

# Cooking Class

## Introduction to Mexican Cooking

Ever wondered what real Mexican food is all about? It's colourful, varied, exciting and, as an added bonus, is gluten free.

Learn how to make:

- **Tortillas** - using white, yellow and blue corn flours
- **Salsas** - many and varied, salsas are the essence of Mexican cooking

Learn how to serve your newly made tortillas and salsas in:

- **Sopa de Tortilla** - the Mexicans make fantastic soups - this is one of many
- **Mexican street food style tacos** - completely different from supermarket "Tex Mex" style!

**ALL THIS PLUS LOTS OF TIPS ON COOKING AND EATING AUTHENTIC MEXICAN!**



**Saturday 20<sup>th</sup> March 1pm Loose Produce kitchen**

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

\$89 includes demonstrations, hands-on tortilla making, recipes sheets, generous tastes and a complimentary drink. Demonstrating 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](mailto:heatherbiggs@karrimah.com.au) or phoning 0413715744

**THIS CLASS IS GLUTEN FREE!**

**Loose Produce 2 Hobbs Ave Como (08) 9474 9100**

**[www.looseproduce.com](http://www.looseproduce.com)**