

Class Calendar

April 2019 – October 2019

April

Friday 05	Asian Adventure	6pm
Saturday 06	Spanish Tapas	10am

TASTING AUSTRALIA SPECIAL EVENT

Sunday 07	Moroccan Delights Cooking Class with Marrakesh	10am
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Friday 12	Vegetarian Adventure	6pm
Saturday 13	Thai Feast	10am
Sunday 14	Essential Asian	2pm
Saturday 27	Stars of Siam	5pm
Saturday 27	Travelling Chef	10am
Sunday 28	Moroccan Delights	2pm

May

Friday 03	Tasting Thailand	6pm
Saturday 04	Sensational Seafood	10am
Saturday 04	Taste of Asia	5pm
Sunday 05	Asian Feast	2pm
Saturday 11	Essential Thai	5pm
Saturday 11	Middle Eastern Feast	10am
Sunday 12	Yum Cha	2pm
Friday 17	Asian Adventure 2	6pm
Saturday 18	Essential Spanish	10am
Sunday 19	Taste of Japan	2pm
Monday 20	Singles Master Class	6pm
Saturday 25	Taste of Morocco	10am
Saturday 25	Taste of Vietnam	5pm
Sunday 26	Thai and Vietnamese Banquet GF	2pm

June

Saturday 01	Travelling Chef	10am
Saturday 01	Thai Banquet	5pm
Sunday 02	Asian Adventure 2	2pm
Friday 07	Vietnamese Feast	6pm
Saturday 08	Spanish Tapas	10am
Saturday 08	Essential Asian	5pm
Sunday 09	Thai and Vietnamese Banquet 2 GF	2pm
Saturday 15	Spice Trail	10am
Saturday 15	Stars of Siam	5pm
Sunday 16	Taste of Asia	2pm
Friday 21	Vegetarian Adventure	6pm
Saturday 22	Middle Eastern Feast	10am
Sunday 23	Asian Feast	2pm
Saturday 29	Moroccan Delights	10am
Saturday 29	Asian Adventure	5pm
Sunday 30	Essential Thai	2pm

July

Saturday 06	Taste of Morocco	10am
Saturday 06	Tasting Thailand	5pm
Sunday 07	Yum Cha	2pm
Monday 08	Kids Master Class	2pm
Friday 12	Essential Asian	6pm
Saturday 13	Travelling Chef	10am
Sunday 14	Thai and Vietnamese Banquet GF	2pm
Wednesday 17	Kids Master Class	2pm
Friday 19	Stars of Siam	6pm
Saturday 20	Vegetarian Feast	10am
Sunday 21	Sushi workshop	2pm
Friday 26	Essential Spanish	6pm
Saturday 27	Indian Banquet	10am
Saturday 27	Thai Feast	5pm
Sunday 28	Taste of Vietnam	2pm

August

Saturday 03	Middle Eastern Feast	10am
Saturday 03	Thai Banquet	5pm
Sunday 04	Asian Adventure 2	2pm
Friday 09	Taste of Asia	6pm
Saturday 10	Spanish Tapas	10am
Sunday 11	Thai Feast	2pm
Saturday 17	Asian Feast	10am
Saturday 17	Asian Adventure	5pm
Sunday 18	Stars of Siam	2pm
Friday 23	Taste of Thailand	6pm
Saturday 24	Thai Feast for Friends	9.30am
Saturday 24	Taste of Japan	5pm
Sunday 25	Tasting Thailand	2pm
Saturday 31	Sensational Seafood	10am
Saturday 31	Asian Banquet	5pm



September

Sunday 01	Vietnamese Feast	2pm
Friday 06	Thai and Vietnamese Banquet GF	6pm
Saturday 07	Vegetarian Mezze	10am
Saturday 07	Essential Asian	5pm
Sunday 08	Yum Cha	2pm
Saturday 14	Spanish Tapas	10am
Saturday 14	Moroccan Delights	5pm
Sunday 15	Asian Adventure	2pm
Friday 20	Thai and Vietnamese Banquet 2 GF	6pm
Saturday 21	Middle Eastern Mezze	10am
Saturday 21	Tasting Thailand	5pm
Sunday 22	Essential Thai	2pm
Friday 27	Thai Banquet	6pm
Saturday 28	Travelling Chef	10am
Sunday 29	Asian Adventure 2	2pm

