year round. With  
 restaurant quality desserts, from rich chocolate pudding to  
 pannacotta and chocolate strawberries, all you will need is  
 to add the champagne!  
**Monday February 14** 6pm – 9pm \$130

**GRAHAM REDHEAD**  
**CHEESEMAKING - GOURMET FETA AND SIMPLE**  
**TABLE CHEESE**  
**Hands On.** This cheese has multiple uses for when  
 you take it home. From the one batch of milk, turn a single  
 cheese into a gourmet marinated feta, leave some to use  
 as a simple fresh lactic spread and even make your own  
 labnah. Then to make a very simple table cheese, to the  
 milk just add starter, rennet cut, cook and hoop and salt  
 and it is all finished. Leave all the strict Cheesemaking rules  
 behind for this cheese. This course also offers a range of  
 some great local and international cheeses served with  
 wines.  
**Sunday February 20** 9am – 1pm \$140

**MARCH**  
**PATRICK AND DANIELE DENNIS**  
**PETIT FOURS SAVOURY AND SWEET**  
**Hands On.** Petit Fours are small assorted desserts  
 generally eaten at the end of a meal or served as part of  
 dessert. Petit Fours usually consist of tiny cakes covered  
 in glacé icing, fondant, small éclairs or tartlets. You will be  
 making assorted petit fours with Patrick and Danielle.  
**Wednesday March 16** 6pm – 8:30pm \$130

**DEBRA BROWN**  
**DEBRA BROWN FROM THE UK**  
**Hands On.** Debra is an accomplished cake decorator,  
 author, teacher and demonstrator. Debbie travels  
 the world for her cake decorating and unique  
 modelling skills. Her “ Enchanting Magical  
 cakes” workshops coming soon to Black  
 Pearl. Watch this spot for more information  
 and price per workshop.  
**From Thursday March 24 to Sunday March 27**  
 9am - 5pm \$TBA

