

## Class Calendar

October 2017 – April 2018

### October

Sunday 01	2pm	Indian Banquet
Friday 06	6pm	Asian Adventure
Saturday 07	10am	Travelling Chef
Saturday 07	5pm	Essential Thai
Sunday 08	2pm	Thai and Vietnamese Banquet (GF)
Monday 09	6pm	Dessert Bar Master Class
Friday 13	6pm	Stars of Siam
Saturday 14	10am	Spice Trail 3
Saturday 14	5pm	Vietnamese Feast
Sunday 15	2pm	Tasting Thailand
Monday 16	6pm	Dessert Bar Master Class
Friday 20	6pm	Asian Adventure 2
Saturday 21	10am	Fish and Seafood Class
Sunday 22	6pm	Cheong Liew Chefs Table
Monday 23	6pm	Chocolate Master Class
Friday 27	6pm	Vegetarian Adventure
Saturday 28	10am	Taste of Morocco
Sunday 29	2pm	Asian Banquet

### November

Friday 03	6pm	Taste of Vietnam
Saturday 04	10am	Middle Eastern Feast 2
Saturday 04	5pm	Essential Asian
Sunday -05	2pm	Spice Adventure
Friday 10	6pm	Quick and Healthy Thai
Saturday 11	10am	Vegetarian Feast
Saturday 11	5pm	Taste of Asia
Sunday 12	2pm	Asian Adventure
Monday 13	6pm	Monday Class \$99 #1 Master Class
Friday 17	6pm	Entertaining Thai
Saturday 18	10am	Tajines from Morocco
Saturday 18	5pm	Japanese Banquet
Sunday 19	2pm	Thai and Vietnamese Banquet 2 (GF)
Friday 24	6pm	Stars of Siam
Saturday 25	10am	Essential Spanish
Sunday 26	2pm	Thai and Vietnamese Banquet (GF)

### December

Friday 01	6pm	Asian Adventure
Saturday 02	10am	Fish and Seafood Class
Saturday 02	5pm	Tasting Thailand
Sunday 03	10am	Yum Cha Class
Friday 08	6pm	Asian Adventure 2
Saturday 09	10am	Travelling Chef
Saturday 09	5pm	Taste of Vietnam
Sunday 10	2pm	Essential Thai
Friday 15	6pm	Thai and Vietnamese Banquet 2 (GF)
Saturday 16	10am	Middle Eastern Feast 2
Sunday 17	2pm	Stars of Siam
Saturday 23	10am	Taste of Asia
Friday 29	6pm	Asian Adventure
Saturday 30	10am	Tasting Thailand

### January

Friday 05	6pm	Stars of Siam
Saturday 06	10am	Sensational Seafood
Saturday 06	5pm	Vietnamese Feast
Sunday 07	2pm	Essential Spanish
Friday 12	6pm	Asian Banquet
Saturday 13	10am	Taste of Morocco
Saturday 13	5pm	Essential Thai
Sunday 14	2pm	Taste of Asia
Friday 19	6pm	Taste of Vietnam
Saturday 20	10am	Travelling Chef
Saturday 20	5pm	Thai and Vietnamese Banquet (GF)
Sunday 21	2pm	Asian Adventure
Monday 22	6pm	Monday Class \$99 #2 Master Class
Friday 26	6pm	Asian Adventure 2
Saturday 27	10am	Vegetarian Mezze
Sunday 28	2pm	Quick and Healthy Thai

### February

Friday 02	6pm	Tasting Thailand
Saturday 03	10am	Spice Trail 3
Saturday 03	5pm	Stars of Siam
Sunday 04	6pm	Cheong Liew Chefs Table
Friday 09	6pm	Taste of Asia
Saturday 10	10am	Middle Eastern Feast 2
Saturday 10	5pm	Thai Feast
Sunday 11	2pm	Essential Spanish
Friday 16	6pm	Asian Adventure
Saturday 17	10am	Vegetarian Feast
Sunday 18	2pm	Thai and Vietnamese Banquet 2 (GF)
Friday 23	6pm	Quick and Healthy Thai
Saturday 24	10am	2017 Travelling Chef
Saturday 24	5pm	Asian Adventure 2
Sunday 25	2pm	Taste of Japan

