

Sticky News



cooking journeys
for food lovers

edition #14 | JAN-JUNE 2015

What's new for 2015?

As we turn the corner into 2015 the cooking school will be heading towards its seventh year in operation and with that brings the challenge of what we can do to keep inspiring our customers and keep adding fresh new ideas to our products.



New Classes

We have managed to pull together a great schedule of classes for the start of 2015 and have 9 chefs engaged to deliver those food journeys to you.

New menus include a great new Fish and Seafood class from Chef

Alice Nettleton which includes dishes such as Mussels and Goolwa pippis with garlic and a pinenut and almond Picada. This is a Catalan dish and the class covers how to clean and cook the shell fish and make

the stunning picada. It's used in Spain to thicken sauces and is packed full of flavour. Also in the class is whole poached salmon in a fish kettle. A great thing to learn for entertaining.

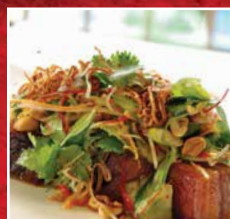
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What's new for 2015?

Plans to expand our Kitchen Garden
Villa in room Services
Kids Cooking Classes

2014 Reviews - Women's Weekly



Class Calendar

January - June 2015

Class Menus

**Awarded in the Top 9 Cooking
Classes in Australia by
Australian Traveller Magazine**

New Classes for 2015



New Classes continued

Not to be outdone **Chef Yukiko Anschutz** will be delivering 3 new classes one of which is her **Tasting Thailand** menu which includes Crispy Salt and Pepper Soft Shell crab and a shredded confit duck wrapped in betel leaves with a shrimp paste dressing. This is an inspired twist on the authentic Miang Khem, a traditional Thai appetizer.

The new **Japanese Banquet** promises a Japanese tasting plate of Marinated Atlantic Salmon sashimi. Natural oyster served with ponzu sauce and chilli radish. Grilled Japanese Hokkaido scallop

served with sweet miso paste. Fish Escabeche and Braised Pork belly with plum wine sauce. Also in that class are 3 other dishes including an Octopus and avocado salad and Agedashi Dofu -deepfried tofu with Tempura sauce.

Although extremely busy with his award winning work our guest **Chef Jordan Theodoros** will be back with a **Greek Mezze** class in April where he takes on a class filled with no less than 9 dishes! For those of you who live under a rock Jordan was crowned **Chef of the year 2014** for his work at his city restaurant **Peel Street**.

Chef Brian Smith is back with his great Indian menus and we have 2 **Indian banquets** on offer. Both create an incredible Indian feast uncovering the secrets and curry blends of many regional curries and accompaniments. Handmade flat breads and traditional recipes such as Lamb Jalfreze and the perfect Samosas are on offer and for the sweet tooth Indian desserts like Malpoora -Fennel and cardamom crepes in rose water syrup should not be missed.

Plans to expand our Kitchen Garden

Outside in the garden our citrus and curry leaf trees are thriving, and this has inspired us to make room for a bigger produce garden on the property. With garden beds and compost to spare we hope to cultivate many more areas where we can grow our own produce for use in the classes.

Kids Cooking Classes

Due to popular demand we will be holding kids classes during the school holidays in 2015. These classes will be open to kids over the age of 10 years. Details and dates will be posted online in advance.

Villa in room services

Located on site, our three villas have been the perfect addition to the cooking school in many ways and we can now offer services such as in room massage and wellness programs alongside food experiences such as a private chef or cooking class in your villa.

Our cook and stay packages for 2 people are the very best value if you want to combine your stay with a class at the school. Single night packages cost \$610 and our 2 night cook and stay package is \$970. Included in the package are all the essential extras such as wine, cheese and chocolate!

2014 Reviews- Woman's Weekly- Jan 2014

That tireless hard work and commitment to providing something memorable is echoed down the road at Sticky Rice, a cooking school popular with ambitious amateurs and dedicated professionals alike looking to add an exotic new cuisine to their repertoire.

Our class is a four-hour tour de force in preparing, cooking and ultimately devouring a fragrant Thai feast. Knife skills and combining flavours, the art of getting that curry just spicy enough and the secrets of achieving restaurant flavour are all shared by a very patient expert chef.

