

AT A GLANCE

NEW CLASSES

R500 per person

www.juliedonald.co.za

South African Food

Snoek pate, beer bread, tomatie bredie, savoury rice, pumpkin fritters, beans and peppermint crisp tart

Crazy Curries

Onion bajji, chicken massaman curry, mild lamb curry, paneer marsala, yellow rice, paratha naan and biscotti mousse

Soups and Sandwiches

Broccoli and cheddar soup and minestrone.
Classic club sandwich, pastrami on rye, turkey, cranberry and brie.
Chocolate lava cakes

Peking Duck

Spring rolls, crispy duck, hoisin from scratch, spring pancakes, bok choy with ginger sauce, five-spice apples roses

Spice Class

Make 6 spice mixes to make Tuscan beans soup, spicy roast chicken, crispy wedges with feta, spiced sweetcorn, avo salad and apple chai ripple cake

Sushi

Learn to make a maki, California rolls, fashion sandwiches and nigiri.
Finish off with a citrus angel food cake.

Julie Donald

083 402 2331

Roseville Rd, Claremont

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FAVOURITES

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Jams, Pickles, Preserves

Learn the art of food preserving. Make a summer fruit jam, a marmalade, a pickle, a curd and water-bath canned fruit or vegetable – based on in season fruits and veg

Cheeky Cheeseboards

Creative ways to present a cheeseboard, puff pastry cheese straws, labneh with dukkah and honey, melba toast, onion marmalade, compound herb butter, crispy chickpeas, courgette chips and chocolate dipped fruits

Learn to Braai

Harissa rosterkoek, chicken doner, potjie braised sweet potato, shisanyama-style chuck, braaied tomato salad and braaied marshmallow sundae

Pasta Class

Learn to make a variety of filled pasta shapes with a butternut filling and a spinach and ricotta filling. Serve with pomodoro, lemon pesto and a tagliatelle olio e aglio with a fruit sorbet

NEW!

Winter Comfort Food

Chilli bites, warm tortellini pasta salad, mushroom Wellingtons, courgette and carrot ribbon saute, milk tart

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The Mother Sauces

The 5 French mother sauces and how to use them. Bechamel Sauce in a cheese souffle, Veloute Sauce to make chicken pot pies, Espagnole Sauce with a wild mushroom ragout, Shakshouka with sauce tomate and Hollandaise Sauce with steamed broccoli

Beautiful Breakfasts

English muffins from scratch for eggs benedict with perfectly poached eggs and Hollandaise

Croque monsieur with a béchamel sauce and a side salad with homemade muesli and caramel poached apples

Cooking with Spring Herbs

Spring herb salad, roasted vegetables with zough, homemade Boursin, rosemary focaccia and lavender shortbread

Winter Herb Garden

Lentil soup, leek gratin, pasta with butternut and sage brown butter, winter herb salad with rose geranium cake

NEW!

Canape Class

Mini-Yorkshire puds with fillet, tartlets, baby baked potatoes, meatballs with hummus, savoury madeleines, crumbed mushrooms and crumpet stacks

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WORLD FOOD

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Caribbean Cuisine

Sweet corn fritters, bajan chicken, rice and beans, callaloo and rainbow salad with pina colada tartlets

Tex Mex Fiesta

Salsa, queso dip and guacamole with tortilla chips, fish tacos, Tex-mex rice and dulce de leche flan

Darling Dumplings

Japanese gyoza, Chinese bao buns, Turkish manti, cheese empanadas, American apple dumplings for dessert

Ramen!

Broth basics and rudiments of ramen, crispy pork belly, red miso baked veg, spicy coconut soup, sesame chicken and homemade fortune cookies

Argentinian Cooking

Provoleta, with pebete bread, carne asada with chimicurri, salsa criolla and Torta Rogal

Indian-inspired

Cheese and corn samosas, dhal, butter chicken, basmati rice, naan and sambals with mango shrikand for dessert

NEW!

Portuguese-inspired

Caldo Verde, Sardinhas salad, peri peri chicken wings, feijoda a transmontana (bean stew), Migas and Baba de Camelo (caramel mousse)

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Summer French Feast

Stuffed tomatoes, chicken provencal, pommes Lyonnaise, fig and goat cheese salad and crepe Suzette

Modern Italian

Grilled zucchini with fresh mozzarella, mushroom pasta risotatta, avocado panzanella, melanzane ripiene and orange and almond cake

Spanish Tapas

Gazpacho, croquettes, garbanzos con espinacas (chickpeas with spinach), roast red peppers, pan con tomate (bread with tomato), patatas bravas, churros and chocolate sauce

Street Food

Arancini, stuffed flatbreads, satay chicken, aloo chana chaat, pad Thai and pasteis de nata

Small Plates

Fatoush salad, grilled aubergines, whipped feta dip with fougasse bread, brown butter and sage fried camembert and chocolate truffles

