



## LEARN CLOVELLY'S CULINARY SECRETS

BUDDING chefs can learn some of Spicers Clovelly Estate's culinary secrets in a series of cooking classes hosted by talented chef Cameron Matthews in the coming months.

Cameron, head chef of the Sunshine Coast hinterland estate's Long Apron restaurant, will share his cooking expertise with food lovers in the hands-on sessions beginning in June.

The classes will take place on the 1<sup>st</sup> and 3<sup>rd</sup> Saturday of each month.

With French on the 1<sup>st</sup> weekend and Italian, slow foods on the 3<sup>rd</sup> weekend.

**'French Slow foods'** welcomes winter with some cold weather favourites such as daube of beef, confit duck, braises and wet roast lamb.

**'Little Italy'** showcasing handmade pasta and sauces; gnocchi, authentic pizza and Italian salads & more.

Participants will learn how to produce dishes such as free range chicken and asparagus terrine; chicken in salt crust with hay, grapes and mushrooms; pork rillettes and caramelised shallot tarte tatin with goats cheese – and enjoy their creations under the Jacaranda tree on the beautiful grounds of Spicers Clovelly Estate.

Running from 10am to 3pm the Saturday Long Apron Cooking Schools cater for four-to-eight guests and include lunch, wine, full recipes, tips pack and branded apron to take home.

The cost of the cooking classes is \$165 per person, if you have a group of 7 friends why not book a whole class and decide as a group what you would like to cook.

In a culinary career spanning 17 years, Cameron has also been Executive Chef de Cuisine at Siggis Restaurant, Brisbane and Executive Chef of Restaurant Lurleen's at the Sirromet Winery in Mount Cotton as well as honing his skills overseas.

Dedicated to putting heart and passion into every dish, Cameron says he is delighted to be leading such a talented kitchen brigade at Spicers Clovelly Estate delivering a simple, distinctive menu of local seasonal produce cooked in a modern European manner.

He said he was delighted to be able to share his love of preparing great food through the Long Apron Cooking Schools.

"They will be hands on, intimate and informative sessions based on building basic skills and launching people on a delicious culinary journey through life," he said.

For more information and bookings for Spicers Clovelly Estate phone 1300 836 822 or visit [www.spicersclovellyestate.com.au](http://www.spicersclovellyestate.com.au)