

JAN To JUN 2014



SPIRIT HOUSE

Restaurant & Cooking School



BOOK THE RESTAURANT ONLINE!

Are you the sort of person who enjoys hold music, do you like to discuss dietary requirements, table availability for the next two weeks and turn by turn directions - with alternate routes - over the phone? Then our latest innovation is not for you.

However, if you're the type of person who has embraced the internet and has faith that the cloud computers know what they're doing then you'll be glad to know you can now book tables at the restaurant online at spirithouse.com.au/restaurant.

I know we spoke about this a few years ago when we were thinking about coding our own system but it was more challenging than we previously thought. Online solutions were either klunky or expensive, charging us money not just for every booking but every person in the party.

Just when it was all looking too hard we discovered a new startup called seatme.com who had the best restaurant reservation software we'd seen. Apparently it was the best software Yelp.com had seen too and promptly acquired them for \$12.5 million. So, why wait, jump online and book a table now - wearing pants when you do this is optional - you have to love the internet!

COOKING SCHOOL MAKEOVER

The recent Cooking School facelift has totally revitalised our 20 year old rustic kitchen.

Gasps of "wow" is the frequent reaction whenever clients pop their heads in the door, while regular students can't believe the extra kitchen bench space - not to mention the air conditioned comfort!

Because of this new space and design, the Cooking School can now offer private or corporate 'Chef's Table' functions for up to 24 guests.

Our chefs can design a package to suit individual requirements and times - just phone the office for details on (07) 5446 8977.

Fisher & Paykel and Hettich kindly donated their latest appliances and fittings which was then incorporated into the great design by InDesign International and turned into reality by SX Constructions and Cabinetry Solutions. A free plug is definitely in order so here are links to their websites:

www.sxconstructions.com.au

www.hettich.com.au

www.fisherpaykel.com.au

www.indesigninternational.com.au

www.cabinetrysolutions.com.au



Fisher & Paykel



COOKING SCHOOL

Hands-on cooking classes, a great way to make new friends and learn new skills.

Classes are held daily from 9.30am and Fri. to Sat. nights from 4.30pm.

Bookings:

[SPIRITHOUSE.COM.AU/SCHOOL](http://spirithouse.com.au/school)

PH: (07) 5446 8977

RESTAURANT

A small slice of Asia on the doorstep of the Sunshine Coast.

Open every day for lunch from noon and Wed. to Sat. nights from 6pm.

Bookings, Menus etc.:

[SPIRITHOUSE.COM.AU/RESTAURANT](http://spirithouse.com.au/restaurant)

PH: (07) 5446 8994

VOUCHERS

Spirit House Gift Vouchers make the perfect present. Vouchers can be used in the restaurant, cooking school or shop - valid for 12 months

You can buy vouchers online: spirithouse.com.au/vouchers or give our friendly office a call on 07 5446 8977

WWW.SPIRITHOUSE.COM.AU

20 NINDERRY RD, YANDINA, QLD. - PH: (07) 5446 8977

Life Changes

BEFORE & AFTER



Talk about a major transformation - in the first pic you can see our old school in action and the shot of the new school taken from around the same position. The new space means we can cater for larger groups and have the flexibility to create fun and interactive classes. Local builders SX Constructions together with their great bunch of 'tradies' completed the renovations in a whirlwind 4 weeks. The vast expanses of stainless steel benches, cook tops and range hoods were created by Brightworks Stainless Steel.

MAKING THE WORLD A BETTER PLACE

I caught up recently with Jason Rutch, the 25 year old son of a family friend who has been volunteering at an HIV orphanage in the North Eastern Thai city of Khon Kaen for the past 3 years. Jason has been back in Australia recovering from internal bleeding due to dengue fever. Not a great reward for his efforts, but then again Jason isn't in this for the money. Jason is there for the kids - but the challenges he faces aren't what you'd expect.

