



URBAN
PROVIDER

Distinctive Catering · Cooking Passions

Leederville's FIRST Cooking School

urban provider's **cooking passions classes** are held in our beautiful gourmet entertaining kitchen in the heart of Leederville, overlooking our Bali-inspired garden.

(as featured in WA's [Homes & Living Magazine](#))



cooking passions classes

Get a group of friends or workmates together for your own Private Class*, bring along a bottle of wine and enjoy what everyone is now calling the "dinner party cooking class" (*Private Classes are for a minimum of 10 people. When you book your own Private Group class you are also entitled to your choice of one of our **cooking passions Cookbooks** (Valued at \$39.95) as our Group Booking Reward).

OR

Don't hesitate in joining an existing scheduled class or request a class of your choice to be scheduled on a suitable date. All of our classes are scheduled on request, so that any class can be booked when you'd like to do it; or you can join in on a class already scheduled. Simply select the class you would like to do and an available date that suits you to attend.

Classes are small and relaxed to ensure that everyone can join in, ask questions, and most of all, enjoy all the dishes prepared in the session. Please contact us on 92280507 to make your booking. Bookings are recommended 12-16 weeks in advance, due to the popularity of the classes. Daytime and evening classes are offered, and classes run for about 2 hours and include enjoying all the dishes prepared and recipes to take home.

Here's what people are saying:

"It's like being on the set of a TV cooking show."

"Great value – fantastic food, wonderful setting, great fun"

"Thanks for the great time; it was like a "cooking class" dinner party"

"It was delectable, atmospheric and enjoyable night"

"I learnt a lot and left feeling deliciously full"

Media : [The Australian](#) – Weekend Magazine – "School's In – Australia's Best-Known Cooking Schools" – 26 March 2011
[Sunday Times \(Prestige Property\)](#) – "Just Add Colour – Why cooking classes are cool" – 18 October 2009
[Spice Magazine](#) – Winter 2009 – "Urban G'rilling" – June 2009
[PostcardsAustralia](#) – Channel 9 – "The Best of Perth" – June 2008
[Scoop Magazine](#) – "At the Master's Table" – Winter Edition 2006
[WA Homes & Living](#) – Kitchen Edition – "Kitchen Education" – Annual 2006
[The West Australian](#) – Fresh – "Cooking with passion" – 27 October 2005
[PostcardsWA](#) – Channel 9 – Guest Presenter – "Healthy Food Fast" - 09 April to 25 June 2005
[The Guardian Express](#) - "Love of food and culture" – 10 August 2004
[Western Suburbs Weekly](#) - "Love of food and culture" – 10 August 2004
[PostcardsWA](#) – Channel 9 – "BBQ Passion" - 20 September 2003
[ABC – New Dimensions with George Negus](#) – "Turningpoint" – 23 July 2003
[Sunday Times \(Food & Wine\)](#) – "BuyLines" – 06 July 2003
[Sunday Times \(Prestige Property\)](#) – "Ripples" – Hip n Happening" - 18 May 2003
[Sunday Times \(Home\)](#) - "Central Eating" – 18 May 2003

CLASS SCHEDULES & BOOKINGS : Contact Nico or Belinda Moretti on **9228 0507** or visit our website at www.urbanprovider.com.au for details on **Cooking Passions Class Menus**; which Passions are currently being offered and dates of upcoming classes.



