sticky rice cooking school

private classes ideal for team builds and corporate clients

A Hands on Cooking Class with One of our Talented Top Chefs then Lunch or Dinner with Wine. Experience Adelaide's Unique New Cooking School as Screened on Getaway, Postcards and the Cook and the Chef in 2009.

"Absolutely fantastic!"
Johnson and Johnson March 2009

"Congratulations on all your have created."
Catriona Rowntree Getaway March 2009

"We have not stopped talking to friends about this amazing experience."
Email Feb 2009

"We had a ball at our teambuilding Sushi class!"
Adlab Design and Advertising Jan 2009

"I was so inspired. Congratulations on such an exciting venture."
Jan 2009

"Thank you for a fantastic experience."
SA Tourism Corporate Services Oct 2008

Class sizes from 10-20. Costs start at $125pp. Includes Tuition, Ingredients, Lunch or Dinner with Wine & Certificate.

To discuss your private class phone Claire on 8339 1314

Public classes also available year round.

custom menus to suit your requirements

Asian Seafood

Popular Chef Ali Seedsman will show you how to infuse and balance Asian flavours with the delicacy of Seafood. Learn the secrets of Sweet, Salty, Sour and Spice in these specially selected recipes. Stir-fry of Prawns, Charred Eggplant and Chilli with Thai Basil and Sweet and Sour Sauce, Teriyaki Squid with Baby Corn, Snow Peas and Miso Mustard Sauce, Fried Rainbow Trout with Ginger and Shitake Dashi, Poached Salmon Fillet with Ginger and Black bean Vinaigrette.

Spanish Tapas

Ali Seedsman Spanish Tapas Class. Prawns sauteed with sherry, garlic and parsley,crispy potato cubes with truffled cheese sauce, chorizo sausage wrapped in pastry with smoky tomato relish, roasted green and black olives with orange rind, fennel seed and herbs, soft cheese wrapped in jamon with bitter leaves and tomato dressing, black figs with pyrenean blue cheese and truffle honey.

SE Asian Harbour Cruise

Singapore and more. Succulent Crab Cakes with Coriander Pesto, Ikan Bali (Balinese style fish) deep fried fillet fish served with Sambal (chilli sauce),Singapore Noodle (Curried Flavoured Rice Stick Noodle with Squid and Prawn),Cucumber and Coriander Salad, Indulgent Sticky Rice with Mango, Coconut Cream and Toasted Sesame seeds.

Sushi Class

Straight from the Award Winning Japanese Shiki Restaurant, learn from the expert, Chef Yukiko, how to master a variety of impressive Sushi techniques plus sumptuous entertaining dishes. Sushi roll served with Pink Pickled Ginger, California Roll, King Prawn Nigiri sushi, Inside out Roll with Tobiko and Bean Curd Pocket Sushi. Chicken Yakitori, Scrumptious Tempura Prawns in Beer Batter w Soy and Wasabi Dipping Sauce, and Tantalising Sake Pannacotta served with Apricot Compote.

Quick and Healthy Thai

A regional selection of Authentic Thai classics which are easy and quick to prepare. Wok and noodle favourites, fragrant spicy salads and delicious nutritious soups make these recipes a healthy choice too.Tom Yam Talay a Hot and Sour Seafood Soup;Ma Ho Galloping Horses with Mince Pork Topping, Phad Thai Noodles the traditional Thai fried rice noodles, Phad Gai Bai Kraproa Stir Fried Chicken with Basil, Ice Cream Mamuang a Mango Sorbet.

Essential Thai

This class will show you how to cook those much loved Thai favourites. Restaurant Style Crispy Spring Rolls served with Sweet Chilli Dipping Sauce; Choo Chee Goong(Prawns in a rich, thickened coconut Red Curry infused with Kaffir Lime Leaf and Basil); Light and Fragrant Mince Chicken Laab Salad with Mint, Coriander and Peanuts; Tapioca and Palm Sugar Dessert with Seasonal Fruit.

Moroccan Spice

Lamb and Date Tagine, Cauliflower fritters with Zaatar, Fattoush Salad, Moroccan Chicken Qdra, Couscous, Roasted Eggplant and Capsicum Salad w Chamoula Dressing.

Flavours of Vietnam

Vietnamese Spicy and Sour Prawn Soup, Stirfried Water Spinach with Garlic, Vietnamese Fried Chicken with Nuoc Cham, Pork simmered in Caramel Sauce with Pickled Beansprouts, Dessert.

Hawker Stall

It's no wonder with food like this why eating on the streets of Bangkok is so much fun! Sizzling Chicken and Beef Satays with Peanut Sauce, Thai Fish Cakes with Cucumber and Coriander Relish, Som Tum Salad of Green Paw Paw, Chicken Laksa w Fresh Rice Noodles, Indulgent Banana Fritters with a Malibu Rum and Palm Sugar Syrup.

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