

The Lemon Tree Cookery School - Classes

Arabesque Mediterranean with Knife Skills

If you want to be a real whizz in the kitchen, you'll need the knife know-how to match. Come and learn how to slice and dice like a professional while you help to create a sensational feast of Mediterranean mezze and more. From Moorish salads of julienned carrot with cumin, parsley and orange to Turkish smoked aubergine with tomato and pomegranate, and a delectable fried fillet of sea bream with chermoula sauce, you will have plenty of opportunity to practice your new found skills. Including fish filleting techniques and sound knife advice, this promises to be a fabulous day.

Perfect Pastry

Armed with a host of helpful tips and techniques, you will go home from this workshop enlightened and ready to start baking! Camilla's enthusiasm is bound to inspire you, once you have absorbed a few basic rules that help to ensure perfect pastry time after time. During the class, you will learn to make three different pastries that can be adapted to a myriad of different tarts. From the crumbliest of shortcrust to the shortest biscuity shell, these fail-safe recipes take home cooking to a whole new level.

Healthy Entertaining The Lemon Tree Way

Chase away the January blues with this array of sensational dishes that are high in flavour and low in fat. During this inspiring class, Camilla will share recipes and techniques designed to make healthy eating a pleasure. Including enticing dishes such as seared squid with chickpeas, parsley and harissa; grilled fish with snappy salsas; home made hummus with roasted garlic and paprika; and even a delectable Moroccan flat bread with home made labne cheese, this is entertaining with a refreshing difference.

Pacific Rim Entertaining

If the excesses of the festive season leave you longing for the clean flavours of fresh fish, lemon-grass, aromatic herbs, ginger and tropical fruits then this is the class for you. From griddled scallops and sashimi to the ultimate mango and passion fruit Pavlova, this Pacific Rim inspired menu is the antidote to seasonal culinary overload. Camilla will provide a host of helpful hints on technique and presentation, with plenty of advice on preparing ahead of time so that you can enjoy a seasonal dinner party with a difference.

The Festive Alternative

Whether you are looking for an alternative to roast turkey, or simply for a sensational winter dinner party menu, this very different dinner is sure to inspire. Taking a refreshing look at traditional flavours and techniques, Camilla will make the most of seasonal produce as she teaches you to create a celebratory menu with a twist, and the best part is that almost everything can be done ahead of time.

Tiny Taste Sensations – Canapés for Christmas

If you are hosting a party this festive season, you might need a little help. Join Camilla as she shares recipes and techniques to spice up your repertoire. From heavenly aromatic wontons with nam prik dipping sauce to buckwheat blinis with Serrano ham, mascarpone and fig; preserved lemon, feta and mint samosas and much more, this is mini food to remember. Camilla will share tips on how to

prepare ahead, and will throw in a few quick and easy recipes to make life even easier. At the end of the day you will have enough canapés to take home so that you can show off your new found talents by hosting a mini cocktail party. A delicious light lunch will be provided.

Sensational Starters

Re-invigorate your dinner party repertoire with this array of delectable dishes. Don't let seemingly complicated techniques limit your culinary creativity any longer. During this action packed class, Camilla will unravel the secrets behind some of the all time great starters. Including presentation tips for simple salads, there will also be delicate flaky pastry for melt-in-the-mouth tarts, fail-safe soufflés and even a simple sushi technique. After a day of whisking, chopping and tasting, you can relax over a leisurely lunch before returning home to test your new-found skills.

A Seafood Odyssey with Martin Teplitzky

Sydney chef Martin Teplitzky shares his knowledge of preparing and cooking seafood in this very special class. From working as a private chef on a luxury Mediterranean yacht to running a kitchen on Sydney's seafront, Martin's extensive experience has given him the skills and inspiration to cook truly sublime seafood. During this fabulous day, you will help Martin to prepare an array of dishes such as scallops baked in the half shell with lime, ginger and coriander, learn filleting and other fish preparation techniques and above all, gain the confidence to cook restaurant quality seafood in your own home.

A Taste of Italy with Ursula Ferrigno

Most people agree that Italian home cooking is hard to beat, and who better to share the secrets of an Italian Mamma's kitchen than the renowned author and teacher Ursula Ferrigno. During the day, you will help to prepare a traditional Italian feast from scratch including delectable antipasti; fresh pasta; elegant fish dishes and, of course, fresh bread, without which the Italian table is never complete. Ursula's bubbling enthusiasm never wavers, and you will return home armed with a host of helpful tips so that you can recreate a true Italian feast for friends and family. This promises to be a fabulous day.