Vietnamese and Pho

Salt and pepper squid, fresh spring rolls, chicken pho, carrot salad, bhan mi and coffee caramel flan

NEW! Mexican

Tostada bites, mole poblano with chicken, beans and rice, chilles rellenos, pineapple and cucumber salad and tres leches cake

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Belgian Food

Moules and Frites, homemade aioli, winter salad, Belgian almond tart and Belgian chocolate truffles

Gorgeous Greek (Greek 1)

Spanakopita, classic Greek salad, tzatziki, halloumi gyro, Greek baked beans and loukomades (doughnuts)

Another Greek Menu (Greek 2)

Lamb keftedes, tiropita, youvetsi with chicken, tomato and feta salad, lemon garlic beans, portokalopita (Greek orange cake)

Japanese-inspired

Learn to make a vegetarian sushi, tempura, miso soup, yakitori and five-spice nectarine with ginger cream

Thai-inspired

Learn to make your own curry paste. Green curry with perfect jasmine rice, authentic Thai salads, corn fritters and Thai inspired creme brulee

Indonesian-inspired

Laksa, nasi goreng, gado gado, beef rendang, mie goreng and martabak manis pancakes

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Moroccan Flavours

Harissa and butternut dip and khobz bread, spiced bulgar with roasted peppers, pomegranate roast vegetable salad, lamb tagine, merendina cake

African Flavours

Peri peri livers with fresh bread, pumpkin peanut butter mash, berbere chicken, pilau and kachumbari, marogo, bolo de bolacha

Middle Eastern

Pita bread, creamy loaded hummus, moutabel, tabbouleh, falafel and baklava

Paella

Paella variations, almond aioli, crusty homemade bread, sauteed mushrooms and Spanish Swiss roll

Italian Winter Menu

Lemon and cannellini bean bruschetta, ossobuco, risotto alla Milanese, gremolata, pear, walnut and gorgonzola salad with pannacotta

Winter French Feast

French onion soup, coq au vin, pommes boulangère, haricots verts amandine and tarte au citron

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SKILLS FOCUS

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How to Cook Fish

Learn how to prepare a whole fish and prepare it 4 ways: En papillote, confit, grilled and battered

Roast Chicken and Trimmings

Roast chicken, roast vegetables, mash, gravy, Yorkshire puddings and meringues

Gourmet Burgers

Make the patties and rolls from scratch, caramelised onions and mushroom sauce with apple crumble for dessert

Ways with Bolognese

Bolognese and cheese sauce to prepare a lasagne, garlic pull-apart bread, green salad with lemon vinaigrette and milk tart

Easy Entertaining

Bruschetta, chicken marsala, vegetable mash, rainbow salad and tiramisu!

Kids 1

Halloumi skewers, chicken pot pie, peas, carrots and mash, Eton mess and homemade lemonade

Kids 2

Corn chowder, Creamy coconut chicken meatballs, rice, cucumber salad, chickpea patties and flourless chocolate cake

K Pop Demon Hunters Menu

Korean menu - kimbap, ramen, mandu dumplings, hotteok pancake dessert

Family Favourites

Baked tomato and feta pasta, chicken Parmesan, slaw, garlic rolls and brownies.

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AT A GLANCE

BAKING

Baking classes R500 per person

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Cheesecake Class

Best cheesecake, lemon curd, chiffon cheesecake, Eton mess swirl fridge cheesecake and Basque cheesecake

Classic Custards

Crème brûlée, crème caramel, crème pâtissière and fruit tartlets

Meringues and Pavlovas

Learn to make a variety of meringues and a pavlova

Carrot Cake

Master the carrot cake and cream cheese icing

Profiteroles and Eclairs

Learn to make eclairs, profiteroles and a savoury choux pastry supper called a gougere, served with a salad!

Pretty Pies

Learn to make sweet short crust and how to create lattices and other beautiful designs. Learn four different delicious fillings

Breads and Pizzas

Basic bread dough, classic pizza, pizza bianca, whole wheat seed bread, seed bread canapes, focaccia with slow cooked onions and cinnamon buns

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Puff pastry

Make your own puff from scratch. Mushroom vol au vents, beef Wellington, tarte tatin and coffee creme mille feuille

Summer Desserts

Plum clafoutis, Raspberry tiramisu, vanilla bean mousse, lemon meringue cannolis

Crepes Sweet and Savoury

Master crepes with a variety of sweet and savoury fillings. Mushroom, thyme and gruyere, breakfast crepes, asparagus crepe with brown butter Hollandaise, tiramisu crepes and ricotta lime fruit filling

Savoury Pies

Chicken pot pies, potato and gruyere galette, brie and fig phyllo pie and layered goats cheese, spinach and butternut pie

High Tea

Chocolate whoopie pies, homemade marshmallows, apple sponge cake, madeleines

Scones and fancy finger sandwiches

Quiche

Learn to make a shortcrust pastry, how to bake blind to avoid soggy bottoms. Learn a variety of fillings and the perfect custard. Includes a demo on how to make a phyllo alternative which will be served for lunch with salad.