### March

Friday 02	6pm	Vietnamese Feast
Saturday 03	10am	Tajines from Morocco
Sunday 04	10am	Yum Cha Class
Monday 05	6pm	Monday Class \$99 #3 Master Class
Friday 09	6pm	Taste of Thailand
Saturday 10	10am	Spice Trail 5
Sunday 11	2pm	Essential Thai
Friday 16	6pm	Essential Asian
Saturday 17	10am	Middle Eastern Feast 2
Saturday 17	5pm	Stars of Siam
Sunday 18	2pm	Thai and Vietnamese Banquet (GF)
Friday 23	6pm	Thai Feast for Friends
Saturday 24	9.30am	Taste of Thailand
Sunday 25	2pm	Taste of Morocco
Saturday 31	10am	Essential Spanish

### April

Friday 06	6pm	Taste of Asia
Saturday 07	10am	Spice Trail 5
Saturday 07	5pm	Asian Adventure 2
Sunday 08	2pm	Tasting Thailand
Friday 13	6pm	Essential Thai
Saturday 14	10am	Travelling Chef
Saturday 14	5pm	Asian Banquet
Sunday 15	2pm	Asian Adventure
Friday 20	6pm	Thai Seafood Class
Saturday 21	9.30am	Thai Feast for Friends
Sunday 22	2pm	Taste of Morocco
Friday 27	6pm	Essential Asian
Saturday 28	10am	Vegetarian Mezze
Saturday 28	5pm	Thai and Vietnamese Banquet 2 (GF)
Sunday 29	2pm	Stars of Siam
Monday 30	6pm	Monday Class \$99 #4 Master Class



# Class Menus

*Book and Browse class menus online at w*

## **Thai and Vietnamese Banquet (GF)**

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 (GF)**

Hot And Sour Prawn Soup. Ground Beef Kebabs On Lemongrass Stalks Served With Lime And Pepper Sauce. Vietnamese Five Spiced Sweet, Sticky Bbq Pork Served With Vermicelli Rice Noodles, Lettuce, Roasted Peanut Salad And Nuoc Mam Cham Dressing. Char Gilled Baby Squid Stuffed With Garlic Fried Rice, Served With Chilli Jam Dressing. Thai Bbq Chicken (Gai Yang) With Garlic, Lime Salt, Black Pepper And Coriander.

## **Travelling Chef**

Chicken Yakitori – Grilled Chicken And Spring Onion Skewers. Yaki Onigiri – Sushi Rice Shaped Into Cubes And Grilled With Soy Sauce. Vietnamese. Ba La Lot – Spiced Minced Beef Wrapped In Betel Leaves Then Barbequed. Served In Lettuce Cups With Fish Sauce And Lime Dipping Sauce. Indonesian Otak Otak - Marinated Flathead Wrapped In Banana Leaf Then Barbequed. Thai Hoy Tod - Prawn Omelette Cooked With Chilli And Spring Onions. Indian Murtaback – Roti Style Bread Filled With Eggs And Spiced Chicken. Dessert. Singapore Kueh Onde Onde – Glutinous Rice Dumplings Filled With Palm Sugar And Rolled In Coconut.

## **Asian Adventure**

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 Chilli Nahm Jim. Brunei Darussalam- Baked Coconut Slice.

## **Asian Adventure 2**

Korean Crispy Crab Potato Patty Served With Chilli Aioli. Cambodia Khmer Curry With Chicken. Thai Crying Tiger Char-Grilled Beef With Roasted Rice, Peanut And Spicy Citrus Dipping Sauce With Glass Noodle Salad. Thai Kingfish Ceviche. Cambodia Grilled Eggplant Topped With Pork And Coriander.

## **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.

## **Spice Adventure**

Spicy Prawn With Lemongrass And Green Paw Paw Salad. Chang Mai Chicken Curry With Cinnamon, Star Anise And Peanuts. Warm Salad Of Pork And Chilli Eggplant W Lemongrass, Fried Shallots And Garlic. Traditional Drunken Rice Noodles W Chicken Kaffir Lime, Holy Basil, Chinese Broccoli And Baby Corn. Tapioca Coconut Dessert W Palm Sugar Syrup.

## **Vietnamese Feast**

Vietnamese Crispy Pancakes With Pork And Shrimps. Vietnamese Chicken And Lemongrass Curry. Steamed Barramundi With Ginger And Sizzling Spring Onion Oil. Hot And Sour Stir Fry Beef With Watercress Salad With Fried Garlic. Tapioca Pearls Simmered In Sweet Coconut Milk With Banana And Candied Sesame.

