



What's COOKING at *Bon Vivant* in SEPTEMBER 2018

5th September (Wed), 5:30-7:30pm

FRESH ITALIAN BAKES with PAULA STONOGA

Who can resist a delicious freshly baked focaccia or little olive dinner roll? In this class you'll learn the techniques & tricks behind bread baking as Chef Paula walks you through the preparation of different Italian breads.

6th September (Thu), 6-8pm

CAYMAN KIND with CHEF KEITH GRIFFIN

Do you love Cayman classics but have no idea how to create them at home? Armed with fresh Farmers Market local produce, a perfect pot and a set of sharp knives, Chef Keith Griffin delves into the history, traditions and secrets of Cayman Kind Cooking.

12th September (Wed), 6-8pm

CAST IRON COOKING with MAUREEN CUBBON

Did you know you can roast a chicken, slow cook a pork shoulder, rustle up a curry or even bake a bread in one single cast iron pot? We're here to show how versatile cast iron cooking can be and share all the fabulous benefits with you.

13th September (Thu), 6-8pm

MEXICAN FIESTA with JOLENE NELSON

Take a trip to the land of tequila and nachos... Create classic Mexican street food dishes using an alluring blend of flavours & traditional methods that will have much more to offer than just heat!!

19th September (Wed), 6-8pm

SCRUMPTIOUS SUSHI w/ Chef Paula Stonoga

Calling all sushi lovers! If you've ever wanted to learn how to make delicious sushi rolls then this class is perfect for you. Learn techniques and skills that will impress your friends and family.

\$80 per person includes Sushi Making Kit.

26th September (Wed), 5:30-7:30pm

EASY HOMEMADE CHOICES with PAULA STONOGA

Learn the art of stress free entertaining and serve up gourmet plates that are simply delicious and easy to prepare. Paula gives step by step advice to help make sure that your evening is an enjoyable, stress free and fabulous one for you as well as your guests.

27th September (Thu), 6-8pm

PASTA PARTY with JOLENE NELSON

We're sharing the secrets of homemade pasta making. We'll give you tips and tools to transform your pastas from boring to brilliant. Be inspired to play around with different forms and flavours of sauces, from light to rich, creamy to tangy, and everything in between.

All classes are \$65 per person unless otherwise stated. Classes include wine, food tastings, instruction and recipes.

Bon Vivant's Class Cancellation Policy

No refund or exchanges will be given on classes that are cancelled less than 48 hours prior to the class. Bon Vivant reserves the right to cancel any class that fails to attract sufficient enrollment, chef illness or inclement weather. We will contact you by email or telephone and issue a full refund or you may request to be transferred to another class of your choice (depending on availability). If you miss a class due to weather, our standard cancellation policy applies.