



U R B A N  
P R O V I D E R

Distinctive Catering Cooking Passions

## Cooking Passions Class Experiences

<p><b>CLASS: Asian Passion (\$140pp)</b></p> <p>Learn the magic of South East Asia's harmony of "sweet, sour, salty &amp; spicy" flavours with these Asian classics:</p> <p><b><u>Vietnamese Rice Paper Rolls</u></b>  <b><u>Fragrant Jasmine Rice</u></b>  <b><u>Thai Green Chicken Curry / Paste</u></b> - from scratch and then compare it to a commercial paste as we learn to make an authentic Thai Green Chicken Curry.  <b><u>Thai Style Fried Noodles</u></b> - ribbons of rice noodles infused with Asian flavours.  <b><u>Berry &amp; Lime Curd Stack</u></b> - tangy lime filling and berries layered between Almond Tuiles.</p>	<p><b>CLASS: Risotto Passion (\$140pp)</b></p> <p>Learn the steps to prepare a traditional Italian Risotto, as well as an easy &amp; delicious "roast chicken for one" dish.</p> <p><b><u>Prawn, Lemon &amp; Mint Risotto</u></b>  <b><u>Porcini Mushroom &amp; Spinach Risotto</u></b>  <b><u>Crispy Roast Chicken Breast</u></b> - with prosciutto and fresh herbs - quick &amp; easy and ready in 20 short minutes.  <b><u>Colcannon</u></b> - the simple mashed potato at its "creamiest" best.  <b>"Decadent" Chocolate Mud Pie</b> - a no bake version with Praline &amp; Chocolate Sauce, that is too easy, yet too decadent.</p>	<p><b>CLASS: Fast &amp; Simple Passion (\$140pp)</b></p> <p>Dishes in 30 minutes or less from "preparation to table".</p> <p><b><u>Steamed Snapper Fillets</u></b> with Asian Flavours  <b><u>Handmade Potato Gnocchi</u></b> with  - Arrabiatta - spicy tomato, chilli &amp; bacon  - Creamy Castello sauce  <b><u>Thai Chilli Chicken &amp; Basil</u></b> - infused in coconut milk  <b><u>Chocolate Obsession</u></b> - warm chocolate puddings with "oozing" dark chocolate centres</p>
<p><b>CLASS: BBQ Passion (\$140pp)</b></p> <p>A different slant to the typical BBQ cuts of meat. These dishes are designed to be super easy yet impressive.</p> <p><b><u>Fresh Tomato, Garlic &amp; Basil Pasta</u></b> ("Pasta Roberto") - fast &amp; easy, no cook pasta sauce  <b><u>BBQ Veal Chops</u></b> with Parmesan &amp; Herb crust  <b><u>Spicy BBQ Jamaican Jerk Chicken Cutlets</u></b> - a spicy combination of habanero chilli and Jamaican allspice  <b><u>Roasted Vegetable Salad</u></b> - with Balsamic Dressing  <b><u>Summer Fruit Crumble</u></b> - berry crumble with oats, coconut, &amp; brown sugar</p>	<p><b>CLASS: Vietnamese Passion (\$140pp)</b></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"> <li>• <b><u>Goi Cuon</u></b> - Fresh Imperial Ricepaper Rolls with Prawn and with minced Chicken</li> <li>• <b><u>Ga Xoa Xa Ot</u></b> - Chilli &amp; Lemongrass Chicken</li> <li>• <b><u>Bun Thit Nuong</u></b> - Grilled Beef &amp; Vermicelli Noodles with Fresh Vietnamese Herbs</li> <li>• <b><u>Banh Gan</u></b> - Coconut Creme Caramel</li> </ul>	<p><b>CLASS: "Best of" Passion (\$140pp)</b></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"> <li>• <b><u>Fresh Vietnamese Rice Paper Rolls</u></b></li> <li>• <b><u>Tiger Prawns &amp; Kaffir Lime Butter</u></b> "al cartoccio"</li> <li>• <b><u>Tagine of Chicken with Ras el hanout, Chickpeas &amp; Raisins</u></b></li> <li>• <b><u>Roast Pumpkin &amp; Almond Couscous</u></b></li> <li>• <b><u>"Smashed" Herb Baked Potatoes</u></b></li> <li>• <b><u>Raspberry &amp; Tarragon Semi-Freddo</u></b></li> </ul>