October

Tuesday 01	Kids Master Class	2pm
Friday 04	Stars of Siam	6pm
Saturday 05	Spice Trail	10am
Saturday 05	Asian Adventure	5pm
Sunday 06	Taste of Asia	2pm
Friday 11	Essential Japanese	6pm



Class Menus

Book and Browse class menus online at w



Asian Adventure

A real culinary adventure with all the favourite dishes from around South East Asia. We are off to Malaysia, Thailand, Vietnam and more! Malay-Beef Satays with peanut sauce; Thai-Red curry of Chicken with kaffir lime leaf; Vietnamese- lemongrass pork with caramel soy, black pepper and sesame; Cambodian-chargrilled calamari, crispy fish and pomelo salad with red chili Nahm Jim; Brunei Darussalam-baked coconut slice.

Spanish Tapas

Serrano ham croquettes served with sour sherry aioli and sweet fig lavender Jam. Roasted scallops in their shells with chorizo & manchego crust and pistachio salsa verde. Pork and veal meatballs baked in almond sauce. Warm goat cheese salad, crispy jamon, walnut & sherry vinegar dressing and green olive tapenade. Traditional Calasparra paella with chicken, chorizo and mussels. Hot churros coated in cinnamon sugar and dipped in bitter dark chocolate.

Essential Spanish

Sobrasada melted goats cheese toasts with sliced pear and honey and almonds. White bean and chorizo soup. Catalan fish stew with almonds saffron and goolwa cockles. Patatas a lo pobre poor mans potatoes a classic Spanish favourite. Winter salad artichoke hearts olives chicory and sherry vinegar. Rice pudding with morello cherries.

Moroccan delights

Light filo pastry pies filled with lamb, onions, cinnamon, pinenuts. Pumpkin and caraway dip with feta and homemade crispy breads. Pan fried Squid and Prawns with Harissa. Chicken Fattee with a chickpea pilav, crispy bread and garlic yogurt. M hencha (An exquisite Moroccan pastry with an almond filling. M hencha means snake this almond pastry is a long filo coil twirled into a spiral and sprinkled with Icing sugar, cinnamon and rose petals.

Taste of Morocco

Marinated chicken kebabs with preserved lemon and harissa yogurt dressing. Lamb tagine with Ras El Hanout served with dates, walnuts and parsley couscous. Sour & spicy Fish Moroccan fish (tagine) with pistachio served with cucumber, fetta and za'atar salad. Maakouda (potato patties with fresh coriander, cumin and paprika) served with hot and spicy Harissa. M'smen (flaky & buttery bread) with smoked capsicum and pomegranate syrup pesto. Sfenj (Moroccan doughnut) with saffron and vanilla crême Anglaise.

Middle Eastern Mezze

Minced beef Kofta dumplings braised in a rich tomato sauce. White beans dressed in sesame and toasted pinenuts with lemon, garlic and fresh herbs. Ijjie- This very simple mezes takes zucchini from being boring and watery to delicious and full flavoured. An elaborate, light Turkish dish of finely shredded poached chicken dressed with a rich walnut dressing. Squid filled with Basmati rice, braised in a saffron broth until tender and served at room temperature. Crisply fried pastries enclosing mild cheese and fresh herbs .

Middle Eastern Feast

Hummus with barbequed flatbread and za'atar. Barbequed lamb skewers marinated in 'hilbeh' served with a baby spinach salad, pomegranate, mint and yoghurt dressing. Chicken breasts, butterflied then marinated in chermoula and barbequed. Harissa marinated prawns, barbequed and served with roasted eggplant and tomato salad. Spiced couscous with fresh herbs. Deep fried almond pastries with honey and orange blossom syrup.

