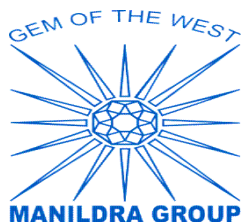


B B Q MASTERCLASS 2015

28th Sept - 2nd Oct 2015



If you're a Foodie and want to learn the secret arts of Gourmet BBQ including smallgoods and bbq breads then come and join NT renowned Rick the Butcher and Australian Baking Team Member David Barker who will provide a hands on experience at making your own Gourmet butchery and bakery BBQ items. Flavours include:

Rissoles

Beef Cordon Bleu

Chicken Rissole with Roasted Cashews and Philli Cheese

Lamb Danish and Spanish Rissoles

Snags

Chicken Corn Cheese Chorizo Sausage

Pork Sausage with Dried Apple

Beef Taco Snag

Flat Breads

Garlic and Herb Pita Breads

Flavoured BBQ Gozleme Breads

Classes will be held on Monday 28th September and Wednesday 30th September between 8.30am – 1pm as part of NT Food Week. Participants will be supplied with refreshments during the training and the training will be followed by a BBQ lunch and refreshments using what was produced. Learn the Butchers and Bakers trade secrets first hand. All ingredients and equipment will be provided. You can either join as a group or on your own and no experience is necessary.

Cost: \$50

Requirements: closed in footwear, short or long sleeved shirt

| | |
|---|--|
| For payment and registration please contact: Robert Schwerdt robert.schwerdt@cdu.edu.au | Please tick the Masterclass to participate in Classes are \$50 per person per day |
| T. (08) 8946 7913 | |
| Name: | Monday 28 th September 8.30 am – 1pm <input type="checkbox"/> |
| Contact Details: | Wednesday 30 th September 8.30 am – 1pm <input type="checkbox"/> |