<p><b>CLASS: Italian Pasta Passion (\$140pp)</b></p> <p>Learn the secrets to a classic Southern Italiana 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"> <li>• <b><u>Nonna Stella's Italian Meat Ragu</u></b> - My mother's classic slow cooked meat ragu recipe</li> <li>• <b><u>Nonna Stella's Pasta al Forno</u></b> - a sensationally rich &amp; tasty baked pasta dish celebrated by Italian family Sunday lunches.</li> <li>• <b><u>Tortellini alla panna con prosciutto</u></b> - a classic Italian cream sauce with parmigiano and prosciutto</li> <li>• <b><u>Orecchiete Con Broccoli</u></b> - fast &amp; simple, this regional Italian (Puglia) specialty is full of flavour in a light sauce of sautéed garlic, chilli and broccoli florets</li> <li>• <b><u>Stefano's Sfoglia di Mele</u></b> - a wonderfully easy &amp; impressive Italian apple tart</li> </ul>	<p><b>CLASS : Gourmet Vegetarian/Vegan Passion (\$140pp)</b></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><b><u>Mushroom San Choy Bau</u></b> - Asian flavoured chopped mushroom served in lettuce  <b><u>Involtni di Melanzane</u></b> - grilled eggplant stuffed with ricotta, pine nuts and basil with a Tomato Sauce  <b><u>Pulled Jackfruit Tacos with Chipotle BBQ Sauce</u></b> - jackfruit transformed into what many would think is just like pulled pork.  <b><u>Red Lentil Indian Sambhar</u></b> - it wouldn't be a vegetarian class without an Indian dish. This is a quick red lentil and vegetable curry from Southern India  <b><u>Passionfruit Creme Brulee</u></b>  <b><u>Aquafaba Chocolate Mousse (Vegan)</u></b></p>	<p><b>CLASS: Italian Passion (\$140pp)</b></p> <p>The quintessential courses of an Italian dinner menu - Antipasto, Primo, Secondo e Dolci</p> <ul style="list-style-type: none"> <li>• <b><u>Antipasto</u></b> - a seasonal selected Italian starter to whet the appetite</li> <li>• <b><u>Primo - Spaghetti al Aglio e Olio</u></b> - Italy's fast food - a simple pasta dish with garlic, sage &amp; chilli, ready in the time it takes to cook the pasta.</li> <li>• <b><u>Secondo - Saltimbocca di Pollo alla romana</u></b> - everyone's favourite - thin slices of chicken breast, ham and sage in a marsala sauce</li> <li>• <b><u>Insalata di Radicchio, Cos &amp; Orange</u></b> - a tantalising combination of peppery radicchio and cos lettuce and tossed with orange and balsamic</li> <li>• <b><u>Dolci - Tiramisu</u></b></li> </ul>

# Cooking Passions Class Experiences

<p style="text-align: center;"><b><u>Gourmet BBQ Passion</u></b> (\$140pp)</p> <p>This gourmet BBQ class is sure to impress your friends and family.</p> <ul style="list-style-type: none"> <li>• <b>Grilled Vegetable Bruschetta</b> - with grilled kefalograviera cheese</li> <li>• <b>Tiger Prawns &amp; Kaffir Lime Butter "al cartoccio"</b></li> <li>• <b>BBQ Peppered Eye Fillet</b> - A succulent eye fillet encrusted with cracked black pepper and grilled to perfection.</li> <li>• <b>Classic Caesar Salad</b></li> <li>• <b>"Smashed" Herb Baked Potatoes</b></li> <li>• <b>Raspberry &amp; Torrone Semi-Freddo</b> - A refreshingly decadent berry semi-freddo with nougat, served with a raspberry coulis.</li> </ul>	<p style="text-align: center;"><b><u>CLASS: "Surf &amp; Turf" BBQ Passion</u></b> (\$140pp)</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"> <li>• <b>Simply Grilled Scallops</b> with Spicy Chilli Jam</li> <li>• <b>Teriyaki Salmon Kebabs</b></li> <li>• <b>Simply Grilled Pink Snapper Fillets</b></li> <li>• <b>BBQ Roast Lamb Dinner in 30 minutes</b> - complete with Crispy Oven Roasted Potatoes; Sautéed Vegetable Medley and Handmade Mint Sauce</li> <li>• <b>Frozen Mojito Cheesecake</b> - a wonderfully refreshing version of the famous lime &amp; mint cocktail.</li> </ul>	<p style="text-align: center;"><b><u>CLASS: "Dressed to Grill" BBQ Passion</u></b> (\$140pp)</p> <p>Travel around the world on you BBQ with fantastic flavours from all over the globe.