



# Back in the kitchen

As the finale of Masterchef Australia - one of the nation's most-watched television shows - cools down, the cooking phenomenon has inspired a whole bunch of us to spend a little extra time in the kitchen. The landscape of the dinner table has transformed from toast, casseroles, custard, kebabs and stroganoff to feature flamboyant tarte tatins, koftas, croquembouches and saybayan with cr me fraiche.

Stores have reportedly sold out of the unique ingredients and utensils that are featured in the series, while inquiries for cooking classes have soared across the country as aspiring gourmet chefs seek to plate up those less-than-ordinary dishes.

If you are one of the many who have recently been inspired to get back in the kitchen, then follow your palette to one of these cooking schools for a lesson from a Masterchef.

## Buderim Ginger Cooking School

The Buderim Ginger Cooking School offers hands-on, seasonal cooking classes for all levels of expertise, or lack thereof. The finest ingredients are sourced from the local area to suit menus that mirror current food trends, giving you an opportunity to delve into your passion for cooking. The special events and deluxe classes that include expert instruction by Masterchefs are located at The Ginger Factory.

**More information:** <http://www.buderimgingercookingschool.com.au>

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**Tamarind Cooking Retreat**

The Tamarind Cookery Retreat offers an environment for those who love and appreciate culinary delights. Learn the secret of authentic Thai cuisine from Chef Paul Blain who shares his knowledge and understanding of techniques and the balance of flavours in a relaxed and informal approach. The Tamarind Cooking Retreat caters for all need with one-day classes, weekend packages and group classes.

**More information:** <http://www.thetamarind.com.au>

**On the Ridge**

Create. Cook. Celebrate. On the Ridge Cooking School is positioned amidst the Sunshine Coast hinterland, and hosts cooking classes to delight the senses. The cooking school embraces the values of sharing good food and goodwill with those we love and most care about. The cooking cuisine is modern Australian, combined with cooking principles, techniques and inspirations gained from many cooking traditions and cultures. and forming it into what we like to eat today.

Upcoming classes include A Slice of the Hinterland, Coastal Catch - Seafood Delights and Italianicious - Cooking with Passion.

**More information:** <http://www.ontheridge.com.au/>

**Spirit House**

The prominent restaurant now hosts daily classes featuring exciting and contemporary recipes. The Spirit House cooking school offers the chance to wine and dine on your creations in their tropical dining pavillion.

Upcoming classes include One Bowl Wonders, Wok Meals for Busy People, Wok Stars, Essential Thai, Sizzling Seafood BBQ, Asian Home Entertaining and Royal Thai.

**More information:** <http://www.spirithouse.com.au/>