

Learn to create, cook and celebrate

THE best ideas, the freshest produce, tips, techniques and inspiration learnt from many traditions and cultures are the principles that you learn at the unique local Blackall Range cooking school – On the Ridge, at Kureelipa.

Owner chef Tonya Jennings has a wealth of experience, and a gastronomic philosophy to inspire her enthusiastic participants - use fresh, local produce, keep it seasonal, and cook food simply to enhance flavours naturally.

It seems such an uncomplicated philosophy and, as any good cook knows, preparation and understanding is the key to a successful result. Now your culinary creations can always look and taste amazing!

Learn how to put together a delicious four-course meal including appetiser, soup or entrée, main course and dessert – the basis of most menus.

The program of classes is centred on what is seasonal, with a twist of flavour from Mediterranean, French or Italian regional cooking cultures, and on seasonal celebratory favourites like Christmas and Easter.

Tonya travels through Europe regularly and has just returned from an inspirational tour through “Le Midi” region of France, Burgundy and Provence, participating in cordon bleu classes and enjoying the best of these regions’ produce. She brought home marvellous new ideas she is keen to share.

“A French Odyssey” cooking class takes participants on a culinary journey experiencing the true pleasure of French food, with the joy of creating and eating the end result; dishes like duck breast with red wine

and fig jus and crème brûlée.

Classes like “Italianicious” inspire cooking with Italian passion.

Here you learn about simple robust dishes packed with flavour; home-made pastas, ravioli and gnocchi, using the classic ingredients of olive oil, tomatoes, olives, garlic and herbs.

“Mediterranean – Touch of Spice” treats you to a gourmet tour through southern Spain, France, Italy, Greece and Turkey with inspirational rustic ingredients of sun-ripened fruits, fresh herbs and local seafood.

Menus are inspired with modern interpretations of traditional favourites and styles that we have developed into our modern Australian cuisine.

Tonya takes full advantage of the quality ingredients from our own superb local producers, readily available right here on the range.

Some classes feature produce only available within 80km of Kureelipa.

In groups of up to eight, a small team environment nurtures the best from each participant.

Create - Cook - Celebrate – book in and enjoy this fabulous local experience – where you celebrate the finished results by dining on your delicious lunch with wine, taking in the breathtaking hinterland and ocean views from the deck.

Check out the website www.ontheridge.com.au or phone Tonya for further details on upcoming classes – 5441 3715.

