



URBAN
PROVIDER

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 can be scheduled on request, so that any class can be booked on an available date that suits you; or you can join in on a class already scheduled.

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 of 11 or more people, you will each 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 to make your booking. Daytime and evening classes are offered, and classes run for about 2-2 1/2 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 **0424564106** 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</u> (\$135pp)</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> - with a spiced mince chicken filling, carrots and cucumber <u>Fragrant Jasmine Rice</u> - learn the secrets to the perfect steamed rice without a rice cooker <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: Vietnamese Passion</u> (\$135pp)</p> <p>Join us as we share some of our favourite Vietnamese dishes with recipes taught to me while were in Vietnam. One of our favourite international cuisines, with all the lightness and freshness of fresh herbs and delicate textures that we love.</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: 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 • <u>Almond & Cinnamon B'stilla</u> - an elegant & sweet dessert b'stilla to finish. Layers of flaky filo pastry with Almond & cinnamon and an Almond Milk & Orange Blossom Syrup.
<p style="text-align: center;"><u>CLASS: Pasta Making Passion</u> (\$135pp)</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 style="text-align: center;"><u>CLASS: Italian Passion</u> (\$135pp)</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> 	<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 Fritatta • <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: Southern Italy Pasta Passion</u> (\$135pp)</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 traditional slow cooked meat ragu recipe • <u>Nonna Stella's Pasta al Forno</u> - a sensationally rich & tasty baked pasta dish enjoyed by Italian families for their Sunday gatherings. • <u>Tortellini alla panna con prosciutto</u> - a classic Italian cream sauce with parmigiano and prosciutto • <u>Orecchiete 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/Vegan Passion</u> (\$135pp)</p> <p>Learn some excellent vegetarian recipes from around the world, which have been designed so that even "non-vegetarians" will be impressed. Vegan options available.</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>Vegetarian "Pulled Pork" with Chipotle BBQ Sauce</u> - even the most avid meat lover won't know that this dish isn't really pulled pork. <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 :Greek Meze Passion</u> (\$135pp)</p> <p>Learn to create Greek "tapas" with this selection of classic Greek dishes, including how to use a chargrill rotisserie.</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



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.</p> <ul style="list-style-type: none"> • Grilled Vegetable Bruschetta - with grilled kefalograviera cheese • Tiger Prawns & Kaffir Lime Butter "al cartoccio" • BBQ Peppered Eye Fillet - A succulent eye fillet encrusted with cracked black pepper and grilled to perfection. • Classic Caesar Salad • "Smashed" Herb Baked Potatoes • Raspberry & Tarragon Semi-Freddo - A refreshingly decadent berry semi-freddo with nougat, served with a raspberry coulis. 	<p style="text-align: center;"><u>CLASS: "Surf & Turf" BBQ Passion</u> (\$135pp)</p> <p>We've jazzed up the BBQ with some great sizzling dishes, including a complete BBQ Roast Lamb dinner ready in 30 minutes.</p> <ul style="list-style-type: none"> • Simply Grilled Scallops with Spicy Chilli Jam • 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 style="text-align: center;"><u>CLASS: "Dressed to Grill" BBQ Passion</u> (\$135pp)</p> <p>Travel around the world on you BBQ with fantastic flavours from all over the globe.</p> <p>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 served with a Green Apple Slaw White Chocolate Pannacotta lusciously smooth white chocolate pannacotta served with a delicious blueberry sauce.</p>
<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> <p>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 & Tarragon Semi-Freddo - A refreshingly decadent berry semi-freddo with nougat, served with a raspberry coulis. Caramel Banana Tarte Tatin</p>	<p style="text-align: center;"><u>CLASS: Balinese Passion</u> (\$135pp)</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> <p>Base Genep (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>	<p style="text-align: center;"><u>CLASS: Sri Lankan Passion</u> (\$135pp)</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 • Sri Lankan Fish Curry - Fresh pink snapper fillets in an aromatic coconut curry sauce with with baby eggplant and lime. • Cadju Curry - Cashewnut Curry. • Vambutu Curry - Eggplant (brinjal) curry. • Seeni Sambol - spicy onion sambol (jam) • Kiri Pani - a luscious yoghurt and palm sugar syrup dessert with shredded apple and toasted cashews.
<p style="text-align: center;"><u>CLASS: Thermomix Passion</u> (\$135pp)</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 Focaccia • 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 style="text-align: center;"><u>CLASS: Thermomix II Passion</u> (\$135pp)</p> <p>Our follow- up Thermomix class, for those that have a Thermomix OR for those that would like to see it in action.</p> <ul style="list-style-type: none"> • KNEADING/BAKING - Olive Oil Shortcrust Pizza Dough • PROCESSING - Leek & Smoked Salmon Dip • 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 style="text-align: center;"><u>CLASS :Thermomix VAROMA Passion</u> (\$135pp)</p> <p>Get more out of your Thermomix with these delicious "steamed" dishes prepared in your Varoma.</p> <p>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. Limuncello Caramel Lemon Puddings</p>