Vegetarian/Vegan Adventure

Taro potato and shiitake mushroom dumpling soup in aromatic vegetarian broth with Asian greens and garlic chips. Stir-fried Thai eggplant with green curry paste and bean sauce; learn how to make green curry paste and stir fry with Thai eggplant and bean sauce. Serve it with sliced chili and Thai basil. Crispy vermicelli rice noodle salad with yam bean, yellow tofu and cashew nuts with spicy tamarind dressing. Stuffed zucchini flower deep fried in coriander paste batter served with lime soy dressing. Very moist Vegan banana cake; made from non-dairy products with banana, palm sugar, pecan nuts and cinnamon. Vegan friendly menu.

Vegetarian Feast

Beetroot tartare, goats curd, pickled black walnuts, crostini. Polenta gratinee with sweet and sour peppers, basil and balsamic. Curried cauliflower steaks, hung yoghurt, smoked almonds and marsala soaked muscatels. Kabuli palaw- An Afghan Rice dish. Mushroom medley and talegio pithivier, leek puree, eggplant jam. Mushroom and cheese pie made with flaky puff pastry. White chocolate ganache, strawberry soup, pistachio crumble, lemon verbena and berries.

Vegetarian Mezze

Zucchini and haloumi fritters Haloumi, zucchini and bitter sweet preserved lemon combine to create a zesty start to your meal. Za'atar coated labneh balls Yoghurt cheese balls rolled in a spice mix of thyme, sumac and sesame seeds. Broad bean, walnut and dill omelette. Chickpea falafel with a freekah salad. Goat fetta, spinach and spring onion pastries. Flaky pastries made with filo pastry and filled with salty goat fetta. Yoghurt flat bread. Dessert Fresh dates stuffed with almond and orange flower syrup served with yoghurt.

Thai Feast

Pork and Prawn Wonton dumpling soup. Warm salad of crispy salmon with lemongrass, mint and ground roasted rice. Pad Ka Prao- This dish is one of Thailand's most popular street food dishes. Our recipe uses free range pork mince, all the chilli you can handle and fresh Holy basil. Served with a crispy fried egg and Nam Pla Prik. Aromatic Yellow Curry of Chicken served with spiced Paw Paw pickle. Thai pandanus coconut custard served with brioche.



Sticky Rice Cooking School Awarded a Top 6 Best Food Experience in Australia

www.stickyricecookingschool.com.au/school.php or by phone 83391314

Taste of Thailand

23rd August Only. Guest Chef from Award winning Spirit House restaurant. Pumpkin & tofu spring rolls w five spice & home made sweet chilli sauce. Green curry of beef ribs w Thai basil. Whole crispy fish w chilli & tamarind. Waterfall salad of pork w lemongrass, chilli & lime.

Thai Feast for Friends

24th August Only. Guest Chef from Award winning Spirit House restaurant. Coconut Lemongrass soup w tea smoked salmon. Twice cooked duck w orange, Star anise & Chinese broccoli. Banana wrapper Prawn curry w coconut, Thai basil & Kaffir lime. Coconut poached chicken salad with carrot, coriander & lime.

Essential Asian

Crispy pork belly with Chinese broccoli and fried Thai basil, stir-fried with oyster sauce, palm sugar and fish sauce. Steamed Thai Chicken dumplings served with red curry sauce- learn how to make your own curry paste! Grilled lemon grass beef served with tangy Papaya salad and Vietnamese herbs. Vietnamese Chicken soup; Poached chicken fillet in aromatic stock served with rice noodles, fresh herbs, sliced chilli and lime juice.

Stars of Siam

All the essentials of Thai cuisine are taught in this class in a menu full of favourite dishes for easy entertaining or every day dinners. Crispy Spring Rolls w Sweet Chilli sauce; Green Curry of Prawn with Thai Basil. Stir-fry Chicken and Cashew with Dried Chilli and Baby Corn. Thai Beef Salad w Hot and Sour Dressing. Banana Fritters with Palm Sugar Syrup.



Travelling Chef

Thailand - Fried chicken wingettes with sweet chilli sauce. Chicken pieces marinated in a mix of garlic, coriander and fish sauce, shallow fried and served with homemade sweet chilli sauce. Cambodia – Deep fried flathead pieces coated in sweet and salty sauce with green papaya salad. Served with a green papaya, tomato and beansprout salad. Vietnamese - Ba La Lot – Spiced minced beef wrapped in betel leaves. Served in lettuce cups with fish sauce and lime dipping sauce. Singapore – Ayam kapitan or chicken curry showcases the Malaysian style of dry, thicker curries with intense aromatic flavour. Bubur hitam. An Indonesian sweet treat made with black sticky rice, palm sugar and coconut milk cooked in the wok until thick and sticky. Served with a little extra coconut cream.