Our handiwork is impressive, and as always in this neck of the woods, a glass of wine is never far away.

The question of where to lay your head after the intensive class is easily solved by Sticky Rice's latest development – **three architect-designed villas** offering Balinese,

Japanese and zen themes, and each appointed in décor sourced from the country being replicated.

A night in the understated class of the Japanese villa with an open fire in the private courtyard and yet more of the Adelaide Hills' cool climate shiraz is a fine way to end our stay in the region.



The bedroom in Sticky Rice's Japanese villa.



The bathroom in Sticky Rice's Bali villa.

Class Calendar *January-June 2015*



January

Friday 02	6pm	Asian Adventure
Saturday 03	5pm	Essential Thai
Sunday 04	2pm	Vietnamese Feast GF
Friday 09	6pm	Stars of Siam
Saturday 10	10am	Middle Eastern Meze 2
Saturday 10	5pm	Thai and Vietnamese Banquet GF
Sunday 11	2pm	Essential Asian
Friday 16	6pm	Thai Feast
Saturday 17	10am	2015 Fish and Seafood Class
Saturday 17	5pm	Entertaining Thai
Sunday 18	2pm	Taste of Asia
Friday 23	6pm	Quick and Healthy Thai
Saturday 24	10am	Travelling Chef
Sunday 25	2pm	Tasting Thailand
Friday 30	6pm	Asian Feast
Saturday 31	10am	Spanish Tapas

February

Sunday 01	2pm	Stars of Siam
Friday 06	6pm	Vietnamese Feast GF
Saturday 07	5pm	Asian Adventure
Saturday 07	10am	Spice Trail 1
Sunday 08	2pm	Vegetarian Adventure
Friday 13	6pm	Taste of Thailand
Saturday 14	9.30am	Thai Feast for Friends GF
Saturday 14	5pm	Asian Banquet
Sunday 15	2pm	Thai and Vietnamese Banquet GF
Friday 20	6pm	Taste of Asia
Saturday 21	10am	Indian Banquet 1
Saturday 21	5pm	Spanish Tapas
Sunday 22	2pm	2015 Fish and Seafood Class
Friday 27	6pm	Essential Asian
Saturday 28	10am	Spice Trail 2

March

Sunday 01	2pm	2015 Japanese Banquet
Friday 06	6pm	Thai Feast
Saturday 07	10am	Essential Spanish
Sunday 08	2pm	Asian Adventure
Friday 13	6pm	Quick and Healthy Thai
Saturday 14	5pm	Stars of Siam
Saturday 14	10am	Middle Eastern Meze 2
Sunday 15	2pm	Tasting Thailand
Friday 20	6pm	Taste of Asia
Saturday 21	10am	Moroccan Delights
Saturday 21	5pm	Taste of Vietnam
Sunday 22	2pm	Essential Thai
Friday 27	6pm	Thai and Vietnamese Banquet GF
Saturday 28	5pm	Asian Banquet
Saturday 28	10am	Spice Trail 1
Sunday 29	2pm	Thai Seafood Feast



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



April

Saturday 04	10am	Travelling Chef
Friday 10	6pm	Spanish Tapas
Saturday 11	10am	Spice Trail 2
Sunday 12	2pm	Moroccan Delights
Friday 17	6pm	Stars of Siam
Saturday 18	10am	Essential Spanish
Sunday 19	2pm	Asian Adventure
Friday 24	6pm	Vietnamese Feast GF
Saturday 25	10am	Greek Mezes
Sunday 26	2pm	Thai Feast

May

Friday 01	6pm	Essential Asian
Saturday 02	10am	Travelling Chef
Saturday 02	5pm	Taste of Asia
Sunday 03	2pm	Tasting Thailand
Friday 08	6pm	Entertaining Thai
Saturday 09	10am	Middle Eastern Meze 2
Saturday 09	5pm	Spanish Tapas
Sunday 10	2pm	Quick and Healthy Thai
Friday 15	6pm	Essential Thai
Saturday 16	10am	2015 Fish and Seafood Class
Sunday 17	2pm	Taste of Vietnam
Friday 22	6pm	Essential Japanese
Saturday 23	10am	Spice Trail 1
Saturday 23	5pm	Asian Feast
Sunday 24	2pm	Asian Adventure
Friday 29	6pm	Asian Banquet
Saturday 30	5pm	Stars of Siam
Saturday 30	10am	Indian Banquet 2
Sunday 31	2pm	Vegetarian Thai

