

Cooking Class

More Mexican Cooking



In this class we'll continue our journey through the colourful, varied and exciting world of Mexican cooking. You'll learn the secrets of two of Mexico's most famous dishes:

- **Mole Poblano** (Puebla style turkey mole) - this rich, enticing blend of ingredients (including chocolate) soon becomes an addiction
- **Chiles En Nogada** - Mexico's famous stuffed chillies with walnut sauce, a real taste experience

and get the inside tips on what to serve with these "fiesta" dishes:

green rice, beans, salsas, tortillas.....

Saturday 24th April 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 in class. 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!!!

Note: This is a stand alone class - it is not necessary to have done the Introduction to Mexican Cooking class.

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www.looseproduce.com