cooking passions class menus

<p style="text-align: center;"><u>CLASS: Asian Passion (\$125pp)</u></p> <ul style="list-style-type: none"> • <u>Vietnamese Rice Paper Rolls</u> - Fresh Rice Paper Rolls with a spiced chicken & herb filling • <u>Fragrant Jasmine Rice</u> • <u>Thai Green Chicken Curry / Paste</u> - from scratch and then compare it to a commercial paste as we learn to make an authentic Thai Green Chicken Curry. • <u>Thai Style Fried Noodles</u> - ribbons of rice noodles infused with Asian flavours. • <u>Dessert Chinoise</u> - tangy lime filling and berries layered between Almond Tuiles. 	<p style="text-align: center;"><u>CLASS: Risotto Passion (\$125pp)</u></p> <p><u>Risottos</u> - step by step, preparing :</p> <ul style="list-style-type: none"> • Prawn, Lemon & Mint Risotto • Porcini Mushroom Risotto <p><u>Crispy Roast Chicken Breast</u> - with prosciutto and fresh herbs - quick & easy and ready in 20 short minutes.</p> <p><u>Colcannon</u> - the simple mashed potato at its "creamiest" best.</p> <p><u>"Decadent" Chocolate Mud Pie</u> - a no bake version with Praline & Chocolate Sauce, that is too easy, yet too decadent.</p>	<p style="text-align: center;"><u>CLASS: Fast & Simple Passion (\$125pp)</u></p> <p style="text-align: center;">Dishes in 30 minutes or less from "preparation to table".</p> <p><u>Steamed Snapper Fillets</u> with Asian Flavours</p> <p><u>Handmade Gnocchi with</u> - Arrabiatta - spicy tomato, chilli & bacon - Creamy Castello sauce</p> <p><u>Thai Chilli Chicken & Basil</u> - infused in coconut milk</p> <p><u>Chocolate Obsession</u> - warm chocolate puddings with "oozing" dark chocolate centres</p>
<p style="text-align: center;"><u>CLASS: BBQ Passion (\$125pp)</u></p> <p>A different slant to the typical BBQ cuts of meat. These dishes are designed to be super easy yet impressive.</p> <p><u>Fresh Tomato, Garlic & Basil Pasta</u> ("Pasta Roberto") - fast & easy, no cook pasta sauce</p> <p><u>BBQ Veal Chops with Parmesan & Herb crust</u></p> <p><u>Spicy BBQ Jamaican Jerk Chicken Cutlets</u> - a spicy combination of habanero chilli and Jamaican allspice</p> <p><u>Roasted Vegetable Salad</u> - with Balsamic Dressing</p> <p><u>Summer Fruit Crumble</u> - berry crumble with oats, coconut, & brown sugar</p>	<p style="text-align: center;"><u>CLASS: Indian Passion (\$125pp)</u></p> <ul style="list-style-type: none"> • <u>Basmati Rice</u> • <u>Cabbage, Carrot and Stringless Beans Thoran</u> - Keralite Stir fry with Fresh Ground Coconut Masala • <u>South Indian Sambhar</u> - Dhal Curry with Mixed Vegetables • <u>Home-style Chicken Curry with Potatoes</u> • <u>Cucumber, Onion and Chilli Raita</u> - cooling Raita with Indian Seasoning • <u>Mango Lassi</u> - cooling mango & yoghurt smoothie • <u>Pappadums</u> 	<p style="text-align: center;"><u>CLASS: Cocktail Food Passion (\$125pp)</u></p> <p>Cocktail