

BRUNY ISLAND



CHEESE CO.

taste workshops 2009

The team at Bruny Island Cheese Co are pleased to release the 2009 schedule of Taste Workshops. Most of the Workshops will be held at the new Cheesery, located at Great Bay, Bruny Island. Places are very limited so book early.

March	22	<p>Butter and fresh cheese</p> <p>Workshop + lunch+ take home produce</p>	<p>One of the great joys in life is eating food which you have made with your own hands. In this class Nick will show you how simple it is to make really beautiful home made butter and fresh cheese in your own kitchen. Students will learn about several different styles of butter and fresh cheese including fromage blanc, ricotta, paneer and feta.</p> <p>This workshop will include a lunch prepared by Nick featuring local produce and wine and also the fresh cheese and butter. All participants will be able to take home what they made as well.</p> <p>10.00am start (catch the 9.30am ferry) 1807 Main Rd, Great Bay, Bruny Island</p>	\$110
April	26 th	<p>Home made bacon, ham and prosciutto</p> <p>Workshop + lunch + take home produce</p>	<p>Ross O'Meara's passion for curing pork is completely infectious. Not only is he one of the cheese makers at Bruny Island Cheese Co, he is also an artisan <i>charcutier</i> under the Rare Foods brand. He works closely with growers of rare breed pigs to be able to produce a range of stunning products. Ross will lead you through the art and science of curing pork and show you how easy it is to achieve great results at home. In the class you will make fresh ham, bacon and prosciutto.</p> <p>Ross will then cook you lunch featuring his pork products and other local produce. Students will also be given a sample of the Rare Food range to take home.</p> <p>10.00am start (catch the 9.30am ferry) 1807 Main Rd, Great Bay, Bruny Island</p>	\$130
May	17 th	<p>Camembert Making</p> <p>Workshop + take home cheese</p>	<p>Join Nick Haddow as he takes you through the art of making real Camembert. Students work in pairs and each get to take home their own cheese to mature and enjoy with friends. This is a very popular course run in conjunction with Adult Ed so please book early to ensure your place!</p> <p>10am – 4pm Woodbridge High School Kitchen</p> <p>Please note bookings for this workshop must be made through Adult Ed. And can only be done after their Term 1 program has been released.</p>	TBA

June	28 th	<p>Hand made sausages</p> <p>Workshop + lunch + take home sausages</p>	<p>Ross's sausages sell out in minutes at our Salamanca Market stall. He specializes in sausages that do not use any nitrates and preservatives. He reckons, the key is to start with great quality free-range pigs. Ross will show you how to make real sausages at home, from pig to plate. Lunch will be served...sausages of course!</p> <p>10.00am start (catch the 9.30am ferry) 1807 Main Rd, Great Bay, Bruny Island</p>	\$130
July	26 th	<p>Hard Cheese making</p> <p>Workshop + lunch + take home cheese</p>	<p>Nick has a great passion for making hard cheeses. He believes that the real art of great cheese happens in the maturing room, not the cheese vat. Join Nick in making a batch of his raw milk cooked curd cheese – the only raw milk cheese being made in Australia. He will also teach you the skill of careful maturation. The cheese you make will be aged for 6 months and then sent you in time for Christmas.</p> <p>10.00am start (catch the 9.30am ferry) 1807 Main Rd, Great Bay, Bruny Island</p>	\$120
August	1 st	<p>Camembert Making</p> <p>Workshop + take home cheese</p>	<p>Join Nick Haddow as he takes you through the art of making real Camembert. Students work in pairs and each get to take home their own cheese to mature and enjoy with friends. This is a very popular course run in conjunction with Adult Ed so please book early to ensure your place!</p> <p>10am – 4pm Woodbridge High School Kitchen</p> <p>Please note booking for this workshop must be made through Adult Ed. And can only be done after their Term 1 program has been released.</p>	TBA
September	27 th	<p>Goat's Cheese Making</p> <p>Workshop + lunch + take home cheese</p>	<p>Goat's cheese is a beautiful thing! This workshop signals the start of the lactation and a flush of spring milk. Join Nick in making a couple of different types of goat's cheese as well as a tasting of a range of goat's cheese from local and European makers. Learn more about this much misunderstood area of cheese and discover the real depth of flavours and styles of cheese made from goat's milk.</p> <p>10.00am start (catch the 9.30am ferry) 1807 Main Rd, Great Bay, Bruny Island</p>	\$120

October	11 th	Camembert Making Workshop + take home cheese	Join Nick Haddow as he takes you through the art of making real Camembert. Students work in pairs and each get to take home their own cheese to mature and enjoy with friends. This is a very popular course run in conjunction with Adult Ed so please book early to ensure your place! 10am – 4pm Woodbridge High School Kitchen Please note bookings for this workshop must be made through Adult Ed. And can only be done after their Term 1 program has been released.	TBA
October	25 th	Wood Fired Pizza Workshop + lunch	Once you have made and eaten real wood fired pizza, using a traditional sourdough base, you will never look at pizza the same way again. Join Ross in a great workshop constructing real pizza from the ground up – the oven, the base, the toppings. This is one of our most popular courses so get in quick! 10.00am start (catch the 9.30am ferry) 1807 Main Rd, Great Bay, Bruny Island	\$110
November	29 th	Sour Dough Bread by Hand Workshop + lunch + take home bread	Apart from cheese our other great passion is for good bread. Spend some time with us and learn the art of how real sourdough bread is made. We will make a variety of breads – all sour dough – and bake them on the hearth of our wood fired oven. You will learn about how to make a good dough, how to prove and shape a loaf in different ways and how to bake a loaf the right way. Everyone will leave with an armful of beautiful warm loaves. 10.00am start (catch the 9.30am ferry) 1807 Main Rd, Great Bay, Bruny Island	\$110

Full payment must be made at the time of the booking. Cancellation is allowable up to 48 hours prior to the class, after which 50% of the fee will be charged if the place can not be filled. A confirmation email will be sent detailing what to bring and how to find us. Gift certificates or our workshops are available.