## **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.

## **Stars of Siam**

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.

## **Essential Thai**

Tom Yum Prawn Soup. Choo Chee Prawn Curry. Stir Fry Beef With Fresh Spice Paste, Lemongrass And Thai Ginger. Thai Fish Cakes W Cucumber And Mint Salad. Sticky Rice W Mango.

## **Tasting Thailand**

Melting Confit Duck Parcels. 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. Thai Chicken Salad With Sesame Dressing. Quick Mango Sorbet.

## **Quick and Healthy Thai**

Steamed Prawn And Pork Dumplings W Peanut Nam Jim. Stir-Fried Prawns With Pineapple And Sweet Chilli Bean Paste With Cashew. Steamed Salmon With Lime And Kaffir Lime. Pad Thai Noodles With Nam Pla Prik. (Traditional Stir Fried Rice Noodle Sticks W Chicken, Tamarind , Soy And Pickled White Radish Served With The Traditional Accompaniment Of Spicy Nam Pla Prik.) Quick Mango Mousse.

## **Thai Feast for Friends**

Crispy Wontons Filled With Pork, Prawns & Coriander Served With Homemade Sweet Chilli Sauce. Wok Seared King Prawns With Ginger Caramel, Black Pepper & Spinach . Poached Coconut Chicken With Thai Chilli Jam, Kaffir Lime & Lemongrass. Steamed Barramundi With Ginger, Chilli & Black Beans. Coconut Ginger Tapioca Pudding W Seasonal Fruit.

## **Taste of Thailand**

Coconut Soup With Tea Smoked Salmon W Kaffir Lime & Galangal. Issan Style Snapper. Northern Thai Warm Fish Salad Of Snapper W Mint, Coriander & Roasted Chilli. Chiang Mai Curry Paste. Chiang Mai Pork Belly. Fragrant Curry Of Slow Cooked Pork Belly W Tamarind, Ginger & Peanuts. Stir-Fried Satay Spiced Beef. Wok Seared Strips Of Beef W Satay Spices, Kaffir Lime & Pumpkin.

## **Japanese Banquet**

Japanese Tasting Plate (Marinated Atlantic Salmon Sashimi. Natural Oysters Served With Ponzu Sauce And Chilli Radish. Grilled Japanese Hokkaido Scallop Served With Sweet Miso Paste. Fish Escabeche.) Braised Pork Belly With Plum Wine Sauce. Kari Kari Yaki Chicken. Octopus And Avocado Salad Served With Citrus Dressing. Agedashi Dofu (Deepfried Tofu With Potato Starch Served With Tempura Sauce, White Radish And Ginger With Chilli Powder.



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## **Taste of Japan**

Marinated Fresh Salmon With Wasabi And Tamari Soy Sauce. Crispy Prawn And Crab Rolls Deep Fried With Tempura Batter Served With A Sweet Sake And Dashi Sauce. Nikujaga; Braised Beef With Potato In Japanese Broth Served W Pickled Red Ginger. Kari Kari Yaki Chicken. (Twice Cooked Tenderised Chicken. Marinated Chicken Fillet Coated With Potato Starch And Pan-Fried Until Crispy. Braised In Sake And Served With Ginger Soy Sesame Dressing.) Grilled Egg Plant Dengaku. (Grilled Japanese Eggplant With Sweet Miso Sauce And Yuzu Pepper).

## **Yum Cha Class**

Steamed Prawn And Pork Siu Mai ( Dim Sims) With Chilli Soy Dipping Sauce. Prawn Dumpling ( Har Gao) With Chives Served With Chilli Oil And Soy. Steamed Pork Buns, Learn How To Make Bao From Scratch And 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. Hong Kong Style Beef Rice Noodle Roll Served With Sweet Soy. Chinese Broccoli With Oyster Sauce, Fried Garlic And Sesame Oil. Coconut Jelly.

## **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. Grilled Heirloom Carrots, Honey Glaze, Persian Feta And Dukkah. White Chocolate Ganache, Strawberry Soup, Pistachio Crumble, Lemon Verbena And Berries.

