



sticky news

Duncan's degustation dinner date

We're very excited to be offering a degustation dinner and cooking class with **AFRICOLA Chef Duncan Welgemoed** on Friday 13th December 6.30pm

"This man is on a mission to source the best produce grown and raised with ethics and cook the most unique and beautiful food in the world, and he is doing it daily. No wonder the restaurant is full every night." Pete Evans.

Tickets are now very limited for this event but you can still find some on our website.



"Adelaide's Africola may well be the hottest restaurant in the country."

John Leethlean Food writer

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



Luxury awaits



You can package up a gourmet retreat **starting at just \$640** per couple with full flexibility of choice between cooking classes and villa combination. It's a winning combination for everyone who loves unique gifts, gourmet experiences and luxury stays! Our Balinese, Zen and Yoko Villa awaits you.

Want to escape to a luxury villa without the cooking class?
We can accomodate that.



Peel St perfection

We are also super excited about our special Degustation Dinner and cooking class with **Peel Street Chef Jordan Theodoros** on Wednesday 20th November 6pm. Some final tickets can be found on our website with more details of this event.

Char-grilled Lemongrass Chicken

Serves 4-5 people



- 400g boneless chicken thighs (no skin)
- 2 kaffir lime leaves, thinly sliced
- 1/2 tablespoon ginger, grated
- 1 teaspoon of sesame oil
- 1 tablespoon fish sauce
- 8-10 wooden skewers soaked in water for 1 hour
- 1 teaspoon sugar
- Paste
- 1/4 teaspoon coarse ground black pepper
- 1/4 teaspoon five spice
- 1 teaspoon sea salt
- 1/2 teaspoon dried chilli flakes
- 1 tablespoon lemongrass stalk, finely chopped
- 1 teaspoon turmeric powder
- 1 tablespoon garlic, chopped
- 1 tablespoon shallots, finely chopped

Pound black pepper, five spice and sea salt, then add chili, lemongrass, turmeric, garlic and shallot one by one to pound until a smooth paste. Place the paste in a bowl with kaffir lime leaves, sugar, grated ginger, sesame oil and fish sauce. Mix well

Cut Chicken thighs and marinate the chicken pieces with the paste. Marinate for at least 30 minutes. Thread 2 pieces of chicken onto each skewer. Grill the chicken skewers on a medium to low heat each side for a total of 4-6 minutes or until the chicken is cooked.

This recipe is featured in the
Taste of Vietnam Cooking Class

Cooking School Calendar 2019



Classes for September 2019

Sun 1/9	2pm-6pm	Day	Vietnamese Feast
Sat 7/9	10am-2pm	Day	Vegetarian Mezze
Sat 7/9	5pm-9pm	Night	Essential Asian
Sun 8/9	2pm-6pm	Day	Yum Cha
Sat 14/9	10am-2pm	Day	Spanish Tapas
Sat 14/9	5pm-9pm	Night	Moroccan Delights
Sun 15/9	2pm-6pm	Day	Asian Adventure
Fri 20/9	6pm-10pm	Night	Thai and Vietnamese Banquet 2 (GF)
Sat 21/9	10am-2pm	Day	Middle Eastern Mezze
Sat 21/9	5pm-9pm	Night	Tasting Thailand
Sun 22/9	2pm-6pm	Day	Essential Thai
Fri 27/9	6pm-10pm	Night	Thai Banquet
Sat 28/9	10am-2pm	Day	Travelling Chef
Sun 29/9	2pm-6pm	Day	Taste of Vietnam

Classes for October 2019

Tue 1/10	2pm-5pm	Day	Kids Master Class
Fri 4/10	6pm-10pm	Night	Stars of Siam
Sat 5/10	10am-2pm	Day	Spice Trail
Sat 5/10	5pm-9pm	Night	Asian Adventure
Sun 6/10	2pm-6pm	Day	Taste of Asia
Fri 11/10	6pm-10pm	Night	Essential Japanese
Sat 12/10	10am-2pm	Day	Moroccan Delights
Sat 12/10	5pm-9pm	Night	Taste of Asia
Sun 13/10	2pm-6pm	Day	Asian Feast 2
Sat 19/10	10am-2pm	Day	Middle Eastern Feast
Sat 19/10	5pm-9pm	Night	Thai Feast
Sun 20/10	2pm-6pm	Day	Essential Asian
Fri 25/10	6pm-10pm	Night	Thai Banquet
Sat 26/10	10am-2pm	Day	Sensational Seafood
Sat 26/10	5pm-9pm	Night	Essential Thai
Sun 27/10	2pm-6pm	Day	Yum Cha