The orphanage and the children face some interesting challenges:

1: MORE SPACE- In the past, the kids had very low life expectancies but thanks to the charity's work, modern medicine and people like Jason, the kids are surviving, with many now in their teens. So the charity is building new and larger premises to cope with new arrivals as well as the ageing population of the existing kids.

2: CHANGING CULTURE- One of Jason's biggest challenges is trying to help the kids adapt and become a functional **part** of a community rather than the **focus** of the community.

The kids have certainly had a rough start in life but have grown up with everything given and done for them. They are often unwilling or unable to look after themselves. As Jason is quick to point out, these kids have beautiful hearts but they've developed a bit of a cargo-cult mentality.

Obviously this is a huge problem now that their health outcomes are so good and many are approaching the age where they are able to get jobs and lead a life within the community.

3: Money- Charity, like money, doesn't grow on trees so Mercy International, the Australian charity that manages the orphanage, could always do with a helping hand. A few Westerners literally do lend a hand and make their way to Khon Kaen to help out at the orphanage building, landscaping, fixing equipment, playing and giving some much needed love to the kids.

In short, Jason is at the cutting edge of charity work dealing with interesting social and community issues as well as building new premises to give the kids a sense of 'family' and responsibility, not just charity.

If you'd like to help financially or want a holiday with a real difference, contact Jason at jar011@live.co.uk for details. Spending some time exploring the North East of Thailand and helping at an orphanage really would be a holiday to remember.



What's New

THAI GINGER BEER



We have recently discovered "Keith and Son Thai Ginger Beer". To be honest we didn't have to travel far to discover it, because the ginger is grown on the coast and the beer is brewed and bottled in Brisbane. But this beer - and it is a beer, with all the alcohol and other beery goodness - is a real discovery.

The beer is selling very well in the restaurant so we asked owner and creator Rob Jenkins to give us some insight into the product's development.

"Dad brewed ginger beer throughout the 60s. The garage was more like a mini brewery... The spare bedroom was filled to the ceiling with bottles The house just smelt of ginger permanently... I often recall bottles popping off ... neither my two

younger sisters nor myself were ever injured but the odd explosion would often catch you off guard!

"Having always been involved in the wine industry, over the past 2 years I noted a surge in demand in the UK where ginger beer was first brewed in the 1700s. I also saw reports that cider and ginger beers were selling exceptionally well in the USA. I looked at the availability of high quality ginger beers in Australia and was very underwhelmed by what was on the market.

We basically had one commercially available product nationally... I thought... Why? We grow some of the world's best gingers here on the Sunshine Coast and yet producers of many of the ginger beers use concentrates or imported roots, not fresh locally grown organic gingers.

Wholesalers actually laughed at me when I said we wanted to use only the highest quality organic gingers. "Not possible" was the basic answer after contacting around 30 wholesalers in Brisbane. I thought surely this can't be so hard... so I got in the car and drove from farm to farm and finally found an organic grower of 30 years standing in the foothills of Yandina and another in Gympie.

Fine tuning the products was a long arduous process. It takes 3 weeks to brew and after twenty attempts we came up with the 4 very different selections now on the market under our 2 brands, Keith & Son and Ginjanuts.

Keith & Son "Thai" style is our foodies delight. Not your traditional English style ginger beer. It has a lovely kick that is brewed to match Spicy Asian dishes.

Served over ice, we trust you enjoy them as they are great for all occasions either by themselves or with a squeeze of lime and a splash of high quality vodka or white rum!

New Tag-Along Tours

Elephants, boats, Bhuddas, history, culture, shopping, tattoos, and food, glorious food - it's all in here and it's jam packed into four incredible days showcasing a side of Thailand that most tourists never see.

We're back in Thailand again in 2014. It's time to gather your frequent flyer miles, dig out your hotel loyalty cards and make your way to Thailand to join us in July on a fun-filled tag-along tour.

So why not meet up with us in Bangkok and let us show you our favourite parts of central Thailand after which you can head off on your own, with new found Thai touring skills, to the beaches down south or the cool mountain areas of Chiang Mai.

