

Cooking Class

Balinese Banquet



Selamat Datang! Welcome to the hot, spicy, magical world of Balinese cooking. In this class you will learn how to prepare the celebrated **spice paste** which is the basis of almost all Balinese dishes. We will then combine the spice paste with fresh ingredients to produce a delicious banquet:

- **Wong Dadah** - a wonderfully hot and spicy soup made with spice paste, mushrooms and coconut cream and topped with crisp fried shallots
- **Long Beans with spiced soy dressing** - beans as you've never had them before - spicy and succulent
- **Sate Lilit** - seafood sate - Indonesia's signature dish made the Balinese way
- **Kambing Mekua** - lamb gently braised in spices, lemon grass and coconut cream

Saturday 22nd May 1pm Loose Produce kitchen

(please arrive a few minutes early for a prompt 1pm start)

\$89 includes demonstrations, recipes sheets, a complimentary drink and you get to eat the food we prepare. Chef - Heather Biggs



Bookings or enquiries at the Loose Produce counter.

You can also make enquires directly to Heather by emailing heatherbiggs@karrimah.com.au or phoning 0413 715 744

THIS CLASS IS GLUTEN FREE!!!

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www.looseproduce.com