food ideas for the party season, and of course, the "Cosmopolitan"</p> <p><u>California Rolls (Avocado & Cucumber)</u></p> <p><u>Vietnamese San Choy Bau Tartlettes</u></p> <p><u>Grilled Chorizo & Cucumber</u></p> <p><u>Chevre Champignon</u> - goats cheese stuffed mushrooms</p> <p><u>Sweet Potato Frittata</u></p> <p><u>Caramelised Onion, Olive, Fetta & Rosemary Tartlettes</u></p> <p><u>Complimentary Cocktails -Cosmopolitan & Bellisima</u></p>
<p style="text-align: center;"><u>CLASS: Pasta Passion (\$125pp)</u></p> <p>Expand your repertoire of pasta dishes with these uniquely Italian pastas and sauce combinations - just like an Italian restaurant.</p> <ul style="list-style-type: none"> • <u>Papardelle al pomodoro</u> - ribbons of wide egg pasta in a light and fresh tomato sauce • <u>Conchiglioni Ripieni</u> - similar to cannelloni - these large shell pasta are filled with two fillings - meat and spinach & ricotta. A family favourite, which can be prepared in advance and frozen. • <u>Tortellini alla panna con prosciutto</u> - a classic Italian cream sauce with parmigiano and prosciutto • <u>Rigatoni alla Sorentina</u> - fast & simple, and full of flavour with mushrooms, bacon, tomato, peas and mozzarella • <u>Individual Dark Chocolate Baskets</u> - with seasonal fresh fruit 	<p style="text-align: center;"><u>CLASS : Gourmet Vegetarian Passion (\$125pp)</u></p> <p>Learn some excellent vegetarian recipes from around the world, which have been designed so that even "non-vegetarians" will be impressed.</p> <p><u>Mushroom San Choy Bau</u> - Asian flavoured chopped mushroom served in lettuce</p> <p><u>Involtini di Melanzane</u> - grilled eggplant stuffed with ricotta, pine nuts and basil with a Tomato Sauce</p> <p><u>Kseksou Bidawi</u> (Seven Vegetable Moroccan Tagine) - a celebration dish served in Morocco with the number "7" being a very auspicious number in Moroccan culture</p> <p><u>Red Lentil Indian Sambhar</u> - it wouldn't be a vegetarian class without an Indian dish. This is a quick red lentil and vegetable curry from Southern India</p> <p><u>Passionfruit Creme Brulee</u></p>	<p style="text-align: center;"><u>CLASS: Italian Passion (\$125pp)</u></p> <p>The quintessential courses of an Italian dinner menu - Antipasto, Primo, Secondo e Dolci</p> <ul style="list-style-type: none"> • <u>Antipasto</u> - a seasonal selected Italian starter to whet the appetite • <u>Primo - Orecchiette con Broccoli</u> - Southern Italy's fast food - a simple pasta dish with oil, garlic, chilli, & broccoli • <u>Secondo - Saltimbocca di Pollo alla romana</u> - everyone's favourite - thin slices of chicken breast, ham and sage in a marsala sauce • <u>Insalata di Radicchio, Cos & Orange</u> - a tantalising combination of peppery radicchio and cos lettuce and tossed with orange and balsamic • <u>Dolci - Tiramisu</u>