NEW!

Dessert Canapes and Fancies

Learn to make a variety of mini-desserts including minitarts, beignets, mini-Bundt cakes, pecan slices, cheesecake cups and cream horns

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MASTER CLASSES

R990 per person
Limited to 6 people

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Macaron Masterclass

Learn to bake macarons from scratch, trouble-shoot and learn the trouble spots

Make flavoured buttercream to fill

Sourdough Masterclass

Make your own loaf, a light meal will be served and take home your very own starter culture

Croissant Masterclass

Learn to make a laminated, dough and create croissants and pain au chocolate

Stuffed Cookie Baking Masterclass

Learn to bake these viral decadent cookies. Learn a variety of flavours and fillings to create your own box.

Christmas Baking Masterclass

French Christmas chocolate log called a bûche de Noël, a selection of cookies-festive cinnamon stars, chocolate chip cookies and wasp nests, chocolate-cherry Christmas pudding and mince pies

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AT A GLANCE

CAKE DECORATING

Hands on workshop R990 per person

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Cupcake Workshop

Learn to work with a variety of icings and how to make them. Including cream cheese, ermine, Swiss meringue buttercream and more
Create a 12 cupcake set using a variety of piping techniques

Buttercream and Drip Workshop

Learn to stack, crumb coat and ice a buttercream cake
Decorate with stripes or ombre effect, ganache drip and fresh flowers

Whimsical Cakes Workshop

Learn to decorate a cake in the trendy "chaos cake" style. A delightful, more-is-more style using piped details, fresh fruit and flowers

Cakesicles, Decorated Doughnuts, Dipped Oreos and more!

Learn to work with chocolate, decorate a chocolate cake with ganache, chocolate feathers, moulded chocolates, dipped Oreos and cake-sicles

Bento Cake and Cupcake Set

Create a beautiful, themed bento cake and cupcake box set

NEW!

Introducing Mini - Classes

Mini-versions of our workshops, 2 hours
long only R400 per person

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AT A GLANCE

CAKE DECORATING

Hands on workshop R990 per person

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Cookie Decorating Workshop

Learn to make a set of 12 flooded cookies

Get the perfect consistency for flooding. Learn wet-on-wet techniques. Learn to make borders and lettering. Seasonal themes

Flower Cupcake Workshop

Create a 12 cupcake set using a variety of nozzles

Learn to make a variety of piped flowers

Bento Cakes Workshop

Decorate 3 cakes, with lettering, an animal, and fun piped details

This class focuses on designing your cakes, working with colour and piping

Vintage Piping Workshop

Learn to pipe buttercream in the Lambeth method-style.

Learn all the basics of piping techniques and the use of various piping nozzles

Buttercream Flower Workshop

Learn to make a variety of piped flowers (using a variety of nozzles)

Trouble shooting icing consistency

Make a sideways cake to take home



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EVENTS

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Local Food Heroes

6 recipes featuring the freshest, seasonal, local foods

Cookbook Bookclub

6 Recipes from popular, current cook books, check social media for details of classes coming up

Wine Pairing Class with Linda Bimms

Learn about wine tasting and sample four wines. Learn the basics of pairing and enjoy a canape snack.

Gnocchi with Maria Di Giacomo

Learn to make perfect fluffy gnocchi. With a pomodoro sauce, creamy mushroom and a brown butter sage sauce.

Costing and Marketing Class

Join us for a class on how to perfect your costings, and selling prices with a talk from Shannon on how to market your business on social media

End of Year Cake Picnic (Price to be Confirmed)

Meet fellow bakers and exchange cakes, ideas and more!

Cake Decorating Retreats (Prices to be confirmed)

A collaboration with Rosebury Cakes, join us for a fun filled weekend of cake decorating, good eating, relaxation and friendship.

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FESTIVE

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Christmas Side Dishes

Rocket goat's cheese and cherry salad, roasted cauliflower steaks, smashed potatoes with mascarpone and sweet chilli and charred peppers with lime and cashew dressing

Easter Entertaining

Lamb rack, French-style potato salad, cucumber and creme fraiche salad, griddled asparagus and Riene de Saba (Queen of Sheba) cake

Modern Christmas

Modern devilled eggs, rosemary and cranberry chicken, smashed potatoes, watermelon and feta salad and baked Alaska

Edible Gifts

Fudge, homemade marshmallows, gingerbread caramel sauce, jar gift ideas - scone mix, curried lentil soup and mocha cocoa powder mix

Kids Christmas Baking

Rocky road, gingerbread men and festive fudge

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