



Distinctive Catering - Cooking Passions

Leederville's FIRST Cooking School

Established since 2002, Urban Provider's **Cooking Passions classes** has become one of Perth's original and favourite cooking schools in Western Australia. 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](#))



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.

OR

Get a group of friends or workmates together for your own Private Event*, 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 will also receive a complimentary copy of our **"FOOD FOR FRIENDS" Cookbook** (Valued at \$29.95) as our Group Booking Reward).

Small Intimate Classes - Our classes are limited to **only** 10-12 people in each class, with everyone getting a front row seat around our cooking/presentation island. 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 alot 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'rrilling" – 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 (\$135pp)</u></p> <p>Learn the magic of South East Asia's harmony of "sweet, sour, salty & spicy" flavours with these Asian classics:</p> <p><u>Vietnamese Rice Paper Rolls</u> <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>Berry & Lime Curd Stack</u> - tangy lime filling and berries layered between Almond Tuiles.</p>	<p style="text-align: center;"><u>CLASS: Risotto Passion (\$135pp)</u></p> <p>Learn the steps to prepare a traditional Italian Risotto, as well as an easy & delicious "roast chicken for one" dish.</p> <p><u>Prawn, Lemon & Mint Risotto</u> <u>Porcini Mushroom & Spinach Risotto</u> <u>Crispy Roast Chicken Breast</u> - with prosciutto and fresh herbs - quick & easy and ready in 20 short minutes. <u>Colcannon</u> - the simple mashed potato at its "creamiest" best. <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 (\$135pp)</u></p> <p style="text-align: center;">Dishes in 30 minutes or less from "preparation to table".</p> <p><u>Steamed Snapper Fillets with Asian Flavours</u> <u>Handmade Potato Gnocchi with</u> - Arrabiatta - spicy tomato, chilli & bacon - Creamy Castello sauce <u>Thai Chilli Chicken & Basil</u> - infused in coconut milk <u>Chocolate Obsession</u> - warm chocolate puddings with "oozing" dark chocolate centres</p>
<p style="text-align: center;"><u>CLASS: BBQ Passion (\$135pp)</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 <u>BBQ Veal Chops with Parmesan & Herb crust</u> <u>Spicy BBQ Jamaican Jerk Chicken Cutlets</u> - a spicy combination of habanero chilli and Jamaican allspice <u>Roasted Vegetable Salad</u> - with Balsamic Dressing <u>Summer Fruit Crumble</u> - berry crumble with oats, coconut, & brown sugar</p>	<p style="text-align: center;"><u>CLASS: Vietnamese Passion (\$135pp)</u></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"> • <u>Goi Cuon</u> - Fresh Imperial Ricepaper Rolls with Prawn and with minced Chicken_ • <u>Ga Xoa Xa Ot</u> - Chilli & Lemongrass Chicken_ • <u>Bun Thit Nuong</u> - Grilled Beef & Vermicelli Noodles with Fresh Vietnamese Herbs_ • <u>Banh Gan</u> - Coconut Creme Caramel 	<p style="text-align: center;"><u>CLASS: "Best of" Passion (\$135pp)</u></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"> • <u>Fresh Vietnamese Rice Paper Rolls</u> • <u>Tiger Prawns & Kaffir Lime Butter "al cartoccio"</u> • <u>Tagine of Chicken with Ras el hanout, Chickpeas & Raisins</u> • <u>Roast Pumpkin & Almond Couscous</u> • <u>"Smashed" Herb Baked Potatoes</u> • <u>Raspberry & Tarragon Semi-Freddo</u>
<p style="text-align: center;"><u>CLASS: Italian Pasta Passion (\$135pp)</u></p> <p>Learn the secrets to a classic Southern Italian Ragu and 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>Nonna Stella's Italian Meat Ragu</u> - My mother's classic slow cooked meat ragu recipe • <u>Nonna Stella's Pasta al Forno</u> - a sensationally rich & tasty baked pasta dish celebrated by Italian family Sunday lunches. • <u>Tortellini alla panna con prosciutto</u> - a classic Italian cream sauce with parmigiano and prosciutto • <u>Orecchiette Con Broccoli</u> - fast & simple, this regional Italian (Puglia) specialty is full of flavour in a light sauce of sautéed garlic, chilli and broccoli florets • <u>Stefano's Sfoglia di Mele</u> - a wonderfully easy & impressive Italian apple tart 	<p style="text-align: center;"><u>CLASS : Gourmet Vegetarian Passion (\$135pp)</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 <u>Involtini di Melanzane</u> - grilled eggplant stuffed with ricotta, pine nuts and basil with a Tomato Sauce <u>Ksekso Bidawi (Seven Vegetable Moroccan Tagine)</u> - a celebration dish served in Morocco with the number "7" being a very auspicious number in Moroccan culture <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 <u>Passionfruit Creme Brulee</u></p>	<p style="text-align: center;"><u>CLASS: Italian Passion (\$135pp)</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 - Spaghetti al Aglio e Olio</u> - Italy's fast food - a simple pasta dish with garlic, sage & chilli, ready in the time it takes to cook the pasta. • <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 style="text-align: center;"><u>Gourmet BBQ Passion</u> (\$135pp)</p> <p>This gourmet BBQ class is sure to impress your friends and family: <u>Grilled Vegetable Bruschetta</u> <i>- with grilled kefalograviera cheese</i> <u>Tiger Prawns & Kaffir Lime Butter "al cartoccio"</u> <u>BBQ Peppered Eye Fillet</u> <i>- A succulent eye fillet encrusted with cracked black pepper and grilled to perfection.