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FULL CLASS MENUS

CLICK ON EACH HEADING TO
BOOK OR FIND MORE INFO ON EACH CLASS
INCLUDING PRICES

Local Is Lekker

South African Classics

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

Learn to Braai

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

International-inspired Menus

Crazy for Curries

Onion bajji, chicken massaman curry, mild lamb curry, palak paneer, yellow rice, paratha naan and biscoff mousse

Peking Duck

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

Sushi

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

Pub Grub

Fish pie, toad-in-a-Hole with onion gravy, Scotch eggs, minted mushy peas, Branston pickle and treacle tart.

Pasta From Scratch 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. Finish with a fruit sorbet

Gnocchi

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

The French 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

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 on the fire with chimicurri, salsa criolla and torta rogal

Indian-inspired

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

Portuguese-inspired

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

Modern Italian

Grilled zucchini with fresh mozzerella, 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

Vietnamese and Pho

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

Mexican

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

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

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 from scratch, creamy loaded hummus and salad, moutabel, tabbouleh, falafel, labeneh and baklava

Paella!

Paella on the fire,, almond aioli, crusty homemade bread, sauteed mushrooms and Spanish Swiss roll

Seasonal Specialities

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

Winter Comfort Food

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

Winter Herb Garden

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

Soups and Sandwiches

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

Cooking with Spring Herbs

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

Summer French Feast

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

Summer Desserts

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

Elegant Entertaining

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

High Tea

Chocolate whoopie pies, homemade marshmallows, apple sponge cake, madeleines. Scones and fancy finger sandwiches

Small Plates

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

Canape Class

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

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

Easy Entertaining

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

Roast Chicken and Trimmings

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

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

Pop it in the Pantry

Jams, Pickles, Preserves

Learn the art of food preserving. Make a seasonal fruit jam, a marmalade, a pickle, a curd and chutney or fruit preserve

Spice Class

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

Family Cooking

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

Family Favourites

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

Bake it beautiful

Cheesecake Class

Master four distinct cheesecake styles, baked 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 bake French meringue nests, wreaths, kisses, and hearts. Bake your own Pavlova shell and fill it with your choice of coffee cream & caramel or lemon curd, yoghurt cream & fresh fruit.

Carrot Cake

Bake the ultimate moist carrot cake with velvety cream cheese icing. Enjoy a delicious social light lunch while your cake bakes, then pack your fresh sponge and custom icing ready for a flawless assembly at home

Profiteroles and Eclairs

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

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

Puff pastry

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

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

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.

Creative Cake Fillings

How to use three basic cakes to make a large range of cakes by creating different filling options. How to stack filled cakes and set up an effective cake tasting.

Baking Masterclasses - indepth 4 hour classes

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, almond and cheese and pain au chocolate

Cake and Cookie Decorating Workshops - 4 hour in-depth

All the below classes are offered as "mini-versions" for private classes or parties. 2 hours long, "mini cakes" or smaller sets, cost is 50% of normal price

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 Ganache 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

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. Decorate a sideways cake to take home

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

Special Events

End of Year Cake Picnic

Meet fellow bakers and exchange cakes, ideas and more!

Festive Feasts and Crafts

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

A fresh look on Christmas for summer! Modern devilled eggs, rosemary and cranberry chicken, smashed potatoes, watermelon and feta salad and baked Alaska

Christmas Baking Class

Make your own French Christmas chocolate log called a bûche de Noël, a selection of cookies-festive cinnamon stars, chocolate chip cookies and wasp nests to fill up your cookie jar and learn to make homemade mince pies.

Edible Gifts

Learn to make a variety of homemade gifts, perfect for teachers and stocking stuffers. Fudge, homemade marshmallows, gingerbread caramel sauce and a variety of "jar gifts".

Gift Wrapping

A cozy evening of gift wrapping. Starting with a welcome mocktail or cocktail. Learn some fun eco-friendly gift wrapping ideas, bows, embellishments. Make watercolour gift tags and snack on a festive platter.

Tablescapes and Festive Decorating

Set a beautiful table! Learn to make a table centerpiece using foliage, seasonal fruits and flowers, candles and lights, add place names and a fancy folded napkin. Enjoy a light supper.

Wine Tasting

Red Wine Tasting

Taste and learn about South African red wines. Enjoy a charcuterie board and decadent dessert.

Sparkling Wine Tasting

Taste and learn about South African MCCs and sparkling wine. Enjoy a festive canape platter. Learn to make a French 75 cocktail.