Tasting Thailand

Melting confit duck parcels. Tender slow cooked duck, shredded and wrapped in betel leaves with a fresh coconut paste dressing. Crispy Salt and pepper soft shell crab with green shallot and chilli, lime, pepper. Stir fried beef with Kaffir lime and Thai eggplant. Lemongrass chicken salad with sesame peanut dressing. Quick Mango sorbet.

Sensational Seafood

Prawn, Scallop and lime leaf spring rolls with coconut hoisin dipping sauce. Atlantic salmon tartare, cucumber, citrus, avocado crème, finger lime caviar and black olive crustini. Chermoula baked barramundi with cous cous, smoked almonds greens and sautéed samphire. Spanish style potato, caramelised tomato and squid tagliatelle. Pavlova Roulade with Lemon curd and coconut mascarpone.

Taste of Asia

Spicy Singapore Chicken Laksa w Coconut Milk and homemade Chilli Sambal. Vietnamese Salt and Pepper Squid. Thai Sticky Caramel Pork Belly with green mango salad and nam jim dressing. Vietnamese shredded chicken salad w lemon and chilli dressing.

Asian Feast

Thai squid salad with green nam jim, fried peanuts and shallots. Szechuan smashed cucumber salad. Crispy skin XO chicken & Chinese broccoli. Steamed whole fish, soy sesame dressing, shiitake mushroom and sizzling peanut oil. Guest Chef Phil Helyard from award winning restaurant Peel Street.

Essential Thai

Tom Yum Prawn Thai soup. Choo Chee Prawn- a speciality in many restaurants you will learn how to recreate this great dish from scratch including pounding your homemade curry paste. Stir Fry Beef with fresh spice paste, lemongrass and Thai ginger. Thai Fish cakes w cucumber and mint salad. Sticky Rice w Mango.

Yum Cha

Learn how to craft dim sim and other snack-sized portions of pan-fried, deep-fried, and steamed food served in bamboo steamers. Prawn and pork Siu mai (dim sims) filled with prawn and pork with Shiitake mushrooms, garlic and ginger in a wonton wrapper. Steamed and served with chilli soy dipping sauce. Steamed prawn dumpling filled with prawns and garlic chives. Steamed Pork Buns, learn how to make bao from scratch, filled with chopped pork loin with bamboo shoot, shiitake mushrooms, garlic and ginger with hoisin sauce. Crispy Prawn toast with sesame seeds served with Sweet chilli sauce. Vietnamese style Beef rice noodle roll; You are going to learn how to make fresh rice noodle sheets and fill then with stir-fried beef, onion and beansprout, oyster sauce and served with sweet soy. Chinese broccoli with oyster sauce, garlic, ginger and sesame oil.

Asian Adventure 2

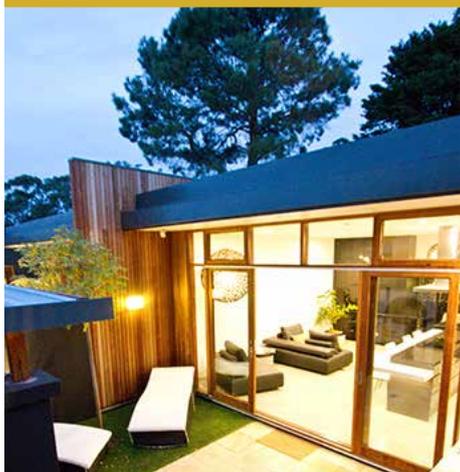
Korean Crispy Crab potato patty. Smashed potato, crab meat and coriander cakes deep-fried with panko crumb served with chilli Aioli. Crying tiger char-grilled beef with roasted rice, peanut and spicy citrus dipping sauce. Served with crispy noodles and lettuce wraps. Thai Ceviche. Lime cured kingfish salad with mint, chilli and shallot served with lime and coconut dressing. Traditional Drunken Noodles with Chicken and Kaffir lime.