</i> <u>Classic Caesar Salad</u> <u>"Smashed" Herb Baked Potatoes</u> <u>Raspberry & Tarragon Semi-Freddo</u> <i>- A refreshingly decadent berry semi-freddo with nougat, served with a raspberry coulis.</i></p>	<p style="text-align: center;"><u>CLASS: Indian Passion</u> (\$135pp)</p> <ul style="list-style-type: none"> • <u>Basmati Rice</u> - Foolproof fluffy steamed rice • <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</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: Thai Passion</u> (\$135pp)</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"> • <u>Steamed Thai Fish Cakes</u> - a healthier version of those fantastic tasting Thai entree. • <u>Som Tam</u> (Green Papaya Salad) • <u>Tom Kah Gai</u> (Chicken and Coconut Soup) • <u>Guay Taew Pad Thai</u> (Thai Style Fried Rice Noodle) • <u>Coconut Cake</u> (with a Passionfruit Syrup)
<p style="text-align: center;"><u>CLASS: Moroccan Passion</u> (\$135pp)</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"> • <u>Moroccan Tomato & Red Lentil (Harira)</u> - a hearty & fragrant Moroccan spiced tomato soup • <u>Tagine of Chicken with Ras el hanout, Chickpeas & Raisins</u> - slow-roasted chicken with the famous Moroccan Ras el hanout spices, chickpeas and raisins. • <u>Harissa-spiced Carrot & Sweet Potato Mash</u> • <u>Roast Pumpkin & Almond Couscous</u> - roast butternut pumpkin, almonds & coriander couscous 	<p style="text-align: center;"><u>CLASS: "Surf & Turf" BBQ Passion</u> (\$135pp)</p> <ul style="list-style-type: none"> • <u>Simply Grilled Scallops</u> with Spicy Chilli Jam • <u>Teriyaki Salmon Kebabs</u> • <u>Simply Grilled Pink Snapper Fillets</u> • <u>BBQ Roast Lamb Dinner in 30 minutes</u> - complete with Crispy Oven Roasted Potatoes; Sauteed Vegetable Medley and Handmade Mint Sauce • <u>Frozen Mojito Cheesecake</u> - a wonderfully refreshing version of the famous lime & mint cocktail. 	<p style="text-align: center;"><u>CLASS: Tapas Passion</u> (\$135pp)</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"> • <u>Tortilla Espanola</u> - Spanish Potato Frittata • <u>Queso y Olives</u> - Meredith Dairy Goats Cheese & Olives • <u>Pollo al Ajillo</u> - Paprika & Garlic Chicken with White Wine • <u>Gambas al Ajillo</u> - Garlic Prawns • <u>Paella de Pollo y Chorizo</u> - Chicken & Chorizo Paella • Pear, Rocket & Parmesan Salad • Caramel Banana Tarte Tatin
<p style="text-align: center;"><u>CLASS: "Best of" Passion</u> (\$135pp)</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"> • <u>Fresh Vietnamese Rice Paper Rolls</u> • <u>Tiger Prawns & Kaffir Lime Butter "al cartoccio"</u> • <u>Tagine of Chicken with Ras el hanout, Chickpeas & Raisins</u> • <u>Roast Pumpkin & Almond Couscous</u> • <u>"Smashed" Herb Baked Potatoes</u> • <u>Raspberry & Tarragon Semi-Freddo</u> 	<p style="text-align: center;"><u>CLASS: "Dressed to Grill" BBQ Passion</u> (\$135pp)</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"> • <u>Chilli & Lemongrass Grilled Prawns</u> • <u>Sri Lankan Fillet of Snapper</u> - succulent fillet of snapper in an aromatic Sri Lankan spice infused coconut curry. • <u>Grilled Chermoula Chicken Skewers</u> - a fresh marinade of Middle Eastern spices and fresh herbs perfectly suited to grilling chicken, seafood or lamb. • <u>Bourbon Ribs</u> - sweet & tangy ribs in a Bourbon & Brown Sugar BBQ sauce • <u>Spice Rubbed Pork Fillets</u> - tender pork fillet grilled to perfection with an Mediterranean Spice Rub • <u>Green Apple Slaw with a Maple & Whiskey Dressing</u> - easy to prepare green apple coleslaw with a Maple Syrup & Whiskey dressing • <u>White Chocolate Pannacotta</u> lusciously smooth white chocolate pannacotta served with a delicious blueberry sauce. 	<p style="text-align: center;"><u>CLASS: Nico's Favourites Passion</u> (\$135pp)</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"> • <u>Tortilla Espanola</u> - Spanish Potato Frittata • <u>Steamed Snapper with Asian Flavours</u> - Steamed snapper fillets with aromatic vegetables and dressed with soy and sesame oil. • <u>Grilled Chicken Caesar Salad</u> - A family favourite, Grilled Chicken Breast with Baby cos lettuce dressed in a homemade caesar dressing, crunchy croutons • <u>Thai Style Fried Noodles</u> - ribbons of rice noodles infused with Asian flavours. • <u>Raspberry & Tarragon Semi-Freddo</u> - A refreshingly decadent berry semi-freddo with nougat, served with a raspberry coulis. • <u>Caramel Banana Tarte Tatin</u>