cooking passions class menus

<p>: Gourmet BBQ Passion (\$125pp)</p> <p>This gourmet BBQ class is sure to impress your friends and family with our no-fuss, yet "classy" BBQ menu, that won't have you standing at the BBQ for too long - great for winter BBQ'ing.</p> <ul style="list-style-type: none"> • Grilled Vegetable Bruschetta - A grilled bruschetta with tomatoes, zucchini, fresh basil, and garlic served with grilled kefalograviera cheese • Tiger Prawns & Kaffir Lime Butter "al cartoccio" - Tiger prawns flavoured with kaffir lime butter and wine, wrapped and grilled with carrot and leek. • BBQ Peppered Eye Fillet 	<p>CLASS: "Best of" Passion (\$125pp)</p> <p>Travel around the world with your tastebuds in this special "Best of " Passion class. A selection of favourite dishes, as voted by our clients, selected from our various Passions classes.</p> <ul style="list-style-type: none"> • Fresh Vietnamese Rice Paper Rolls • Tiger Prawns & Kaffir Lime Butter "al cartoccio" • Tagine of Chicken with Ras el hanout, Chickpeas & Raisins • Roast Pumpkin & Almond Couscous • "Smashed" Herb Baked Potatoes • Raspberry & Tarrone Semi-Freddo 	<p>CLASS: Thai Passion (\$125pp)</p> <p>A few classic Thai recipes to add to your repertoire, with the uniquely-combined "spicy-salty-sweet-sour" harmony of this very special Asian cuisine.</p> <ul style="list-style-type: none"> • Steamed Thai Fish Cakes - a healthier version of those fantastic tasting Thai entree. • Som Tam (Green Papaya Salad) • Tom Kah Gai (Chicken and Coconut Soup) • Guay Taew Pad Thai (Thai Style Fried Rice Noodle) • Coconut Cake (with a Passionfruit Syrup)
<p>CLASS: Moroccan Passion (\$125pp)</p> <p>Explore the fragrant dishes of North Africa with these wonderfully aromatic recipes highlighting the flavours of Morocco.</p> <ul style="list-style-type: none"> • Moroccan Tomato & Red Lentil (Harira) - a hearty & fragrant Moroccan spiced tomato soup • Tagine of Chicken with Ras el hanout, Chickpeas & Raisins - slow-roasted chicken with the famous Moroccan Ras el hanout spices, chickpeas and raisins. • Harissa-spiced Carrot & Sweet Potato Mash • Roast Pumpkin & Almond Couscous - roast butternut pumpkin, almonds & coriander couscous 	<p>CLASS: Pasta Making Passion (\$125pp)</p> <p>Come along and learn the simple, yet satisfying, techniques of transforming the simple egg and flour into mouth-watering homemade pasta, just as the Italians have done for generations.</p> <p>In this 2 hour "hands-on" (only if you'd like to - you can also just sit back and sip & watch & eat) pasta making class you will learn to create your own Italian favourites such as :</p> <ul style="list-style-type: none"> • Handmade Potato Gnocchi • Handmade Ravioli (Pumpkin or Spinach/ Ricotta) • Handmade Tagliatelli (Fettucine) • DESSERT - Classic Tiramisu 	<p>CLASS: Tapas Passion (\$125pp)</p> <p>In this class you'll learn some great simple recipes for relaxed entertaining with friends over a few wines, as well as learning the traditional preparation for a Spanish Paella - the perfect meal for sharing.</p> <ul style="list-style-type: none"> • Tortilla Espanola - Spanish Potato Frittata • Queso y Olives - Meredith Dairy Goats Cheese & Olives • Pollo al Ajillo - Paprika & Garlic Chicken with White Wine • Gambas al Ajillo - Garlic Prawns • Paella de Pollo y Chorizo - Chicken & Chorizo Paella • Pear, Rocket & Parmesan Salad • Caramel Banana Tart
	<p>CLASS: "Dressed to Grill" BBQ Passion (\$125pp)</p> <p>"Sizzling" recipes for your next BBQ, featuring Marinades, Rubs and Glazes with fantastic flavours from all over the world.</p> <ul style="list-style-type: none"> • Chilli & Lemongrass Grilled Prawns • Sri Lankan Fillet of Snapper - succulent fillet of snapper in an aromatic Sri Lankan spice infused coconut curry. • Grilled Chermoula Chicken Skewers - a fresh marinade of Middle Eastern spices and fresh herbs perfectly suited to grilling chicken, seafood or lamb. • Bourbon Ribs - sweet & tangy ribs in a Bourbon & Brown Sugar BBQ sauce • Spice Rubbed Pork Fillets - tender pork fillet grilled to perfection with an Mediterranean Spice Rub • Green Apple Slaw with a Maple & Whiskey Dressing - easy to prepare green apple coleslaw with a Maple Syrup & Whiskey dressing • White Chocolate Pannacotta lusciously smooth white chocolate pannacotta served with a delicious blueberry sauce. 	<p>CLASS: Nico's Favourites Passion (\$125pp)</p> <p>Some of my favourite family & entertaining recipes, that I always like to serve up. A bit of a unique class in that we present 2 of my favourite desserts.</p> <ul style="list-style-type: none"> • Tortilla Espanola - Spanish Potato Frittata • Steamed Snapper with Asian Flavours - Steamed snapper fillets with aromatic vegetables and dressed with soy and sesame oil. • Grilled Chicken Caesar Salad - A family favourite, Grilled Chicken Breast with Baby cos lettuce dressed in a homemade caesar dressing, crunchy croutons • Thai Style Fried Noodles - ribbons of rice noodles infused with Asian flavours. • Raspberry & Tarrone Semi-Freddo - A refreshingly decadent berry semi-freddo with nougat, served with a raspberry coulis. • Caramel Banana Tarte Tatin