</p> <p><b>Chilli &amp; Lemongrass Grilled Prawns</b> <b>Sri Lankan Fillet of Snapper</b> - succulent fillet of snapper in an aromatic Sri Lankan spice infused coconut curry. <b>Grilled Chermoula Chicken Skewers</b> - a fresh marinade of Middle Eastern spices and fresh herbs perfectly suited to grilling chicken, seafood or lamb. <b>Bourbon Ribs</b> - sweet &amp; tangy ribs in a Bourbon &amp; Brown Sugar BBQ sauce <b>Spice Rubbed Pork Fillets</b> - tender pork fillet grilled to perfection with an Mediterranean Spice Rub served with a <b>Green Apple Slaw</b> <b>White Chocolate Pannacotta</b> lusciously smooth white chocolate pannacotta served with a delicious blueberry sauce.</p>
<p style="text-align: center;"><b><u>CLASS: Nico's Favourites Passion</u></b> (\$140pp)</p> <p>Some of my favourite family &amp; 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><b>Tortilla Espanola</b> - Spanish Potato Frittata</p> <p><b>Steamed Snapper with Asian Flavours</b> - Steamed snapper fillets with aromatic vegetables and dressed with soy and sesame oil.</p> <p><b>Grilled Chicken Caesar Salad</b> - A family favourite, Grilled Chicken Breast with Baby cos lettuce dressed in a homemade caesar dressing, crunchy croutons</p> <p><b>Thai Style Fried Noodles</b> - ribbons of rice noodles infused with Asian flavours.</p> <p><b>Raspberry &amp; Torrone Semi-Freddo</b> - A refreshingly decadent berry semi-freddo with nougat, served with a raspberry coulis.</p> <p><b>Caramel Banana Tarte Tatin</b></p>	<p style="text-align: center;"><b><u>CLASS: Balinese Passion</u></b> (\$140pp)</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><b>Base Genep (Traditional Balinese Spice Paste)</b> - 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.</p> <p><b>Sambal Tomat</b> - a Balinese spicy tomato sambal used to accompany many grilled meats and chicken.</p> <p><b>Ayam Panggang Sambal Matah (Balinese Chicken Salad)</b> - Shredded grilled chicken breast dressed in a tangy lime, lemongrass and kaffir lime leaf dressing.</p> <p><b>Satay Ayam (Chicken Satay)</b> - tender pieces of marinated grilled chicken served with a Handmade Peanut Satay Sauce.</p> <p><b>Babi Kecap (Pork in Sweet Soy Sauce)</b> - a wonderful dish of braised pork in ginger &amp; kecap manis (sweet soy sauce).</p> <p><b>Mie Goreng (Indonesian Fried Noodles)</b> - stir fried egg noodles with chicken and vegetables - a great "one-wok" meal in itself.</p> <p><b>Sambal Green Beans</b> - tender green beans stir-fried with Balinese spices</p> <p><b>Bubur Injin (Black Rice Pudding)</b></p>	<p style="text-align: center;"><b><u>CLASS: Sri Lankan Passion</u></b> (\$140pp)</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"> <li>• <b>Kahabuth</b> - a popular yellow rice for all festive occasions</li> <li>• <b>Sri Lankan Fish Curry</b> - a delicious fish curry with baby eggplant and lime.</li> <li>• <b>Cadju Curry</b> - Cashewnut Curry</li> <li>• <b>Vambutu Curry</b> - Eggplant (brinjal) curry</li> <li>• <b>Seeni Sambol</b> - spicy onion sambol (jam)</li> <li>• <b>Kiri Pani</b> - a luscious yoghurt and palm sugar syrup dessert with shredded apple and toasted cashews.</li> </ul>