Cooking Passions Class Menus

<p><u>CLASS: Balinese Passion (\$135pp)</u> 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"> • <u>Base Genep (Traditional Balinese Spice Paste)</u> - 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. • <u>Sambal Tomat</u> - a Balinese spicy tomato sambal used to accompany many grilled meats and chicken. • <u>Ayam Panggang Sambal Matah (Balinese Chicken Salad)</u> - Shredded grilled chicken breast dressed in a tangy lime, lemongrass and kaffir lime leaf dressing. • <u>Satay Ayam (Chicken Satay)</u> - tender pieces of marinated grilled chicken served with a Handmade Peanut Satay Sauce. • <u>Babi Kecap (Pork in Sweet Soy Sauce)</u> - a wonderful dish of braised pork in ginger & kecap manis (sweet soy sauce). • <u>Mie Goreng (Indonesian Fried Noodles)</u> - stir fried egg noodles with chicken and vegetables - a great "one-wok" meal in itself. • <u>Sambal Green Beans</u> - tender green beans stir-fried with Balinese spices • <u>Bubur Injin (Black Rice Pudding)</u> 	<p><u>CLASS: Party Passion (\$135pp)</u> Our newest cocktail food class offers up some great new finger-food ideas for your next party.</p> <ul style="list-style-type: none"> • <u>Parmesan Wafers</u> • <u>Prosciutto-Wrapped Prawn Skewers</u> • <u>Frozen Mango Daquiris</u> • <u>Mini-Arancini</u> - small saffron risotto balls filled with melting mozzarella • <u>Olive & Semi-dried Tomato Carbonara Frittata</u> - excellent as a party food or great for lunches • <u>Grilled Lamb & Minted Yoghurt Wraps</u> - slices of succulent rosemary & garlic grilled lamb rumps wrapped with minted yoghurt and fresh herbs. • <u>Almond Crusted "Buffalo" Chicken Wings</u> - spicy chicken wings crusted with almonds and served with a Blue Cheese dipping sauce. 	<p><u>CLASS: Pasta Making Passion (\$135pp)</u> 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><u>CLASS: Sri Lankan Passion (\$135pp)</u> 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"> • <u>Kahabuth</u> - a popular yellow rice for all festive occasions • <u>Kukul Mus Curry</u> - homestyle Sri Lankan Chicken Curry • <u>Cadju Curry</u> - Cashewnut Curry • <u>Vambutu Curry</u> - Eggplant (brinjal) curry • <u>Seeni Sambol</u> - cooked onion sambol • <u>Kiri Pani</u> - a luscious yoghurt and palm sugar syrup dessert with shredded apple and toasted cashews. 	<p><u>CLASS: French Bistro Passion (\$135pp)</u></p> <ul style="list-style-type: none"> • <u>Salmon Rillettes</u> - "Potted" salmon and smoked trout terrine with Baguette Crisps and cornichons • <u>Confit de Canard</u> - sublimely salted and spiced tender duck legs. • <u>Salade Frisee avec Noisettes</u> - salad of endive and vinaigrette with roasted hazelnuts • <u>Roti de Boeuf Cafe de Paris</u> - Roasted eye fillet served with "Cafe de Paris" butter, made famous by the Restaurant Cafe de Paris in Geneva. • <u>Pommes Sarladaise</u> - crispy sautéed potatoes • <u>"Dinner Party" Raspberry & Nougat Soufflees</u> 	<p><u>CLASS :Greek Meze Passion (\$135pp)</u> Learn to create Greek "tapas" with this selection of classic Greek dishes.</p> <p><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</p>
<p><u>CLASS: Thermomix Passion (\$135pp)</u> 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"> • <u>COCKTAILING</u> - Frozen Champagne Cocktails • <u>KNEADING/BAKING</u> -Crisp & Fluffy Focaccia • <u>PROCESSING</u> - Shortcrust Pastry(Pumpkin & Feta Quiche) • <u>STEAMING</u> - Steamed Asian Fish Fillets and Basmati Rice • <u>BLENDING/COOKING/STIRRING</u> - Green Thai Chicken Curry • <u>PROCESSING/WHISKING</u> - Raspberry, Chocolate & Nougat Semifreddo 	<p><u>CLASS: Thermomix II Passion (\$135pp)</u> 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"> • <u>KNEADING/BAKING</u> - Olive Oil Shortcrust Pizza Dough • <u>PROCESSING</u> - Leek & Smoked Salmon Dip • <u>MIXING</u> - Spinach & Ricotta Gnudi • <u>BLENDING/COOKING/STIRRING</u> - Spicy Fresh Tomato Ragù • <u>COOKING/STIRRING</u> - Nico's Indian Butter Chicken served (with Flaky Roti) • <u>COOKING/STIRRING</u> - "Dinner Party" Raspberry & Nougat Soufflees (from our French Bistro Passion) 	<p><u>CLASS :Thermomix VAROMA Passion (\$135pp)</u> Get more out of your Thermomix with these delicious "steamed" dishes prepared in your Varoma.</p> <p><u>Gougeres</u> - Gruyere Profiteroles, perfect for pre-dinner drinks <u>Steamed Miso-Glazed Salmon</u> - served with soba noodles and miso broth <u>Chorizo, Fetta & Tomato Frittata</u> - steamed over a Tomato Salsa Relish <u>Chermoula Chicken with Jewelled Quinoa Salad</u> - Moroccan marinated chicken breast steamed over a quinoa salad. <u>Limoncello Caramel Lemon Puddings</u></p>



