

Georgina's Cucina

WINTER NEWSLETTER

July 2009

Return from Tuscany

Not long back from a successful *Taste of Tuscany Tour*. My accomplice this year was Susan Piazzoli, a great asset to the tour with her sunny disposition, great command of the language and driving skills. Between us we gave the guests a varied, interesting and fun itinerary. Lots of great food, wine, cooking experiences and laughs.

I have returned re-invigorated and happy to be back in my *cucina* once again, inspired by the Tuscan approach to food and eating... using local, fresh seasonal produce, simple preparation and sharing meals with friends and family.

I am enjoying cooking again for small group lunches and dinners (from 6 upwards). Just give me a ring to discuss a menu, price and to book.

The next season of classes will incorporate some lessons learnt from my recent Tuscan experience ...making ravioli with Mara in her kitchen at La Baita; the delightful Alessandro (full time solicitor and part time cooking teacher who does it for *la passione*) and the long lunch with Andrea at *Vecchio Molino*, describing the food of the Garfagnana and his part in the Slow Food movement.

An account of the tour is about to be posted on my website very soon. Hope you enjoy it and it inspires you to join me in the future. I have started planning another escapade for next year, with lots of new ideas...so much to see, so much to eat! So for all those who have expressed interest in the past, all I can say is, *andiamo* (let's go).

CLASSES

Below are some proposed dates for classes. I realise the difficulty of set times and dates, and accommodating everyone. I am flexible about class times so please contact me if you cannot make the programmed dates. Also, I am happy to put on a class for 3 or more. Classes on offer:

Pasta, Pasta, Pasta

Sunday, August 2 11 – 3

\$80

After a morning in the kitchen of 'La Baita', high in the mountains of the Garfagnana, with the delightful Mara, I have overcome my nervousness and realise the joy of making pasta and how wonderful it tastes – move over Mr Lantina! . Its

also a lot of fun to make. Join me in the kitchen for 'Master the Pasta'. Be prepared to get your hands floury. Easy, cheap and the possibilities are endless.

Japanese Cooking with Mayumi

Sunday August 16 & Sunday September 6, 10 – 3 \$90

I am very happy to have Mayumi join me in the Cucina. Originally from Osaka, now residing in Bermagui with her family she also is passionate about food. Mayumi will share some of her family recipes passed on from her Grandmother & Mother. Her classes will cover Japanese Home Cooking and Home Party (Izakaya) style and explain some of the Japanese philosophy of food. I am looking forward to being the kitchenhand!

Tuscan Inspired Dinner Party

Saturday August 22, 2 – 7 \$120

Prepare a traditional meal – Antipasto, Primo, Secondi & Dolci..inspiration from Alessandro in Lucca. An elegant meal that you might like to share with an invited guest.

Other Class Possibilities:

Have your Way with Pastry

Moorish Moroccan & Middle Eastern

Bounty of the Sea..cooking with seafood

Blokes in the Kitchen

Firing the Forno..cooking in a wood-fired oven

Coming up.....

Spring Cooking Camp..at a secluded beach house. Indulge in a weekend of fine food & wine, cooking classes and general food fun. 2 nights and 2 days..everything provided.

A great small group getaway. Expressions of interest and price available on application.

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