<p style="text-align: center;"><b><u>CLASS: Thermomix Passion</u></b> (\$140pp)</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"> <li>• <b>COCKTAILING</b> - Frozen Champagne Cocktails</li> <li>• <b>KNEADING/BAKING</b> - Crisp &amp; Fluffy Focaccia</li> <li>• <b>PROCESSING</b> - Shortcrust Pastry(Pumpkin &amp; Feta Quiche)</li> <li>• <b>STEAMING</b> - Steamed Asian Fish Fillets and Basmati Rice</li> <li>• <b>BLENDING/COOKING/STIRRING</b> - Green Thai Chicken Curry</li> <li>• <b>PROCESSING/WHISKING</b> - Raspberry, Chocolate &amp; Nougat Semifreddo</li> </ul>	<p style="text-align: center;"><b><u>CLASS: Thermomix II Passion</u></b> (\$140pp)</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"> <li>• <b>KNEADING/BAKING</b> - Olive Oil Shortcrust Pizza Dough</li> <li>• <b>PROCESSING</b> - Leek &amp; Smoked Salmon Dip</li> <li>• <b>MIXING</b> - Spinach &amp; Ricotta Gnudi</li> <li>• <b>BLENDING/COOKING/STIRRING</b> - Spicy Fresh Tomato Ragù</li> <li>• <b>COOKING/STIRRING</b> - Nico's Indian Butter Chicken served (with Flaky Roti)</li> <li>• <b>COOKING/STIRRING</b> - "Dinner Party" Raspberry &amp; Nougat Soufflees (from our French Bistro Passion)</li> </ul>	<p style="text-align: center;"><b><u>CLASS :Thermomix VAROMA Passion</u></b> (\$140pp)</p> <p>Get more out of your Thermomix with these delicious "steamed" dishes prepared in your Varoma.</p> <p><b>Gougeres</b> - Gruyere Profiteroles, perfect for pre-dinner drinks</p> <p><b>Steamed Miso-Glazed Salmon</b> - served with soba noodles and miso broth</p> <p><b>Chorizo, Fetta &amp; Tomato Frittata</b> - steamed over a Tomato Salsa Relish</p> <p><b>Chermoula Chicken with Jewelled Quinoa Salad</b> - Moroccan marinated chicken breast steamed over a quinoa salad.</p> <p><b>Limoncello Caramel Lemon Puddings</b></p>

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<p><b><u>CLASS: French Bistro Passion</u></b> (\$140pp)</p> <p>The perfect “dinner party” menu with these classic French Bistro recipes.</p> <p><b><u>Salmon Rillettes</u></b> - “Potted” salmon and smoked trout terrine with Baguette Crisps and cornichons  <b><u>Confit de Canard</u></b> - sublimely salted and spiced tender duck legs.  <b><u>Salade Frisee avec Noisettes</u></b> - salad of endive and vinaigrette with roasted hazelnuts  <b><u>Roti de Boeuf Cafe de Paris</u></b> - Roasted eye fillet served with “Cafe de Paris” butter, made famous by the Restaurant Cafe de Paris in Geneva.  <b><u>Pommes Sarladaise</u></b> - crispy sautéed potatoes  <b><u>“Dinner Party” Raspberry &amp; Nougat Soufflees</u></b></p>	<p><b><u>CLASS :Mexican Passion</u></b> (\$140pp)</p> <p><b><u>Pico de Gallo (GF)</u></b> - Fresh tomato salsa  <b><u>Handmade Corn Tortillas (GF)</u></b>  <b><u>Snapper Ceviche Tostadas (GF)</u></b> - Citrus cured fresh snapper on crispy tostadas.  <b><u>Esquites (Mexican Street Corn Salad) (GF)</u></b>  <b><u>Frijoles Charros (Mexican Cowboy Beans) &amp; Refried Beans (GF)</u></b>  <b><u>Arroz Rojo (Mexican Red Rice) (GF)</u></b> -  <b><u>Cochinita Pibil (Mexican Pulled Pork) (GF)</u></b> - a traditional Mexican slow-cooked pork dish from the Yucatán Peninsula dating back to Mayan origin.  <b><u>Mexican Chocolate Mousse (GF)</u></b> - served with a <b><u>Pepita &amp; Chilli Praline</u></b>.</p>	<p><b><u>NEW CLASS : Thai Grill Passion</u></b> (\$140pp)</p> <p><b><u>Massaman Spice-Rubbed Chicken (GF)</u></b> - a great dry-spice rub perfect for adding the Thai flavours of Massaman curry to the grill.  <b><u>Red Curry Salmon wrapped in Banana Leaf (GF)</u></b>- an aromatic handmade Red Curry Paste spread over salmon fillets and gilled in banana leaf.  <b><u>Twice Cooked Beef Short Rib with Tamarind Chilli Dressing</u></b> - a meltingly tender fall-off-the-bone beef short ribs infused with spicy and sweet asian flavours.  <b><u>Kaffir Lime, Passionfruit &amp; Coconut Stacks(GF)</u></b> - a refreshingly tangy dessert of lime/passionfruit curd with chewy coconut meringue tartlette.</p>
