Swipers Gully Vineyard and Restaurant Short Courses

The ABCs of Kids' Cooking is an engaging series of classes that explore fun, fresh and simple dishes that kids can make (and eat!!) for themselves. Classes are designed for children six years and over. All learning is hands-on and guided by our experienced hospitality trainers in our training kitchen. And after the cooking is done, students enjoy a lunch together that they have made themselves.

**Session Cost:** $45.00 per participant.

**April 2013**

Q is for Chicken Quesadilla and Queen of Puddings

Wednesday 3         11am-1pm

In this class we munch on the letter Q. We start off by marinating the chicken for the quesadilla and preparing the condiments. We then begin the preparation of the pudding of all puddings the “Queen of Puddings” which has all the trimmings.

R is for Rice Paper Fish with Crunchy Noodle Salad and Steamed Rice Pudding    Thursday 4        11am-1pm

In this class we munch on the letter R. We start by preparing the fish which is wrapped in rice paper along with aromatics and steamed. A crunchy noodle salad is prepared to compliment the delicate flavours and texture of the fish with CRUNCH. We finish the session with a fragrant steamed rice pudding served with seasonal fruits and coconut cream.YUM!!

S is for Sticky Ginger and Orange Lamb with Crisp Avocado Salad and Spiced Chocolate Brulee

Friday 5        11am-1pm

In this class we munch on the letter S. Lamb with a twisssst...We marinate the lamb in a tangy ginger marinade which is served alongside a delicate avocado and ice berg salad with baked new potatoes. To end we prepare a spiced chocolate brulee with Welsh shortbread.