Classes for November 2019

Fri 1/11	6pm-10pm	Night	Taste of Vietnam
Sat 2/11	10am-2pm	Day	Spanish Tapas
Sun 3/11	2pm-6pm	Day	Asian Feast
Sat 9/11	10am-2pm	Day	eTrail
Sun 10/11	2pm-6pm	Day	Thai and Vietnamese Banquet (GF)
Fri 15/11	6pm-10pm	Night	Tasting Thailand
Sat 16/11	10am-2pm	Day	Vegetarian Feast
Sat 16/11	5pm-9pm	Night	Thai and Vietnamese Banquet 2 (GF)
Sun 17/11	2pm-6pm	Day	Taste of Japan
Wed 20/11	6pm-10pm	Night	Peel Street Degustation Dinner and Cooking Class
Sat 23/11	10am-2pm	Day	Travelling Chef
Sat 23/11	5pm-9pm	Night	Asian Adventure
Sun 24/11	2pm-6pm	Day	Essential Asian
Fri 29/11	6pm-10pm	Night	Stars of Siam
Sat 30/11	10am-2pm	Day	Taste of Morocco

Classes for December 2019

Sun 1/12	2pm-6pm	Day	Vietnamese Feast
Sat 7/12	10am-2pm	Day	Spanish Seafood Feast
Sat 7/12	5pm-9pm	Night	Tasting Thailand
Sun 8/12	2pm-6pm	Day	Thai Feast
Fri 13/12	6:30pm-10pm	Night	Africola Cooking Class and Dinner
Sat 14/12	10am-2pm	Day	Travelling Chef
Sun 15/12	2pm-6pm	Day	Yum Cha
Sat 21/12	10am-2pm	Day	Taste of Morocco
Sat 21/12	5pm-9pm	Night	Asian Adventure 2
Sun 22/12	2pm-6pm	Day	Taste of Vietnam



Cooking School Calendar 2020

Classes for January 2020

Fri 3/1	6pm-10pm	Night	Asian Adventure
Sat 4/1	10am-2pm	Day	Stars of Siam
Sun 5/1	2pm-6pm	Day	Essential Asian
Fri 10/1	6pm-10pm	Night	Vegan Adventure
Sat 11/1	10am-2pm	Day	Middle Eastern Feast
Sat 11/1	5pm-9pm	Night	Essential Thai
Sun 12/1	2pm-6pm	Day	Taste of Vietnam
Sat 18/1	10am-2pm	Day	Tasting Thailand
Sun 19/1	2pm-6pm	Day	Thai and Vietnamese Banquet (GF)
Sat 25/1	10am-2pm	Day	Asian Adventure 2
Sun 26/1	2pm-6pm	Day	Thai Banquet
Fri 31/1	6pm-10pm	Night	Sushi workshop

Classes for February 2020

Sat 1/2	10am-2pm	Day	Travelling Chef
Sun 2/2	2pm-6pm	Day	Thai Feast
Sat 8/2	10am-2pm	Day	Indian Banquet
Sat 8/2	5pm-9pm	Night	Asian Banquet
Sun 9/2	2pm-6pm	Day	Thai Restaurant of the Year Winner Soi 39 Master Class
Sat 15/2	10am-2pm	Day	Spanish Tapas
Sat 15/2	5pm-9pm	Night	Essential Japanese
Sun 16/2	2pm-6pm	Day	Asian Feast 2
Sat 22/2	10am-2pm	Day	Middle Eastern Feast
Sun 23/2	2pm-6pm	Day	Yum Cha
Fri 28/2	6pm-10pm	Night	Asian Adventure
Sat 29/2	10am-2pm	Day	Vegetarian Feast
Sat 29/2	5pm-9pm	Night	Taste of Vietnam

Classes for March 2020

Sun 1/3	2pm-6pm	Day	Stars of Siam
Sat 7/3	10am-2pm	Day	Spanish Seafood Feast
Sat 7/3	5pm-9pm	Night	Tasting Thailand
Sun 8/3	2pm-6pm	Day	Essential Asian
Sat 14/3	10am-2pm	Day	Taste of Morocco
Sat 14/3	5pm-9pm	Night	Vietnamese Feast
Sun 15/3	2pm-6pm	Day	Taste of Asia
Fri 20/3	6pm-10pm	Night	Essential Thai
Sat 21/3	10am-2pm	Day	Travelling Chef
Sun 22/3	2pm-6pm	Day	Thai Feast
Sat 28/3	10am-2pm	Day	Sensational Seafood
Sun 29/3	2pm-6pm	Day	Asian Adventure 2