<p><b><u>CLASS : Food Truck Passion</u></b> (\$140pp)</p> <p><b><u>Prawn &amp; Chicken SUI MAI Dumplings (GF)</u></b> -</p> <p><b><u>Vietnamese Marinated Butterflied Chicken TRANSFORMED INTO Chicken Banh Mi</u></b></p> <p><b><u>Crisply Chinese-Style Pork Belly TRANSFORMED INTO Crispy Pork Bao Buns</u></b></p> <p><b><u>Baja-Style Soft Shell Fish Tacos with Corn &amp; Black Bean Salsa and Spiced Jalapeño Cream</u></b> -</p> <p><b><u>Hand Made Chocolate Chip Cookies TRANSFORMED into Chipwich Ice-cream Sandwiches</u></b></p>	<p><b><u>NEW CLASS : Arabic Meze Passion</u></b> (\$140pp)</p> <p><b><u>Jerusalem Bagels</u></b></p> <p><b><u>Whipped Hummus &amp; Syrian Muhummura Dip</u></b></p> <p><b><u>Israeli Chargrilled Eggplant with Tahini Dressing</u></b></p> <p><b><u>Lebanese Sheesh Tawook (Chargrilled Chicken Kebabs)</u></b></p> <p><b><u>Riz Bi Sha’riyeh (Lebanese Rice)</u></b></p> <p><b><u>Knafeh (Middle Eastern Sweet Cheese Pie)</u></b></p>	<p><b><u>CLASS: Tapas Passion</u></b> (\$140pp)</p> <p><b><u>Tortilla Espanola - Spanish Potato Fritatta</u></b></p> <p><b><u>Queso &amp; Acetunas - Creamy Meredith Dairy Goats Cheese and Kalamata</u></b></p> <p><b><u>Pollo al Ajillo - Paprika &amp; Garlic Chicken with White Wine</u></b></p> <p><b><u>Gambas al Ajillo - Garlic Prawns</u></b></p> <p><b><u>Paella de Pollo y Chorizo - Chicken &amp; Chorizo Paella served with a Pear &amp; Rocket Salad</u></b></p> <p><b><u>Caramel Banana Tart Tatin - not very Spanish, but I wanted to include one of my favourite desserts from just over the Spanish border.</u></b></p>
<p style="text-align: center;"><b><u>HOW TO BOOK</u></b></p> <p>We look forward to hosting you at one of our <b>Cooking Passions Experiences</b>.</p> <p>To view all of our <b>Upcoming Scheduled</b> experiences, please visit our website at <a href="http://www.urbanprovider.com.au">www.urbanprovider.com.au</a>.</p> <ul style="list-style-type: none"> <li>• <b><u>Requesting a Class</u></b> – If there is a particular <b>Cooking Passions Experience</b> that you would like to see scheduled, please don’t hesitate in emailing us at <a href="mailto:urbanprovider@icloud.com">urbanprovider@icloud.com</a> and we can place it on our Upcoming Classes list for it to be scheduled on one of our upcoming class schedules.</li> <li>• <b><u>Private Group or Corporate Events</u></b> – Looking for a fun &amp; relaxed event to enjoy with your workplace, clients or family/friends? A minimum of 10 people gets the whole class all to yourselves and you are able to select whichever type class the group would like to do. Contact us at <a href="mailto:urbanprovider@icloud.com">urbanprovider@icloud.com</a> or call 0424 564 106 to “<b>Request a Class</b>” and your preferred date that you would like to attend, and we can secure it for you.</li> </ul>		<p style="text-align: center;"><b><u>Cuisine &amp; Culture</u></b> <b><u>“Small Group” Experiences</u></b></p> <p>Please don’t hesitate in contacting us to find out dates for the following Cuisine &amp; Culture Experiences.</p> <p style="text-align: center;"><b><u>DESTINATIONS</u></b></p> <p style="text-align: center;"><i>Discover Southern Italy - Puglia</i>  <i>Discover Basque Spain</i>  <i>Discover Tuscany</i>  <i>Discover Vietnam</i>  <i>Discover Portugal</i>  <i>Discover Tasmania</i>  <i>Discover Northern Italian Lakes</i>  <i>Discover Southern India - Kerala &amp; Goa</i>  <i>Discover Sri Lanka</i>  <i>Discover North East Victoria - Autumn Colours</i>  <i>Discover Japan</i>  <i>Discover Provence</i>  <i>Discover Champagne &amp; Bourgogne</i></p>

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