Cooking Passions Class Menus

<p><u>CLASS: French Bistro Passion</u> (\$135pp)</p> <p>The perfect “dinner party” menu with these classic French Bistro recipes.</p> <p><u>Salmon Rilletes</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>	<p><u>CLASS :Mexican Passion</u> (\$135pp)</p> <p>A fun and “fiesta” class which will teach you a selection of classic Mexican dishes</p> <p><u>Pico de Gallo</u> (GF) - Fresh tomato salsa <u>Handmade Corn Tortillas</u> (GF) <u>Snapper Ceviche Tostadas</u> (GF) - Citrus cured fresh snapper on crispy tostadas. <u>Esquites (Mexican Street Corn Salad)</u> (GF) <u>Frijoles Charros (Mexican Cowboy Beans) & Refried Beans</u> (GF) <u>Arroz Rojo (Mexican Red Rice)</u> (GF) - <u>Cochinita Pibil (Mexican Pulled Pork)</u> (GF) - a traditional Mexican slow-cooked pork dish from the Yucatán Peninsula dating back to Mayan origin. <u>Mexican Chocolate Mousse</u> (GF) - served with a <u>Pepita & Chilli Praline</u>.</p>	<p><u>NEW CLASS : Asian Grill Passion</u> (\$135pp)</p> <p>The incredible bold Thai & Malaysian inspired flavours of South East Asian on your BBQ</p> <p><u>Massaman Spice-Rubbed Lamb Cutlets</u> (GF) - a great dry-spice rub perfect for adding the Thai flavours of Massaman curry to the grill. <u>Red Curry Salmon wrapped in Banana Leaf</u> - an aromatic handmade Red Curry Paste spread over salmon fillets and grilled in banana leaf. <u>Twice Cooked Beef Short Rib with Tamarind Chilli Dressing</u> (GF) - a meltingly tender fall-off-the-bone beef short ribs infused with spicy and sweet asian flavours. <u>Kaffir Lime, Passionfruit & Coconut Tart</u>(GF) - a refreshingly tangy dessert of lime/passion-fruit curd with chewy coconut meringue tartlette.</p>
<p><u>NEW CLASS : Food Truck Passion</u> (\$135pp)</p> <p>Great fun, delicious and healthy recipes for your next party or casual gathering for friends & family.</p> <ul style="list-style-type: none"> • <u>Prawn & Chicken SUI MAI Dumplings</u> (GF) • <u>Vietnamese Marinated Butterflied Chicken TRANSFORMED INTO Chicken Banh Mi</u> • <u>Crisply Chinese-Style Pork Belly TRANSFORMED INTO Crispy Pork Bao Buns</u> • <u>Baja-Style Soft Shell Fish Tacos with Corn & Black Bean Salsa and Spiced Jalapeño Cream</u> - • <u>Hand Made Chocolate Chip Cookies TRANSFORMED into Chipwich Ice-cream Sandwiches</u> 		

2018 Upcoming Class Schedule* (February/March)

- **GOURMET BBQ PASSION** - Tuesday February 13th 2018 - 7pm to 9pm
- **FRENCH BISTRO PASSION** - Wednesday February 14th 2018 - 7pm to 9:30pm
- **THERMOMIX VAROMA PASSION** - Thursday February 15th 2018 - 7pm to 9:30pm
- **ASIAN GRILL BBQ PASSION** - Tuesday February 20th 2018 - 7pm to 9:30pm
- **“FOOD TRUCK” PASSION** - Wednesday February 21st 2018 - 7pm to 9:30pm
- **MEXICAN PASSION** - Thursday February 22nd 2018 - 7pm to 9:30pm
- **GOURMET VEGETARIAN/VEGAN PASSION** - Tuesday February 27th 2018 - 7pm to 9:30pm
- **“DRESSED TO GRILL” BBQ PASSION** - Wednesday February 28th 2018 - 7pm to 9pm
- **GREEK MEZE PASSION** - Thursday March 1st 2018 - 7pm to 9:30pm
- **PASTA MAKING PASSION** - Saturday March 3rd 2018 - 11am to 1:30pm

* While places remain. Please visit our website at www.urbanprovider.com.au to secure your places directly online.



Distinctive Catering Cooking Passions

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

1. Select a PASSION you* or your group** would like to do;
1. Contact us to find a suitable available date for you.
2. Select the number of places you would like in 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".**

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 & Registered Nurse*

PLEASE DON'T HESITATE IN CONTACTING US TO FIND OUT DATES FOR THE FOLLOWING EXPERIENCES

DESTINATIONS

Discover Southern Italy - Puglia
Discover Basque Spain
Discover Tuscany
Discover Vietnam
Discover Portugal
Discover Tasmania
Discover Northern Italian Lakes
Discover Southern India - Kerala & Goa
Discover Sri Lanka
Discover North East Victoria - Autumn Colours
Discover Japan
Discover Provence
Discover Champagne & Bourgogne