cooking passions class menus

<p>CLASS: Balinese Passion (\$125pp)</p> <p>This class presents a selection of some of my favourite Balinese recipes from our many visits to Bali, and inspired by some of Bali's most famous cooking schools.</p> <ul style="list-style-type: none"> • Base Gemp (Traditional Balinese Spice Paste) - a traditional combination of spices and flavours mixed together into a paste and used as a base for flavouring many different Balinese dishes and curries. • Sambal Tomat - a Balinese spicy tomato sambal used to accompany many grilled meats and chicken. • Ayam Panggang Sambal Matah (Balinese Chicken Salad) - Shredded grilled chicken breast dressed in a tangy lime, lemongrass and kaffir lime leaf dressing. • Satay Ayam (Chicken Satay) - tender pieces of marinated grilled chicken served with a Handmade Peanut Satay Sauce. • Babi Kecap (Pork in Sweet Soy Sauce) - a wonderful dish of braised pork in ginger & kecap manis (sweet soy sauce). • Mie Goreng (Indonesian Fried Noodles) - stir fried egg noodles with chicken and vegetables - a great "one-wok" meal in itself. • Sambal Green Beans - tender green beans stir-fried with Balinese spices • Bubur Injin (Black Rice Pudding) 	<p>CLASS: Party Passion (\$125pp)</p> <p>Our newest cocktail food class offers up some great new finger-food ideas for your next party.</p> <ul style="list-style-type: none"> • Parmesan Wafers • Prosciutto-Wrapped Prawn Skewers • Frozen Mango Daquiris • Mini-Arancini - small saffron risotto balls filled with melting mozzarella • Olive & Semi-dried Tomato Carbonara Frittata - excellent as a party food or great for lunches • Grilled Lamb & Minted Yoghurt Wraps - slices of succulent rosemary & garlic grilled lamb rumps wrapped with minted yoghurt and fresh herbs. • Almond Crusted "Buffalo" Chicken Wings - spicy chicken wings crusted with almonds and served with a Blue Cheese dipping sauce. 	<p>CLASS: French Bistro Passion (\$125pp)</p> <ul style="list-style-type: none"> • Salmon Rillettes - "Potted" salmon and smoked trout terrine with Baguette Crisps and cornichons • Confit de Canard - sublimely salted and spiced tender duck legs. • Salade Frisee avec Noisettes - salad of endive and vinaigrette with roasted hazelnuts • Roti de Boeuf Cafe de Paris - Roasted eye fillet served with "Cafe de Paris" butter, made famous by the Restaurant Cafe de Paris in Geneva. • Pommes Sarladaise - crispy sauteed potatoes • "Dinner Party" Raspberry & Nougat Soufflees - a fuss free tangy & fluffy souffle
<p>CLASS: Sri Lankan Passion (\$125pp)</p> <p>Recipes inspired by Fleur Perera - author of "The Lazy Sri Lankan Cook" that will introduce you to the wonderful flavours and curries of Sri Lanka.</p> <ul style="list-style-type: none"> • Kahabuth - a popular yellow rice for all festive occasions • Kukul Mus Curry - homestyle Sri Lankan Chicken Curry • Cadju Curry - Cashewnut Curry • Yambutu Curry - Eggplant (brinjal) curry • Seeni Sambol - cooked onion sambol • Kiri Pani - a luscious yoghurt and palm sugar syrup dessert with shredded apple and toasted cashews. 	<p>CLASS: Vietnamese Passion (\$125pp)</p> <p>Join us as we share some of our favourite Vietnamese dishes with recipes taught to me while were in Vietnam.</p> <ul style="list-style-type: none"> • Goi Cuon - Fresh Imperial Ricepaper Rolls with Prawn and with minced Chicken • Ga Xoa Xa Ot - Chilli & Lemongrass Chicken • Bun Thit Nuong - Grilled Beef & Vermicelli Noodles with Fresh Vietnamese Herbs • Banh Gan - Coconut Creme Caramel 	<p>CLASS: "Surf & Turf" BBQ Passion (\$125pp)</p> <ul style="list-style-type: none"> • Seared Scallops with Asian Dressing • Teriyaki Salmon Kebabs • Simply Grilled Pink Snapper Fillets • BBQ Roast Lamb Dinner in 30 minutes - complete with Crispy Oven Roasted Potatoes; Sauteed Vegetable Medley and Handmade Mint Sauce • Frozen Mojito Cheesecake - a wonderfully refreshing version of the famous lime & mint cocktail.
<p>CLASS: Thermomix Passion (\$125pp)</p> <p>For those that have a Thermomix OR for those that would like to see it in action, this class is designed to put the Thermomix through its various cooking/mixing/blending/whisking/milling /cocktailing applications.</p> <ul style="list-style-type: none"> • COCKTAILING - Frozen Champagne Cocktails • KNEADING/BAKING -Crisp & Fluffy Foccacia • PROCESSING - Shortcrust Pastry(Pumpkin & Feta Quiche) • STEAMING - Steamed Asian Fish Fillets and Basmati Rice • BLENDING/COOKING/STIRRING - Green Thai Chicken Curry • PROCESSING/WHISKING - Raspberry, Chocolate & Nougat Semifreddo 	<p>CLASS: Thermomix II Passion (\$125pp)</p> <p>Our follow- up Thermomix class, for those that have a Thermomix OR for those that would like to see it in action, this class is designed to put the Thermomix through its various cooking/mixing/blending/whisking/milling /cocktailing applications.</p> <ul style="list-style-type: none"> • KNEADING/BAKING - Provencal Spinach & Gruyere Tart • PROCESSING - Moorish Green Olive Tapenade • MIXING - Spinach & Ricotta Gnudi • BLENDING/COOKING/STIRRING - Spicy Fresh Tomato Ragù • COOKING/STIRRING - Nico's Indian Butter Chicken served (with Flaky Roti) • COOKING/STIRRING - "Dinner Party" Raspberry & Nougat Soufflees (from our French Bistro Passion) 	<p>CLASS :Thermomix VAROMA Passion (\$135pp)</p> <p>Get even more out of your Thermomix with this selection of great entertaining "steamed" dishes, that will get you using your Varoma.</p> <ul style="list-style-type: none"> • Gougeres - Gruyere Profiteroles, perfect for pre-dinner drinks • Steamed Miso-Glazed Salmon - served with soba noodles and miso broth • Chorizo, Fetta & Tomato Frittata - steamed over a Tomato Salsa Relish • Chermoula Chicken with Jewelled Quinoa Salad - Moroccan marinated chicken breast steamed over a quinoa salad. • Limoncello Caramel Lemon Puddings



