

master classes winter 2010



Join us on a culinary journey of international cuisine. Be inspired by celebrity chefs from Melbourne's top restaurants, learn tips of the trade with jones the grocer head chef Stephen Drake, learn how to create exquisite pastries with experienced pastry chefs and take an intimate tour through our cheese room with informative cheese nights by our Fromagers. Enjoy a glass of wine while you learn the secrets to creating gourmet food for everyday living. jones master classes make the perfect gift or night out with friends. All classes are held at our Chadstone store and are limited to 20 persons so bookings are essential. Each guest will receive a 10% discount offered on any grocery lines in store redeemable on the night only. For bookings please contact 95304823.

June

10
Celebrity chef dinner

A celebration of Australian Truffles. Join Vue de monde executive chef Andy Harmer and jones the grocer's Stephen Drake as they demonstrate a classic truffle inspired menu that you can recreate at home. The interactive class includes the opportunity to touch and smell this exotic ingredient and is followed by a sit down three-course dinner accompanied by complementary wine.

\$120pp class 6.00pm – 9.00pm

11
Cheese notes

Our Fromager discusses cheese making techniques as well as how to serve your cheese at home. On tasting will be various styles of white mould and washed rind cheeses.

\$35pp class 6.00pm – 7.00pm

17
Pastry

Our pastry chef demonstrates some sugary delights with chocolate-coated honeycomb and exquisite marshmallows. These make the perfect sweet gift or just fun to serve at home for your friends and family. You will leave class with take home treats as well as easy to follow recipe cards.

\$35pp class 6.00pm – 7.00pm

24
Tips of the trade

Stephen Drake takes you through how to cook the perfect risotto. This beautiful porcini mushroom and truffle risotto is perfect to re-create for family and friends at home, with take home recipe cards. Enjoy dinner served with a glass of wine after the class.

\$45pp class 6.00pm – 8.00pm

25
Cheese notes

Our Fromager takes you through semi cooked/pressed and hard cooked cheeses. Discussing the making techniques as well as how to serve your cheese at home.

\$35pp class 6.00pm – 7.00pm

July

01
Pastry

Our pastry chef whips up 3 ways with chocolate. Easy to make chocolate truffles, to die for chocolate soufflé and a classic chocolate mousse. All a great choice for dessert at your next dinner party. Leave with take home recipe cards. Class is served with a glass of champagne!

\$45pp class 6.00pm – 7.00pm

08
Celebrity chef dinner

At Sarti life is all about good food, good wine and celebrating life with family and friends. Join Head chef, Riccardo Momesso of Melbourne's very stylish Sarti Restaurant, as he presents his innovative interpretations of Italian classics as well as some very unique signature dishes. Afterwards, stay for dinner accompanied by complimentary wine as Riccardo serves up little bit of Sarti life!

\$120pp class 6.00pm – 9.00pm

09
Cheese notes

Our Fromager takes you through fresh and a broad spectrum of blue cheeses. Learn the process of making these cheeses and how to serve them at home.

\$35pp – Redeemable on any cheese or cheese accompaniments for the night only
class 6.00pm – 7.00pm

15
Tips of the trade

Stephen Drake prepares a traditional roast chicken with the perfect duck fat potatoes. Dinner is served after the demonstration with a glass wine. Leave class with take home recipe cards for you to cook at home.

\$45pp class 6.00pm – 8.00pm

22
Pastry

Re-create a traditional patisserie, for family and friends in your very own home! Our pastry chef shows us the secrets to beautiful classic desserts such as crème brulee, tarte tatin and steamed puddings. Class is served with a glass of champagne!

\$45pp class 6.00pm – 7.00pm

23
Cheese notes

Our Fromager will demystify cheese and wine matching across all varieties of cheese and you will welcome the opportunity to taste for yourself. Also discussing the perfect condiments such as fruit pastes, honey and crackers for each cheese style.

\$35pp – Redeemable on any cheese or cheese accompaniments for the night only
class 6.00pm – 7.00pm

29
Tips of the trade

Join Stephen Drake for the perfect steak! We will show you what to look for and how to select the best piece of beef. Also discussing with you the various cuts and the best cooking methods for those. Best of all, we will show you how to cook this fabulous steak and then sit down and enjoy your perfect steak for dinner with a great glass of red to match. Recipe cards to take home.

\$60pp class 6.00pm – 8.00pm

August

05
Celebrity chef dinner

Spain is home to an abundance of delicious gourmet delights! From mouth-watering paella to traditional tapas, Movida's Head Chef David Roberts lets us in on some secrets to creating delectable treasures from this magical nation. Afterwards, stay for dinner accompanied by complimentary wine!

\$120pp class 6.00pm – 9.00pm

06
Cheese notes

Our Fromager discusses cheese making techniques as well as how to serve your cheese at home. On tasting will be various styles of white mould and washed rind cheeses.

\$35pp – Redeemable on any cheese or cheese accompaniments for the night only
class 6.00pm – 7.00pm

12
Tips of the trade

Stephen Drake takes you through how to use a fish-filleting knife with great aplomb. He will make preparing, cleaning and filleting your fish at home absolutely effortless. You will be shown a few different ways to cook and serve your fish and at the end of the lesson you can enjoy dinner prepared by our chefs with complementary wine. Easy to follow recipe cards to take home.

\$60pp class 6.00pm – 8.00pm

19
Pastry

Our pastry chef will display the detailed and intricate process on how to make the most perfect and delicious macarons. Recipe cards and take home delights for all. Class is served with a glass of champagne!

35pp class 6.00pm – 7.00pm

20
Cheese notes

Our Fromager takes you through semi cooked/pressed and hard cooked cheeses. Discussing the making techniques as well as how to serve your cheese at home.

\$35pp – Redeemable on any cheese or cheese accompaniments for the night only
class 6.00pm – 7.00pm

26
Tips of the trade

Stephen Drake demonstrates the perfect pizza. From creating your own dough to gourmet pizza topping. Afterwards stay for dinner and enjoy some pizza and a beer.

\$45pp class 6.00pm – 8.00pm

jones the grocer master classes are sponsored by