June

Friday 05	6pm	Taste of Asia
Saturday 06	10am	Essential Spanish
Sunday 07	2pm	Vietnamese Feast GF
Friday 12	6pm	Tasting Thailand
Saturday 13	5pm	Thai Feast
Saturday 13	10am	Spanish Tapas 2
Sunday 14	2pm	Middle Eastern Feast 2
Friday 19	6pm	Thai Seafood Feast
Saturday 20	5pm	Quick and Healthy Thai
Saturday 20	10am	Spice Trail 2
Sunday 21	2pm	Travelling Chef
Friday 26	6pm	Moroccan Spice
Saturday 27	9.30am	Taste of Thailand
Saturday 27	5pm	Asian Adventure
Sunday 28	2pm	Stars of Siam

Class Menus *Book and Browse class menus online at www.stickynews.com.au*

Vegetarian Adventure.

Taro potato and shiitake mushroom dumpling soup in aromatic vegetarian broth with Asian greens and garlic chips. Stir-fried Thai eggplants with green curry paste and bean sauce. 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. Vegan banana cake w pecan nuts and cinnamon.

Vegetarian Feast

Crispy wontons with Shiitake and water chestnut served with sweet and sour dipping sauce. Southern Yellow Curry with okura vegetables and Yellow curry paste. Stir fried morning glory with chili and marinated bean curd. Char grilled eggplant and lemongrass with green paw paw salad. Coconut Sticky rice with toasted mung beans.

Taste of Asia

A culinary journey around South East Asia where you will master key dishes from each country. Spicy Malaysian Laksa Noodles w Coconut Milk, Chicken and Fried Beancurd served with homemade Chilli Sambal. Vietnamese Salt and Pepper Squid. Thai Crispy Pork Belly with green mango salad and nam jim dressing. Vietnamese shredded chicken and cabbage salad w lemon and chilli dressing.

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 and pomelo salad and red chili Nahm Jim; Brunei Darussalam- baked coconut slice.

Essential Thai

Tom Yum Prawn (the famous hot and sour lemongrass Thai soup. Fragrant, cleansing and satisfying.) 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. A hot wok quick cook dinner dish. Thai Fish cakes w cucumber and mint salad. Sticky Rice w Mango.

Essential Asian

Vietnamese Chicken rice noodle soup; Poached chicken fillet in the aromatic stock served with round rice noodles with fresh herbs, sliced chilli and lime juice. Steamed Thai style Chicken dumpling served with light red curry sauce; Stir-fried crispy pork belly with Chinese broccoli and deep fried Thai basil, seasoned with oyster sauce, palm sugar and fish sauce. Grilled lemongrass beef served with tangy Papaya salad and Vietnamese herbs.

Entertaining Thai

Coconut stuffed King prawns with chilli jam and lime dressing. Tempura Oyster w green nam jim dressing. Crispy barramundi with green mango and chilli. Char grilled lime and coconut chicken. Sweet spring rolls with red bean paste and almond.

Vietnamese Feast (GF)

Vietnamese crispy pancakes with pork and shrimps. Vietnamese Chicken and lemongrass curry (Learn the differences between the Thai and the aromatic curry paste of Vietnam; Simmered in coconut milk and chicken broth for the perfect finish.) 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 (Traditional Vietnamese Pork balls, skewered, steamed then char grilled on the BBQ. Served with Vietnamese mint, crisp iceberg cups and hoi sin dipping sauce.) Char grilled Prawns with Lotus root salad and Vietnamese dressing (Char grilled prawn cutlets w Shiso and pickled Lotus root and daikon salad.) Marinated grilled beef served w nuoc Cham and Vietnamese Herb Salad. Chargrilled Chilli lemongrass Chicken. (Chicken thigh marinated with aromatics and rice wine. Think lemongrass, chilli, garlic, ginger and five spice with a smoky chargrill finish and served with dipping sauce.) Salty Sticky Rice w sesame and peanut paste.