## **Vegetarian Adventure (VE)**

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 Mezze**

Zucchini And Haloumi Fritters. Za'Atar Coated Labneh Cheese Balls. Broad Bean, Walnut And Dill Omelette. Chickpea Falafel With A Freekah Salad. Goat Fetta, Spinach And Spring Onion Pastries. Yoghurt Flat Bread. Fresh Dates Stuffed With Almond And Orange Flower Syrup Served With Sheep'S Milk Yoghurt.

## **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.



## **Fish and Seafood Class**

South Australian Black Mussels, Steamed Then Grilled With Olive, Anchovy And Parsley Stuffing. Fresh Local Squid 2 Ways. Barbequed With Roast Garlic Aioli And Deep Fried With Salt And Pepper Crust, Fish Sauce, Chilli And Lime Dressing. Confit Of Salmon Fillet With Chimmi Churri Sauce And Crispy Fish Skin. Slow Poached Salmon Fillet In Olive Oil With Fresh Herb Sauce And Fish Floss. Steamed Snapper, Bok Choy And Spring Onion With A Chinese Black Vinegar Sauce.

## **Thai Seafood Class**

Prawn Coconut And Sweet Potato Fritters W Lime & Ginger Dipping Sauce. Seared Scallops Finished W Coconut Chilli Jam Sauce & Pickled Vegetables. Green Curry Of Fish & Crab Dumplings W Wild Ginger, Snake Beans & Finished W Thai Basil. Vietnamese Poached King Fish In A Fragrant Lemongrass & Tamarind Broth.

## **Tajines from Morocco**

Chef Genevieve Harris Holds A Class Dedicated To Tajine Cooking And Moroccan Flavours. Roasted Chicken Wingettes Marinated In Harissa. Lamb And Eggplant Tajine W Ras El Hanout. Spiced Chickpea And Tomato Tajine. Chicken, Olive And Preserved Lemon Tajine. Buttered Couscous. Moroccan Bread. Almond, Cinnamon And Orange Flower Water Filo Pastry Snakes.

# Sticky News

## Middle East Feast 2

Hummus With Barbequed Flatbread And Za'Atar.(Experience The Difference With Your Own Homemade Hummus And Flatbread) Barbequed Lamb Skewers Marinated In 'Hilbeh' Served With A Baby Spinach Salad, Pomegranate, Mint And Yoghurt Dressing. (Hilbeh, A Fenugreek And Coriander Paste From Yemen That Works Beautifully With Lamb.)Chicken Breasts, Butterflied Then Marinated In Chermoula And Barbequed. (Chermoula Is A Classic North African Marinade That Is Perfect For Charring On The Barbeque.)Harissa Marinated Prawns, Barbequed And Served With Roasted Eggplant And Tomato Salad. (Hot And Spicy Prawns With A Rich And Flavourful Salad.) Spiced Couscous With Fresh Herbs.Deep Fried Almond Pastries With Honey And Orange Blossom Syrup.

## Spice Trail 3

Char Sui Pau – Roast Bbq Pork Buns From Malacca. Prawn Pickle From Goa/Sri Lanka/Macau. Piri Piri Grilled Pork Ribs From Portugal/Mozambique/Angola. Devil Chicken Curry From Malacca. Arroz E Feijão –Rice And Beans From Brazil. Tempura – Batter Fried Green Beans From Portugal And Japan. Portuguese Custard Tarts.



## Spice Trail 5

Lamb Koftas Simmered In A Deliciously Creamy Spiced Almond Sauce. Walnut, Eggplant And Fresh Cheese Dip W Homemade Flat Bread. Learn The Secret How To Make Your Own Flatbread At Home. Crispy Layered Chicken Pilaf With Saffron Rice, Barberries And Pistachios. Delicate Fish Fillets Braised In An Aromatic Tamarind And Fenugreek Broth. Dessert Of Homemade Rosewater Ice Cream.

## 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 Crème Anglaise.

## Essential Spanish

Ajo Blanco - An Andalusian Chilled Almond Soup The Perfect Starter For Entertaining On A Hot Summers Night. Remojòn - Saltcod Orange Fennel And Potato Salad. This Refreshing Salad Is Perfect For Summer Entertaining. Pork And Smoked Paprika Empanadillas - Are Mini Empanadas The Famous Pies From Galicia. Paella With Chicken Chorizo Prawns And Mussels. Chocolate Chestnut And Almond Torte.



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