DATES:

BANGKOK – THAILAND

Mar 4th - 7th . . . 2014 (full)

Mar 10th - 13th . . . 2014 (full)

Jul 1st - 4th . . . 2014

Jul 7th - 10th . . . 2014

If you'd like more information plus watch a neat four minute video that explains our Thai tours, please visit: www.spirithouse.com.au/tours.

Tour booking forms are also available on that web page.

Spirit House's New Japanese Knives



The Japanese are famous for many things, especially ninjas. And while it's a bit racist to assume that each Japanese person you meet may be a ninja, you can't be too careful - ninja's are stealthy and pack a blade of cold, hard steel.

So when Miyuki and Aki, the owners of Ninderry Manor B&B, approached us with artisanal knives from their village, our ninja radars went into overdrive.

It turns out that Miyuki and Aki come from a village called Sakai which is near Osaka. And, you guessed it, this village has a tradition of making samurai swords dating from the 16th century.

Sadly, there hasn't been a great deal of demand for Samurai swords over the years so the village expanded into making kitchen knives. In fact the Sakai Touji knives are used on the popular TV show 'Iron Chef'.

Now, thanks to cheap imports, economic crashes and tsunamis, the past 10 - 15 years have seen Sakai Touji's craftsmen dwindle from 120 to just 20.

In an effort to keep this tradition of hand-crafted knives alive, Miyuka and Aki have worked with Sakai Touji to develop a Spirit House chef's knife.

The knives are renowned for the blade's durable sharpness and while they may lack the hand beaten, folded, damascus steel look of some other Japanese knives they make up for looks with simple precision and sharpness.

The gift boxed 8 inch (22 cms) knife cost \$130 and the versatile 15cm knife is \$90 which represent great value considering the excellent quality of the workmanship.

A perfect Christmas present for the keen home cook - with the added value of knowing you're helping a struggling village of craftsmen get back on their feet.



From the Kitchen

13 YEAR-OLD MASTER CHEF

Neisha and her Mum attended a recent "Elements of Dessert" cooking class.

Keen to train as a patisserie chef when she finishes school, Neisha was definitely in her 'element', peppering our chef Libby Bott, with all sorts of questions about life as a chef. Neisha later emailed us that her skills and confidence were really boosted by the class which also reinforced her career choice.

There's no doubt in Libby's mind that Neisha will make a great chef - especially when you read her email and see what she's been up to in her own kitchen. It's refreshing to see a teenager who is happy to spend time pursuing her passion instead of being glued to her phone, texting and facebook.



Subject: Thanks Libby!!!

Hi Libby,

I wanted to show you what I have been doing since your Elements of Dessert course I participated in last week with my mum.

I had a really great time and felt much more confident to try new and harder recipes.

So far I have made: raspberry meringues, coconut meringues, Choc pudding with soft pistachio centre, passion fruit jelly and ginger foam, Flourless choc cake with choc chilli mousse and raspberry champagne jelly.

Thank you again. I am sure I still want to do a chefs apprenticeship and perhaps sometime I could come and visit you and you could show me the kitchen where you work?

Neisha

WHO WANTS A NEW KITCHEN WITH FREE FISHER & PAYKEL APPLIANCES?

