

Nadine Abensur's Byron Bay Cookery Class schedule for 2007

Additional classes and class times available by arrangement

Sunday January 21st - Detox for the New Year

Start the year on a positive note and learn lots of light and delicious recipes. Also easy, do able tips you can easily incorporate into your every day life.

Sunday February 18th - Gluten Free Vegetarian

Vegetarian but want to avoid gluten?

Find out how to get out of the pasta trap with fresh light recipes, you'll return to regularly.

Sunday March 11th - Modern Middle Eastern

Become familiar with the spicing of the middle east and eastern Mediterranean and learn to use saffron, cumin, paprika, coriander, caraway, preserved lemons, rose and orange blossom waters.

Sunday March 18th - Elegant Vegetarian

Beautifully presented and delicious vegetarian food.

It's possible. Come and learn all sorts of little tricks.

Sunday April 15th - Modern Australian

Learn to use bush foods such as lemon myrtle, wattle seeds

And use Asian and Middle Eastern flavours in a new and dynamic way

Sunday May 20th - Gorgeous Italian

Learn to make your own pasta and your own gnocchi.

Also great sauces and a dessert.

Sunday June 17th - Family Meals

And Children's Lunch Boxes

Sunday June 10th - Winter Warmers

Sunday July 15th - Gluten Free Starters, Main Courses, Desserts

Sunday July 22nd - Modern Middle Eastern

Sunday August 12th - Simple Asian

Sunday 19th August - Exotic Salads

Sunday September 9th - Gluten Free
Starters, Main Course, Desserts

Sunday September 16th - Gorgeous Italian

Sunday October 14th - Modern Middle Eastern

Sunday October 21st - Desserts and Pastries

Sunday November 11th - Modern Middle Eastern

Sunday 18th November - Christmas Gift Class

Sunday 9th December - A Meat Free Christmas