



The Akaroa Cooking School

What's New or in the News

January 2010

Since our opening

2010 is now well underway and The Akaroa Cooking School team has been flat out since opening back in November last year. Our 'Gourmet in A Day' classes have been extremely popular and we have been featuring Belgium Blue beef from over the hill in Duvauchelle and new seasons Romney Suffolk lamb which graze in the olive grove above Robinson's Bay. The hot smoking demonstrations in our courtyard out the back have been so well received that we now run them on all our classes. We have had great feedback from guests who have attended and have been overwhelmed at how many of you pop in or phone to say you have been trying out the recipes at your own dinner parties. This is what it's all about for us!

Congratulations!

Congratulations to the following people:

Craig Taylor
Royce McKean
Katie Bowen
Jane Hunter

You have won a 'Gourmet in a Day' voucher through registering on our website. These will be posted out to you and we look forward to seeing you in Akaroa for a day of cooking, eating & drinking!

A month of firsts

January has been a month of firsts for The Akaroa Cooking School. We had our first 'A Day at the Bach' class as well as our first 'Fresh from the Wharf' class. A Day at the Bach combined simple yet tasty dishes to serve up to visitors from breakfast through to dinner with minimum effort yet maximum flavour. In our 'Fresh from the Wharf' class, Lou took everyone down the wharf to meet Murray the local fisherman who chatted about the different varieties of fish in and around Akaroa, and also had a chance to demonstrate his legendary filleting skills. Once back in the school we demonstrated several delicious seafood dishes including Fresh Pan Seared Moki with Salsa Verde, Smoked Kahawai Kedgerie and a Yellow Thai Curry with Lemon Fish. Our next 'Fresh from the Wharf' is coming up on February 14th.



Lou with Murray on board the Marie Ann at the Akaroa wharf

Hen's Parties

The Akaroa cooking School also hosted our first Hen's party with bride to be Claire and friends. It was a fantastic evening of cooking demonstrations, canapés & bubbles as well as a few 'Wife to Be' tests and food related competitions. If you are looking for something a little different to the normal Hen party call us and discuss options so we can customise your party to ensure you and the girls have a fantastic time!



Bride to be Claire and friends

Upcoming classes

The Ultimate BBQ

Due to popular demand for 'The Ultimate BBQ', we are running another class on February 13th. This class takes barbequing to the next level with delicious marinades, sauces, tips & techniques to really bring out the best in you and your BBQ. There are only a few seats remaining for this class so ring us on 021 166 3737 or book online at www.akaroacooking.co.nz to confirm your place. The class runs from 10am until 3.30pm and is \$175 including all food, beer & wine.

Tina Duncan

Guest chef Tina Duncan has confirmed April 24th for her next class at The Akaroa Cooking School. Tina has finely honed the art of entertaining a crowd. Clever entertaining is about being prepared in advance, a trick that Tina as owner and Creative Director of White Tie Catering, knows all too well. Learn the insider tips on designing and creating a menu that will nourish your friends and family with a contemporary edge. This class is a must for anyone who loves to entertain and wants to take their menu to the next level. Tina's classes are always popular so early bookings are advised as there are only 12 places available. Call us on 021 166 3737 or book online at www.akaroacooking.co.nz to confirm your place. The class runs from 10am until 3.30pm and is \$175 including all food & wine.



Upcoming Summer Schedule

DATE	CLASS	
Sunday, 7 February 2010	Gourmet in a Day	
Saturday, 13 February 2010	The Ultimate BBQ	5 spaces left
Sunday, 14 February 2010	Fresh from the Wharf	
Saturday, 20 February 2010	Gourmet in a Day	
Saturday, 27 February 2010	Gourmet in a Day	
Sunday, 28 February 2010	Fresh from the Wharf	Full

Our Autumn Schedule

As the days start to draw in and the fruit & vegetable harvest is at its peak we are starting to turn our attention to our autumn classes. What to do with all those apples, plums, apricots & courgettes that are bursting out of your garden. The Akaroa Cooking School is looking at running courses on turning your harvest into fantastic chutneys, pickles and preserves that will keep your taste buds tingling for many months. If this sounds like something you might be interested in please let us know and we will get some prospective dates out to everyone. Our full autumn timetable will be out next week and will be emailed to you.



Lou with guests dining at Gourmet in a Day

Finally...

The Akaroa Cooking School would finally just like to thank everyone for supporting us in this new venture. We have really appreciated all the feedback from everyone who has attended our classes. We are really looking forward to our upcoming classes and also exploring the Banks Peninsula for more great produce. Just yesterday we met a lady who makes pickled walnuts who has recently finished bottling the season's harvest. We have also been sampling some local preserved lemons and hot lime chutney which we will soon be stocking in our shop.

Happy cooking and all the best for 2010,

Ant.