cooking passions class menus

<p><u>CLASS :Greek Meze Passion</u> (\$135pp)</p> <p>In this class, learn to prepare Greek “tapas” (meze) and how to chargrill lamb souvlaki</p> <ul style="list-style-type: none"> • <u>Haloumi Filo Cigars</u> • <u>Prawn Saganaki</u> • <u>Oven Roasted Greek Octopus</u> • <u>Grilled Fish Souvlaki</u> • <u>Walnut Skordalia</u> • <u>Chargrilled Lamb Souvlaki</u> - marinated lamb slowly grilled over a charcoal rotisserie • <u>Tzatziki</u> • <u>Greek Salad</u> • <u>Portokalopita (Orange & Filo Pie)</u> -a zesty filo & baked orange custard dessert 		

How to schedule your choice of *Cooking Passions* class:

1. Select a date and time, that suits you from the Calendar/Schedule of our COOKING CLASSES webpage at our website at www.urbanprovider.com.au
2. Select a PASSION you* or your group** would like to do;
3. Select the number of places you would like in the class.
4. The class will automatically be scheduled in our programme and listed on our website should other places be available for others to join the class.

* We can fill any remaining places with other enquiries.

** Private Group Bookings (*the whole class to yourselves*) are for a minimum of 10 paid places

****You are entitled to your choice of one of our *Cooking Passions Cookbook Collection* cookbooks (Valued at \$29.95), when you book your own Private Group.**