



Wok Cooking Classes

10.00am

Saturday May 15 2010

Learn the different basic principles of Wok cooking. We will be cooking in a range of Woks from the traditional carbon steel, round bottomed Wok to classic non-stick and cast iron. Find out how to create the true authentic flavours.

Wok cooking is easy and fun. Once you know the basics you will be able to entertain guests with a range of delicious dishes made in minutes.



The Program

- Asian vegetables with Pork in Oyster Sauce
- Nasi Goreng (Indonesian style Fried Rice)
- Thai Green Curried Chicken
- Steamed Jasmine Rice

Cost

\$85.00 Includes food, written recipes and use of all equipment

Bookings and enquiries Phone Anthea's Kitchen on 54922655