Thai and Vietnamese Banquet (GF)

A fabulous class with Top Chef Yukiko Anschutz cooking outside in our our Bali Hut cooking area. Learn these dishes full of fresh vibrant flavours and aromatic dressings plus homemade chargrilled beef and peanut sausages perfect for BBQs. 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.

Tasting Thailand

Crispy Salt and pepper soft shell crab with green shallot served with chilli, lime, pepper. Shredded confit duck wrapped in betel leaves with a fresh coconut and shrimp paste dressing. Stir fried beef and Thai eggplant with freshly pounded spiced red curry paste and julienned kaffir lime. Galangal and lemongrass chicken salad with sesame peanut dressing. Mango sorbet.

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 and Thai Beef Salad w Hot and Sour Dressing. Banana Fritters with Palm Sugar Syrup.

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.

Asian Feast

Crispy Prawn and Lotus Root Fritters served with lime chilli Nam Jim dressing. Thai fried fish fillets served with sautéed onion and enoki mushrooms with sweet tamarind sauce. Grilled pork ribs with Hoi sin peanut dipping sauce. (steamed pork ribs with garlic, ginger and spring onion, char grilled then served with sesame soy dressing). Stir - fried chicken with young ginger and fresh Asian mushrooms with light fish sauce and palm sugar. Baked Spiced caramel pear with cinnamon and sticky dark palm sugar syrup served with yoghurt.

Asian Banquet

Crispy Stuffed King Prawns with Taro and Japanese panko; Massaman Curry of Beef with Pickled Ginger and Peanuts (Tender beef simmered in a roasted spice curry paste with cinnamon and peanuts and garnished with pickled pink ginger), Stir fried Seafood combination (King prawns, Scallops, squid and fish) on Crispy egg Noodles; Thai style Bamboo Steamed Lemon Chicken.

Thai Feast

Wonton dumpling soup (wontons filled with prawn and pork with coriander paste in homemade chicken broth with fish sauce, mountain pepper and lime juice.) Yellow Curry of Chicken, Turmeric and Potato served with Cucumber relish and pink pickled ginger. Fresh Rice Noodle rolls stuffed with pork, caramelised golden shallots, roasted peanuts and sweet oyster sauce. Warm salad of Crispy Salmon with Lemongrass, Mint and Ground Roast Rice. Pandan and coconut slice made from rice and mung bean flour with an extract of pandan leaves and coconut milk.

Japanese and Sushi workshop

Shiki Restaurant Chef Yukiko Anschutz gets down to some serious Sushi crafting in this class as well as some authentic and modern Japanese dishes. You will prepare a variety of fish and seafood Sushi, Prawn Tempura with Tentsuyu, and Chicken Teriyaki plus the famous Japanese Miso Soup.

Thai Seafood Feast

Freshly Shucked Oysters w Chilli Lime Juice; Soft Shell Crab w Red Curry Sauce and Lesser Ginger; Seared Scallops w Roasted Chilli Ginger Vinaigrette; King Prawn Stir fry with Garlic and Pepper; Thai squid salad w galangal, lemongrass and Nam jim.

Middle Eastern Meze

Spiced beef koftas braised in tomato sauce. Braised Squid stuffed with Saffron rice. Lamb and cracked wheat "tartare". White beans with tahini and pinenuts. Fried cheese and mint turnovers. Zucchini and fresh herb fritters. Shredded chicken breast with walnut salsa.

Spice Trail 1

Unleavened roti bread. Persian yogurt and cucumber salad with toasted walnuts and drained curd. Lebanese beetroot and pomegranate dip. Egyptian style broad bean "Falafel" served in small pitta pockets with a chopped salad. Little pastry cigars filled with Moroccan spiced lamb. Baghdadi style chicken croquette. Yemeni green chilli, coriander and garlic relish. Punabi style Indian fish kebab with ajwain and lemon.

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

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

Spice Trail 2

Mantu –lamb ravioli with garlic sauce (Afghanistan). Baingan Bharta – smoked eggplant puree (Pakistan). Mujaddra janoubieh - Lentil and bulgur pilaf (Lebanon). Chebeh Rubyan – Spiced prawn dumplings in tamarind sauce (UAE). Fesanjan – Duck with Walnuts and Pomegranate (Iran). Yufka – Paper-thin flatbread (Turkey). Kachumbar – tomato, onion, cucumber and green chilli salad (India).

