

GIVE IT A GO

ISABELLE LANE'S 2015: A FRENCH ODYSSEY



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We try COOKING ON THE BAY

The promise

I adore Melbourne, but sometimes I daydream about wandering along cobblestoned Paris streets with a baguette tucked under my arm. Cooking on the Bay founder Tonya Jennings is a francophile through and through, and her French Odyssey cooking class promises an indulgent journey through France's culinary and cultural delights.

The reality

Tonya welcomes us into her stunning home overlooking St Kilda marina with tea, coffee and some delightful Madeleines de Commercy. Her enthusiasm for all things French is infectious. She spends a portion of the year on a yacht in France, and regales us with her adventures, and her experiences at renowned cooking schools. After introductions we're handed the day's menu plan, pair up, and get to work in the kitchen – glass of wine in hand, of course.

The pay off

Classes are kept small and hands-on. Today there are about eight of us collaborating to bring classic French dishes to life. We spend the day discovering our new-found

gastronomic prowess, whipping up hors d'oeuvres such as gougères au comte, a decadent entree of twice baked soft-curd goat's cheese soufflé, with a duck breast main. I was particularly proud of my efforts pulling together a dessert of crème brûlée with lemons – not as difficult as you may imagine!

The pain factor

If you're vegetarian I'd suggest selecting another class that's more your style.

Who should do it?

Francophiles and those looking to learn some new dinner party recipes to impress family and friends. You can also book private classes for six or more.

The bill

\$195 per person.

WOULD I DO IT AGAIN?

Sign me up for Italianicious and Picnics in Provence, s'il vous plait.

Cooking on the Bay

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