



The Akaroa Cooking School

What's New or in the News

June 2010

Akaroa MasterCook – The Grand Final Saturday 3rd July

With both semi finals now complete, local digger driver Jules Faulls and local Jeweler Esther Blythe will meet in the final of Akaroa's first MasterCook competition. Last Wednesday night Esther took on local school teacher hopeful Gary Brittenden in the second semi final held at The Akaroa Cooking School. In a very tough challenge Esther and Gary had to recreate a Lemon Tart with an Orange Soufflé demonstrated by the head chef of Vangionis restaurant Vivian Vandenbosch. Additionally they received the infamous mystery bag with ingredients to cook a main course. This included a duck breast, neither of which had cooked before. The two contestants had one and a half hours to complete both dishes.



Jules Faulls in action

In the closest contest yet Esther just surpassed Gary to proceed to the final. "For two people who had never cooked duck before", stated Lou owner of the school and one of the judges. "They did an exceptional job". Esther was thrilled with the win which was made even sweeter as her father was in the audience who flew down especially from Wanganui to see his daughter in action.

In the first semi final Jules Faulls took on local B&B owner Jane Cook where Monkfish was the main ingredient in the goody bag. When asked if he had ever cooked Monkfish before, Jules stated that he doesn't like fish and had never cooked it before. Remarkably, he pulled out an outstanding dish to progress to the final. "I can't believe it", Jules stated after the winner was announced. "I entered the competition as a bit of a laugh and now I'm in the grand final. I'm off to Fiji for a holiday next week and I think I'll be spending most of it in the hotel kitchen practicing".

“The whole competition has been amazing”, says Ant, owner of The Akaroa Cooking School. “We thought there might be a handful of spectators cheering on their favourites but each night we have had between 60 and 80 people in the school. “We already have several contestants who have put their name down for next year’s competition”.

The final, on Saturday July 3, will see the contestants create a three course meal of their choice in two hours.



Esther’s winning semi final dish

The guest judge for the evening will be MasterChef winner Brett McGregor.

The French Connection with Tina Duncan – Saturday July 17th



BACK BY POPULAR DEMAND and fresh from a recent trip to France Tina has designed a fabulous new menu inspired by her culinary adventures. Tina, owner and Creative Director of White Tie Catering, has a knack of creating new recipes that are simply mouthwatering yet surprisingly simple.

Tina’s sophisticated blend of contemporary and classic food is always exquisitely presented with a total focus on quality. Clean, fresh, uncluttered flavours define White Tie’s food. “We aren’t scared to push the boundaries and our dedicated recipe testing and research ensures ongoing innovation.”

Tina’s classes are always popular so book now to secure your place.

Call us on 021 166 3737 or book online at www.akaroacooking.co.nz Tina’s class runs from 10am until 3.30pm and is \$175 including all food & wine plus recipes to take home.

Al Brown running an extra class – Friday September 10th

Al Brown - legendary chef, TV presenter of the series ‘Hunger for the Wild’, writer of the recently published No. 1 cookbook ‘Go Fish’ and co-owner of award winning ‘Logan Brown Restaurant’ in Wellington, has confirmed a third class at The Akaroa Cooking School on September 10th 2010.

His master class ‘Feast of Akaroa’ (to tie in with ‘Feast of Canterbury’ running from 1st – 20th September) will showcase fantastic local produce and Al will spend the day sharing recipes and stories which will ultimately culminate in a fabulous feast around the dining table with matching wines.



We only have very limited spaces available so be in quick to book your ticket and spend the day with one of New Zealand's top chefs and get to eat his award winning food. Al will also be available to sign books / DVD's and we will have a number of his 'Go Fish' books for sale on the day.

Classes are \$225 including all food, wines and recipes so secure your seat and spend a day with one of New Zealand's most popular characters. Please email if you would like book your place, or book online following the link on our homepage - www.akaroacooking.co.nz Unfortunately Akaroa Cooking School Gift Vouchers are not valid for these classes.

The Ultimate Father's Day BBQ – Sunday 05th September



On the first Sunday of September we are running a special Father's Day BBQ class.

It will be a fantastic day of tips and great recipes to help take your dad's BBQ to the next level. From cooking the perfect steak to the art of hot smoking, this class is a must for those looking to enhance the whole BBQ experience.

At the conclusion of the class, everyone sits down around the school's large dining table to enjoy a fabulous BBQ banquet.

A great gift for your dad this coming Father's Day. We also have gift vouchers available redeemable for any of our classes (except Al Brown). Call us on 021 166 3737 or book online at www.akaroacooking.co.nz. This class runs from 10am until 3.30pm and is \$175 including all food, beer & wine plus recipes to take home.

Single & Starving with Lou Bentley – Sunday 22nd August

Still can't find the perfect partner? We are holding a special class for six guys and six girls to demonstrate some saucy dishes to woo your next date. We will even demonstrate some delicious breakfast dishes should your date progress that far...

If you know just the person who needs to come to this class, please pass on the news!

\$125 including all food, wine & recipes. 11am until 3pm



Happy cooking,

Ant.