Taste of Thailand

Ginger chicken dumplings w soy shallot dipping sauce. Crispy skin salmon tossed w green pawpaw, kaffir lime & coriander dressed w green chilli & lime Nahm jim.

Fragrant red curry of Beef-Aromatic tamarind infused curry of poached beef w kaffir lime & water spinach. Wok seared pork w Thai chilli jam, pineapple & finished w Thai basil.

Thai Feast for Friends (GF)

Miang of Scallops-Seared scallops wrapped in betel leaves w coconut chilli jam & lime.

Grilled King Prawns- Tossed w green pawpaw, cashews & coriander finished w spiced tamarind chilli dressing.

Burmese curry of Pork-Curry of slow cooked pork belly infused w tamarind, peanuts & pickled garlic. Turmeric spiced broth of gently poached seafood w lemongrass & kaffir lime.

Spanish Tapas

Cod and olive Croquettes served with sherry Aioli and sweet fig lavender Jam. Grilled King Prawns deglazed with Pedros Ximenez, Picada and served on Sanfaina sauce. Pork and veal meatballs baked in almond sauce . Traditional Paella with Chicken, Chorizo and Mussels . Pan fried chorizo with grilled Sourdough and smoky eggplant puree. Valencian salad of Endives, Oranges, Artichokes heart and Green olive tapenade.



Essential Spanish

Pan fried stuffed baby squid served with romesco sauce.(Chipirones rellenos) Beef Sirloin braised in Pedro Ximenez, on potato, broad bean salad with Saffron Mayonnaise. Empanadas (Pastries filled with Chorizo, tomato, preserved lemon and Tuna). Oven baked Chicken in capsicums, tomato & saffron. Served with Sourdough. Hot Churros coated in cinnamon sugar and dipped in Bitter dark chocolate.



Moroccan Delights

Moroccan Lamb Shank Pizza with roasted pine nuts and black Tahini. Beef Tajine with spiced chickpeas sweet Potato and Apple. Chermoula marinated Grilled eggplant and Tomato. Golden couscous with pistachios apricots and crispy onion. Spiced Pumpkin and Lime Salad. Fig and Almond Pastries with Orange Blossom Cream. Chef Brian Smith.

Moroccan Spice

Hummus w Ground Lamb & Pine Nuts, Grilled Swordfish with chermoula Spices & Lemon ; Beetroot & Yogurt Salad w Rocket; Tagine of Chicken w Preserved Lemon and Olives; Salad of Carrot, Cumin and Coriander . Preserved Lemon couscous.

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.

Spanish Tapas 2

Piquillo peppers stuffed with salt cod purée. Scallops Baked in their Shells with garlic, fino, parsley and crispy breadcrumbs. Crispy porkbelly with Quince Alioli Oaked smoked beef thinly shaved with roasted beetroot, sherry vinegar and an almond sauce. Chestnut and chocolate truffle cake.

Travelling Chef

An incredible foodie trip to Burma, Vietnam, Laos, Cambodia and Thailand! Burmese Rice Pancakes with seasonal vegetables and a chilli garlic dressing. Vietnamese Caramel Pork Ribs(Slow cooked sweet, sticky pork ribs tossed with shallots chilli and shredded ginger). Laoian Steamed Whole Barramundi with fresh Lime and Chilli. Cambodian Khmer grilled Chicken with lime and pepper seasoning.(Marinated in fresh turmeric, galangal and lots of lemongrass and served with fresh herbs) Northern Thailand Isaan Forest Mushroom Salad. (char grilled, oyster shitake and Enoki mushrooms served warm with mint and coriander leaf, topped with aromatic rice powder) and Pandan Crepes filled with sweet coconut filling. (Fine crepes, scented with Pandan leaf, filled with rich dark palm sugar flavoured coconut, served with Pandan Anglairs)

Indian Banquet 1

Traditional potato and pea Samosa (Aloo Matar) w Mint and green chilli Pachadi (South Indian style yoghurt based sauce) Parsee Chicken with dried apricots cinnamon and Garam Masala (An aromatic curry from the Parsee of Mumbai) Slow cooked Lamb Achar (lamb slow cooked in the "Pickling" group of spices) Goan style Beef and Coconut Curry (a dry curry using the Boonah method of cooking but finished with coconut milk and potatoes) Malpoora (Fennel and cardamom crepes in rose water flavoured syrup)

