



THE PACKSHED

Fusion Food Restaurant by Sweetdale

Dear Guest

Thank you for your interest in our
special cooking classes at
The Packshed.

You may choose one theme for your
group. Please let us know should you
have any special requests, allergies
or intolerances.

We are looking forward having you
with us!

Pasta Essentials

At the Packshed's pasta Essential cooking class you learn everything about real Italian pasta. After an introduction of the head Chef you work yourself through texture, colors and tastes of the different dough's. Learn which dough you need for which pasta and what sauce marries best.

Last but not least you are going to have the pleasure to enjoy the "dolce far niente" whilst savoring your own cooked pasta in the relaxed and romantic atmosphere of The Packshed.

What you are going to do...

- Prepare different pasta dough's
- Shape and form many varieties of pasta
 - Produce fresh Ravioli and Tortellini's
- Learn how to cook a real Italian Bolognese sauce, a garden fresh pesto, a delicious salmon sauce and find out which sauce marries best to the different pastas.
- At the end of the cooking class you will enjoy your own cooked pasta at The Packshed restaurant.

Suitable for groups up to 10 participants.



Sweet Delights

Get ready for the impressive dessert feast at The Packshed. For those of you who would love to start off a menu with desserts, this class is just for you! The Packshed's Sweet Delights cooking class will cover a range of mouth-watering recipes for you to impress your friends and family with the best the dessert world has to offer.

Do you have a dessert in mind, which you always wanted to create and do at home? Let us know and we can incorporate it into the class.

What your going to do...

- We go past the cookbook and look straight at the components and ingredients that make the perfect dessert
 - You learn the "secret" tricks of the trade
- Learn how to plate your dessert like a picture to impress your guests
- We will make enough for you to enjoy and taste throughout the class and for your loved ones at home.

A few examples of desserts we will do at the class
chocolate fondant, profiteroles, lavender panna cotta with berry coulis, cheesecake variation, coffee infused crème brûlée

Suitable for groups up to 10 participants.



TAPAS FESTIVAL

At the Packshed's tapas cooking class you learn and experience all about the style and flair of real Spanish tapas. Together with the Chef your group will cook lots of different savory and sweet Tapas in bite sized portions. It's an amazing way to enjoy a wide range of delicious dishes all in one meal. Tapas are for sharing and therefore the ideal thing to cook and enjoy with a group.

What you are going to do...

- Go through the different recipes with the head Chef
- Learn about the basic cooking methods including tips and tricks
 - In pairs you will produce the different tapas
 - Learn how to plate and garnish the different tapas
- At the end of the cooking class you will enjoy all the tapas spread on the table at The Packshed restaurant

Please choose from the next page a total of 10 Tapas for the group. We will produce of each chosen tapas 1 per person. Meaning that there will be 10 Tapas per person.

Suitable for groups up to 10 participants.



From the sea

West Coast mussels in a creamy lemon sauce
Prawn gratin
Snoek fishcake taco
Beer battered hake bites
Smoked salmon bombe
Baby calamari with mango chutney and chorizo
Coconut crushed kingklip with pineapple mint salsa, and coriander
curry cream

From the land

Crispy pork satay
Albondigas (Spanish meatballs) on mini roesti
Ginger scented duck spring roll with wasabi mayo and sweet and
sour shooter
Chicken and cabbage won tons
Cubed sirloin with "Café de Paris" butter
Bacon and blue cheese croustades with fig jam
Fried chorizo with garlic and parsley on polenta

Vegetarian

Mushroom ravioli with sage butter
Falafel with tahini sauce
Crispy beer battered sage leaves
Rotolo with pumpkin, marrow, spinach, ricotta and 5p sauce
Pulled lamb parcels with garlic and mint yoghurt
Herb risotto
Corn and cheese empanada

Desserts

Profit rolls with Kahlua cream
Churros with chocolate sauce
Brandy snaps with cream
Cranachan with raspberries
Coffee infused crème brûlée
Burnt custard in phyllo pastry
Chocolate fondant in a cup