Taste of Japan

Okonomiyaki Osaka style savoury pancakes with thinly sliced pork served with sweet BBQ sauce and Japanese mayonnaise. Snapper fillet with sansho mountain pepper. Crispy prawns with Panko served with egg tartar sauce. Grilled squid stuffed with fried rice sprinkled with Yukari; Diced Tomato and Daikon radish salad with sweet soy and mirin vinaigrette.

Sticky News

Cook and Stay packages available



Essential Japanese

Pork Goza dumplings. Traditional Teriyaki Chicken. Tempura seafood. Tempura Vegetables. Beef rolls with green beans and sweet BBQ sauce.

Sushi Workshop

Ex Shiki Restaurant Chef Yukiko Anschutz gets down to some serious Sushi crafting in this class. Sashimi (salmon, king fish and octopus) Sushi nori rolls. Inside Out rolls. Inari sushi. Hosonaki maki with cucumber and Japanese pickle. Nigiri with salmon and egg omelette.

Taste of Vietnam

BBQ Pork Skewers w Vietnamese Mint and Hoi Sin dipping sauce. Char grilled Prawns with Lotus root salad and Vietnamese dressing. Marinated grilled beef served w nuoc Cham and Vietnamese Herb Salad. Chargrilled Chilli lemongrass Chicken. Salty Sticky Rice w sesame and peanut paste.

Vietnamese Feast

Vietnamese crispy pancakes with pork and prawns. Ground Beef Kebabs on lemon grass stalks with nuoc cham. Vietnamese Shredded coconut chicken, cabbage and mint salad. Steamed Barramundi with ginger and sizzling spring onion oil.

Thai and Vietnamese Banquet

Homemade Beef and Peanut Sausage on Betel Leaves with Onion Jam; Char Grilled Prawn and Zucchini Flower Salad w Hot and Sour Dressing; Aromatic Chicken in Penang Spice Paste w Tamarind and Fresh Coconut; Whole Snapper in Lotus Leaf with Lemongrass, Turmeric and Chilli. Char Grilled Pineapple w rum and coconut syrup.

Thai and Vietnamese Banquet 2

Hot and Sour Prawn Soup. Vietnamese five spiced sweet, sticky BBQ pork served with vermicelli rice noodles, lettuce, roasted peanut salad and Nuoc mam cham dressing. Garlic fried rice. Chargrilled calamari with chilli jam. Thai BBQ Chicken (Gai Yang) with garlic, lime salt, black pepper and coriander.

Thai Banquet

Steamed prawn and pork dumplings w peanut nam jim. Traditional Chicken Pad Thai noodles with nam pla prik. Steamed salmon with lime and kaffir lime. Banana blossom chicken salad with roasted chill jam dressing.

Spice Trail

Piri Piri Grilled Pork Ribs from Portugal. Roast BBQ Pork Buns from Malacca. Devil Chicken Curry from Malacca. Rice and Beans from Brazil. Goan Pickled Prawns. Tempura – Batter Fried Green Beans from Japan. Portuguese Custard Tarts.

Indian Banquet

Potato Stuffed Naan Bread. Chicken Simmered In Spiced Coconut Milk With Curry Leaves, Tomato And Green Chilli Kerala. Konkani Duck Curry (Badak Vindaloo). Goa Sweet and Sour Spiced Cabbage. Fish Grilled In Banana Leaf. Cauliflower With Mustard Seed. Fragrant Spiced Rice. Creamy Black Gram Dal.

Gift Vouchers

The most popular voucher amount is between \$145 and \$155 because this is the price of most of our classes. You can, of course, order a voucher in any amount you want.

Our accommodation prices start from \$320 and packages are also available starting at \$640.

Vouchers can be ordered online or by phone and are valid for a full 12 months.



To Book Classes! Book online at www.stickyricecookingschool.com.au or phone the office **8339 1314**.

Cost includes tuition, ingredients, lunch or dinner and wine.

Download our latest class calendar from www.stickyricecookingschool.com.au/newsletter.php or browse the menus online.



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