Indian Banquet 2

Char grilled Lamb Sheek Kebab With Yogurt and Mint Chutney. Lamb Jalfrezi Curry. Beetroot And Yogurt Raita. Aromatic Phatia Chicken Curry w Homemade Crisp Puri Breads . Methi Prawn Curry with Fenugreek. Mixed Vegetable Kadhi (a spicy yogurt-based Curry). Pepper Roasted Pineapple With Basmati Payasam.

Fish and Seafood Class

Kingfish ceviche with finger limes coriander and fried watercrackers. Tea smoked trout with a herb and cucumber salad. Mussels and Goolwa pippis with garlic and a pinenut and almond Picada. Whole poached salmon in a fish kettle. Served with cucumber pickle, bernaiese sauce, new potato pesto and a green salad. Learn how to decorate the fish. A great thing to learn for entertaining.

Japanese Banquet

Japanese tasting plates (Marinated Atlantic Salmon sashimi. Natural oyster 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. (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.) Octopus and avocado salad served with citrus dressing. Agedashi Dofu (deepfried tofu with potato starch served with Tempura sauce, white radish and ginger with seven flavoured chilli powder).

Greek Meze

Sousoukakia - hand made Greek lamb sausage cooked in tomato sauce. Chicken souvlaki - classic Greek skewered chicken. Haloumi, mint and watermelon salad. Baby Pickled Octopus. Trio of Greek Dips- Tzadziki - yogurt cucumber mint dip. Skordalia - classic potato garlic dip. Taramasalata - fish roe dip. Filo Parcels- Spanakopita spinach, dill, mint, fetta filos. Diples - a delicious fried greek sweet pastry with honey syrup.

Essential Japanese

All the essential Japanese dishes make up this class taught by ex Shiki Chef Yukiko Anschutz. Okonomiyaki (osakastyle); cabbage and pork pancake served with Japanese BBQ sauce and mayonnaise. (Gyoza ; Japanese style pork and garlic chives dumpling). Yakitori (grilled skewered chicken based with teriyaki graze). Shiso leaves and asparagus Beef rolls served with homemade BBQ sauce.



Awarded in the Top 9 Cooking Classes in Australia by Australian Traveller Magazine – Aug 2014

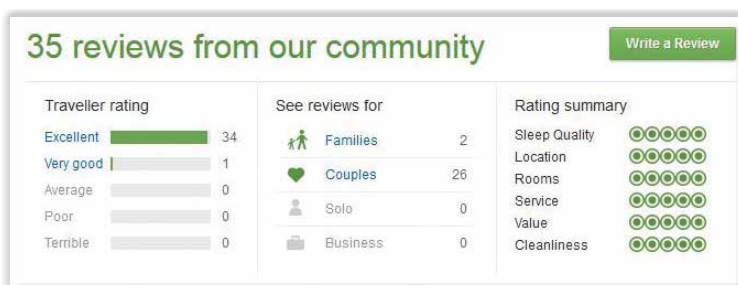
Sticky Rice, Adelaide Hills, South Australia

With celebrity chefs like Poh dropping in to take a masterclass, Sticky Rice undoubtedly understands the art of Asian flavour. As well as pounding out aromatic curries and feasting on the rewards afterwards, students have the opportunity of staying in one in one of Sticky Rice's villas modelled on Balinese, Thai, and Japanese architecture.



Thank you to all our guests who have taken the time to write a review on Trip Advisor.

Here is the results for 2014.



Gift Vouchers

Our vouchers can be redeemed against any of our classes, any accommodation stays and all our packages.

As always our Cooking Class Vouchers are a great gift idea and are available to purchase and redeem online or by phone. It couldn't be easier!

8339 1314

www.stickyricecookingschool.com.au/vouchers



Private & Corporate Cooking Classes

Ideally suited for groups wishing to hold Team Building Events, Corporate Entertaining or Social Group Activities.

Please call the office on 8339 1314 for more information and to tailor make a class to suit your requirements.

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

Cost \$145pp 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.



sticky rice cooking school

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