

Learning curve

Want to relax and enjoy good cuisine in scenic locations, or get into the urban food groove? Tie your aprons and get spoons at the ready for part two of Good Life's cooking school special

TRICKS of the trade ... below, from left, Tonya Jennings with a class at On the Ridge Cooking School, and some of their creations; and busy work at the Sydney Fish Market's seafood classes.

SCENIC

NO ONE wants cooking to be all hard work. So why not take it easy, breathe in some fresh country air and combine a learning experience with a leisurely day out, night off or even the whole weekend.

On the Ridge Cooking School

High in the Sunshine Coast hinterland, with views over the Coral Sea, On the Ridge Cooking School is headed by Tonya Jennings. A librarian for most of her career, Jennings had a sea change four years ago and trained as a chef, specifically to become a cooking teacher.

Now she runs classes from her home in the small hamlet of Kureelpa in the Blackall Range.

"It's interesting — we get a real mix. I thought it would be mainly tourists, but we get lots of locals too," she says.

Holidaying groups from interstate and people from Brisbane who come up for the day join the classes, which are tailored for eight people. "They come for the prospect of a day of cooking and enjoying lunch but also picking up hints and tips about technique and produce."

The cuisine is modern Australian and focuses largely on local produce. "We stick to a circumference of 60km. We have many great fresh local and seasonal produce here, specialty growers, farmers markets, and providores," Overall says.

The signature class is Taste of The

Hinterland, which makes use of local artisan products such as goats cheese, finger limes, Noosa red tomatoes and Flaxton avocados. "We do champagne and nibbles, then a trio of entrees, one or two mains and a couple or three desserts."

After the class, participants sit down to eat, sip a glass of wine and take in the spectacular views.

www.ontheridge.com.au