Cooking Passions “Small Group” Cuisine & Culture Tours

Nico & Belinda Moretti of Cooking Passions Cooking School invite you to pack a bag and sense of adventure, and join them in some of the most interesting, exciting and delicious Food & Wine destinations of the world. Our small intimate groups have only 10-12 people on each tour.

We've arranged everything for you, so there's nothing for you to do except *book your preferred flights, pack your bags and get ready to embrace* some of the most incredible and delicious Cuisine & Culture destinations of the world. Our “Small Group” tours cater for intimate groups of only 10-12 people and are designed so you can do as much or as little as you like, while allowing you plenty of free time to explore and immerse yourselves in the sights, shopping and eating that YOU want to experience (*we'll be happy to provide our own suggestions from our previous research experiences*).

Cooking Passions Tour Inclusions:

- All Luxury/Deluxe Accommodations;
 - Cuisine & Culture Experiences;
 - Local Transportation/Transfers;
 - Included Meals, as per itineraries;
 - Private Guided Tours
 - Pre-Trip Briefings
 - Group Escort & Tour Photographer
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- [2018 Discover Vietnam](#) – **March 2018** – – *Expressions of Interest for 2018*
– *Expressions of Interest for our September 2017 tour currently accepting*
 - [2017 Discover Japan](#) - Cherry Blossom Season – **BOOKED OUT** – *Expressions of Interest for 2018*
– *Expressions of Interest for our 2018 tour currently accepting*
 - [2017 “Discover Tasmania”](#) – **May 2017** – *Expressions of Interest for 2017*
– *Expressions of Interest for our May 2017 tour currently accepting*
 - [2017 Discover Basque Spain](#) – **October 2017** - *Expressions of Interest for 2017*
– **DATES: October 7th to October 16th 2017**
 - [2017 Discover Northern Italian Lakes](#) – **September 2017** – *Expressions of Interest for 2017*
– **DATES: September 20th to September 27th 2017**

How to request 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 a complimentary copy of our *Cooking Passions “Food for Friends” Cookbook (Valued at \$29.95)*, when you book your own Private Group. For Private Group Bookings of 11 or more people, each participant will receive a copy of “Food for Friends”.**