Classes for April 2020

Fri 3/4	6pm-10pm	Night	Tasting Thailand
Sat 4/4	10am-2pm	Day	Spice Trail
Sat 4/4	5pm-9pm	Night	Taste of Vietnam
Sun 5/4	2pm-6pm	Day	Yum Cha
Sat 11/4	10am-2pm	Day	Stars of Siam
Fri 17/4	6pm-10pm	Day	Asian Adventure
Sat 18/4	10am-2pm	Day	Spanish Seafood Feast
Sat 18/4	5pm-9pm	Night	Thai and Vietnamese Banquet 2 (GF)
Sun 19/4	2pm-6pm	Day	Asian Feast
Fri 24/4	6pm-10pm	Night	Essential Asian
Sun 26/4	2pm-6pm	Day	Taste of Japan

Classes for May 2020

Sat 2/5	10am-2pm	Day	Travelling Chef
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Corporate cheers

We have a whole range of unique corporate team building classes.

Our recent team of 40 teachers did our new super relay challenge. #Tagteam #teams #competition. This relay challenge maximises team bonding, communication and fun. We also do collaborative bonding, masterchef competitions and leadership challenges.

Prices start from as little as \$115pp* for standard classes and offsite sushi classes for bigger groups start from \$65pp*.

For all corporate and private class inquiries please email admin@stickyricecookingschool.com.au

*Prices exclude GST

Did you
know we
can come
to you?



Christmas parties



Let us take care of your work Christmas function this year. We can get you cooking or just cater for your event in our private dining room or Balinese courtyard. We will work with you to meet your budget and menu needs.

Email admin@stickyricecookingschool.com.au to get the ball rolling.

Kids classes



Our Kids Class For October School Holidays is now in the Calendar.

These classes are for children aged 10+ and are with our professional **Chef Yukiko Anschutz**

Tuesday 1st October 2pm

Beef satay with cucumber relish. Pad Thai with Chicken. Asian coleslaw salad with shredded chicken. Sticky Rice with banana.

Priced \$60pp



Master Class

Soi.38 / Sunday 9 Feb / 2pm

“Get your tastebuds to pack their tiny bags – they’re heading on a culinary journey.”

Adelaide review

Soi.38 has evolved to showcase the dishes of Thailand’s 6 regions, telling a taste journey beyond comparison.

We are delighted to offer this one off class with owner and Chef Terry Intrarakhamhaeng from Soi.38. From humble beginnings as a child growing up in Thailand to this year taking out the prestigious award as “Best Thai Restaurant winner” R&CA Awards For Excellence.

The food style of Soi 38 has been described by food critics as “ the real deal and different to your typical Thai restaurant” “It is unlike any other Thai food I’ve found in Adelaide.” “As full as I was by the end of this incredible Thai feast I could not leave a bite behind!”

This is a hands on class including dinner.

Our Top 5 new menu picks

#1



Spanish Seafood Feast

Chef Alice Nettleton

An exciting new class for Summer with.

Tapas - watermelon gazpacho.

Grilled prawns and Romesco sauce.

Scallops with Garlic, Fino, and Breadcrumbs.

Paella with Seasonal Seafood.

Dessert - Dark chocolate and Seville orange marmalade tart.

#2



Asian Feast 2

Chef Phil Helyard
Peel Street Restaurant

Thai cured king fish salad with hot and sour dressing, Thai basil, snake beans, puffed rice and all the little tricks of the trade to impress your dinner guests.

Fragrant Thai bbq king prawns with nahm jim.

Shiitake mushroom dumplings, crispy garlic oil, fermented chili in a ginger shiitake broth.

Master stock Pork Belly . caramel , fried peanuts and shallot with a Thai green mango salad.

Coconut sorbet and kaffir lime dust.

#3



Spice Trail

Lebanese pomegranate and beetroot dip with flatbread
Lebanese beetroot and pomegranate dip.

Baghdadi style chicken croquettes. Actually an Indian dish but of Persian origin.

Pastry cigars with Moroccan spiced lamb.

Fesanjan – duck with walnuts and pomegranates. A classic from the Royal cuisine of Ancient Persia.

Kachumbar – spiced tomato and cucumber salad. From India and it has many variations.

Mujaddra janoubieh - lentil and cracked wheat salad.

Turkish delight skewers with white chocolate and pistachios.

#4



Essential Japanese

Ex Shiki Chef teaches a brand new class for Japanese Food lovers.

Pork Goza dumplings.

Traditional Teriyaki Chicken.

Tempura seafood.

Tempura Vegetables.

Beef rolls with green beans and sweet BBQ sauce.

#5



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

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



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.



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