

calendar

july - august 2011



Classes to inspire you...

At Bottega Rotolo we celebrate the traditional and embrace the new. Come and be inspired by classes that include trusted favourites and fresh contenders. Gain the confidence and skills to create wonderful food for your family and friends.

You'll enjoy a night that not only includes learning, but also the chance to try all the dishes while sipping on a glass of wine. Our classes are small and intimate, which means you get the full kitchen experience, in fact you'll be sitting right in the middle of one. Our classes are incredibly popular so please book early to avoid disappointment.

Chefs to guide you...




Silvana Taurian has grown up in the food industry. Her parents having one of the first licensed restaurants in the State, Quigley's in Launceston. She also had Taurian's Restaurant in Battery Point in the early nineties. Having worked in restaurants across 3 states, and then progressing into specialty food retailing and food distribution. Recently returning to Tasmania after many years away where she has worked for some of Australia's finest specialty food merchants, including working as Retail Manager for The Essential Ingredient in Melbourne. Her passion for food transgresses many styles from Italian to Japanese, the focus being the ingredients and finding the best way to showcase them.

Veronica Smith grew up in Hobart, where she completed her apprenticeship with the 'Island Group Training' company. This gave her the opportunity to work around the state and be exposed to the finest chef's, establishments and produce. After several years as chef de partie and heading the pastry section at the Hotel Grand Chancellor, she then took the helm at the Wursthau Kitchen in Salamanca and successfully ran the cooking school. This experience unleashed her creativity and her flair for experimentation. Recently she worked alongside Karen Pridham with all the off-site catering on the 10 Days on the Island. Her culinary tour around Europe (especially Italy) confirmed her passion and love for food, Veronica is a strong advocate of cooking for fun and for flavour, she simply loves to cook!

to the
plate

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Key to class content:

-  Hands-on
-  Demo and hands-on
-  Demonstration

Sponsors:

Fisher & Paykel



your habitat

TERMS & CONDITIONS

Bookings are confirmed only on receipt of full payment. If using a gift voucher, the voucher number is required in order to secure the booking. Bookings are non-refundable. Bottega Rotolo is not responsible for filling a position if you are unable to attend due to changes in work commitments, itineraries, illness or any other reason, but you can of course let someone else of your choice replace you. Transfers to an alternative class are only available if there are sufficient numbers on a waiting list available and willing to take your position(s). Transfers are limited to classes within the same calendar only and are dependant on availability. Bottega Rotolo reserves the right to cancel classes and refund payment at any time, or substitute the advertised chef if necessary.

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Friday 15th July
12-2.30pm

Rustic Italian Lunch with Silvana & Veronica
\$85.00 - Demo including lunch



We will show you our sensational version of the classic Osso Bucco, teamed with the finest white polenta and gremolata. Sit back and enjoy a glass of Barolo as we show you step by step how to master this Italian favourite.

We will finish the meal with a selection of cheese selected from our cheese room.



Thursday 21st July
6.30-9.30pm

Pasta Basics 1 with Silvana & Veronica
\$95.00 - Hands on



For those who have never made pasta before. We shall guide you through choosing the right flour to making the perfect dough and make a variety of pasta including spaghetti, fettucine and pappadelle.

We will also show you a simple yet elegant tomato sugo and a ragu that will bring them back for seconds



Thursday 28th July
6.30-9.30pm

The Perfect Risotto with Silvana & Veronica
\$95.00 - Hands on



Carnaroli, Vialone Nano, Baldo... too many to choose from? We will show you which rice to use and what best to match with each. We will cook three different risottos to help you understand why the rice you use does make a difference.

This class will help you to understand the love that this fine dish deserves and the results will be proof.



Saturday 23rd July
10.00-11.30am

Breakfast at Bottega with Silvana
\$55.00 - Demo including breakfast



Join me for breakfast and I'll make you my favourite treat, the silkier scrambled truffled eggs with fresh Tamar Valley truffles.

Team that with Free range Black Pig bacon and the finest mushrooms and finish with a glass of Prosecco and then you will be ready to face the day. Get in quick for this one. Limited numbers!!



Saturday 30th July
2.00-5.00pm

Rustic Italian Pizza with Silvana & Veronica
\$95.00 - Hands on



Roll up your sleeves and get hands on with this fun class. Choosing the right flour is an important part of this simple meal. We will help you to master a perfect pizza dough and show you our favourite toppings. We will show you that quality beats quantity when it comes to topping your pizza.



Thursday 4th August
6.30-9.30pm

Rustic Italian Pizza with Silvana & Veronica
\$95.00 - Hands on



Roll up your sleeves and get hands on with this fun class. Choosing the right flour is an important part of this simple meal. We will help you to master a perfect pizza dough and show you our favourite toppings. We will show you that quality beats quantity when it comes to topping your pizza.



Saturday 6th August
2.00-5.00pm

Pasta Master 2: with Silvana & Veronica
\$95.00 - Hands on



A follow up to Pasta Basics- In this class we take the skills you have acquired in the first class and expand into the world of filled pasta.

We will make ravioli, cannelloni and our signature lasagne.



Tuesday 9th August
6.30-9.30pm

The Perfect Risotto with Silvana & Veronica
\$95.00 - Hands on



Carnaroli, Vialone Nano, Baldo... too many to choose from? We will show you which rice to use and what best to match with each. We will cook three different risottos to help you understand why the rice you use does make a difference.

This class will help you to understand the love that this fine dish deserves and the results will be proof.



Thursday 11th August
6.30-9.30pm

Pasta Basics 1: with Silvana & Veronica
\$95.00 - Hands on



For those who have never made pasta before. We shall guide you through choosing the right flour to making the perfect dough and make a variety of pasta including spaghetti, fettucine and pappadelle.

We will also show you a simple yet elegant tomato sugo and a Ragu that will bring you back for seconds.



Thursday 18th August
6.30-9.30pm

Hot August Nights
\$85.00 - Demo with some Hands on



We will show case some of our easy exotic spiced Goan Cuisine inspired dishes. From currys to simply marinating meats, entertaining ideas that will warm you and the art of creating dishes from your very own pantry.



Saturday 20th August
12.00-2.30pm

Pate & Terrine
with Kent Sullivan from the Point.
\$120.00 - Demo with some Hands on



Kent will show you the classic techniques used to make pate and terrines using locally grown produce such as Wattle Grove rabbit and Mt Gnomon Pork. Team that with some fabulous accompaniments made using our Mostarda Di Cremona.



Thursday 25th August
6.30-9.30pm

A Simple Feast with Silvana & Veronica
\$95.00 - Demo with some Hands on



Moroccan cuisine typically combines the sweetness of fruit and nuts with the savoury flavours of spiced meats and vegetables. We will show you how to create a simple three course Moroccan banquet that you can recreate at home.



Friday 26th July
12.00-2.30pm

Our Moroccan Lunch with Silvana & Veronica
\$85.00 - Demo with lunch



Join us for our Moroccan Feast. We shall please you with our wonderfully aromatic Middle Eastern inspired lunch. Sit back and enjoy as we prepare this feast for you.