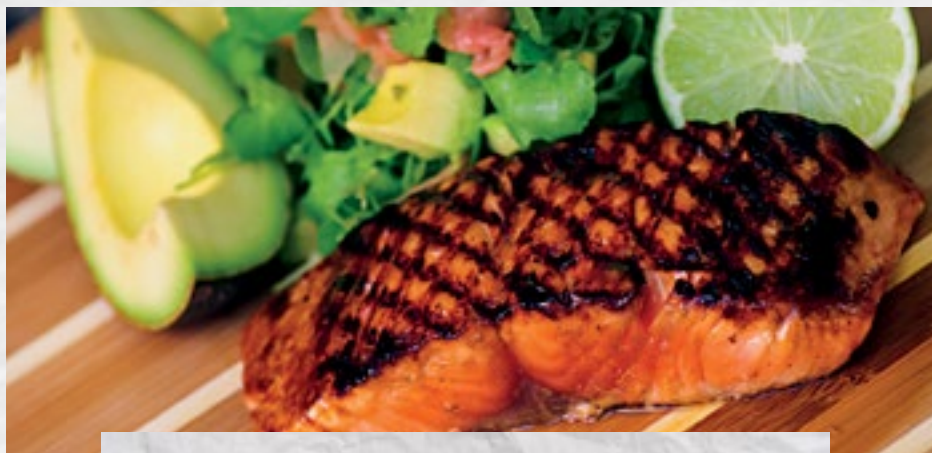


If you've seen how SX Constructions transformed the Spirit House Cooking School and now have a serious bout of kitchen envy, then it's time to act!

For a limited time, they are offering a free Fisher & Paykel appliance package to Sunshine Coast residents who choose to renovate or build with their family company.

The package includes 1 x 90cm freestanding dual fuel cooker, 1 x 90cm wall canopy rangehood and 1 x dishwasher.

SX Constructions and Fisher & Paykel were the renovation team of choice for Spirit House, so take a little piece of the Cooking School into your home with this offer, exclusive to Spirit House customers. To find out how, visit www.sxconstructions.com.au/specialpromotion or call Steve on 0437 733 102. Conditions apply.



SOY GLAZED SALMON

with Avocado Salad & Mirin Dressing

For The Salmon

- 4 X 150 GMS SALMON FILLETS, PIN BONES REMOVED
- 1 TBLSPN KECAP MANIS (SWEET SOY SAUCE)
- 1 TBLSPN SOY SAUCE

Sesame & Mirin dressing

- 2 TBLSPNS SOY SAUCE
- 2 TBLSPNS MIRIN
- 1 TEASPOON SESAME OIL
- 2 TBLSPNS RICE VINEGAR
- 1 TBLSPN LIME JUICE
- 1 TEASPOON WASABI PASTE
- 1 TEASPOON WHITE SUGAR
- FRESHLY GROUND BLACK PEPPER
- SALT TO TASTE
- 1/2 CUP VEGETABLE OIL

Avocado Salad

- 2 CUP WATERCRESS SPRIGS
- 1/2 CUP CORIANDER
- 1/2 CUP CHERVIL
- 2 AVOCADO, PEELED AND DICED
- 1 LEBANESE CUCUMBER, FINELY DICED
- 4 GREEN SHALLOTS, TRIMMED AND THINLY SLICED
- 2 TBLSPNS PICKLED GINGER, SHREDDED

SALMON METHOD:

Place salmon in a bowl and coat with the soy sauces. Set aside in the refrigerator while preparing the salad and dressing.

Heat barbeque to a medium temperature and brush with vegetable oil. Place salmon on the barbeque, cook for 2-3 minutes before turning and cooking a few more minutes on the other side. If you prefer the fish not so rare leave on a little longer.

DRESSING METHOD

Combine all ingredients in a bowl or blender and emulsify.

TO SERVE

Mix all the salad ingredients in a bowl and pour over half of the dressing. Divide the salad between 4 plates and top with the salmon. Drizzle the remaining dressing over the salmon and serve.

Cooking School

MON	TUES	WED	THUR	FRI	SAT	SUN
		1	2	3	4	5
			Simply Asian	BBQ Hot Plate	Essential Thai #2	Fast, Fab Thai
6	7	8	9	10	11	12
Thai Curry Class	Taste of Vietnam	Essential Thai #1	Seafood Phuket Style	Thai Banquet	Gourmet BBQ Seafood	Wok Stars
13	14	15	16	17	18	19
Steam, Fry, Simmer	Bangkok Dreaming	Thai Feast	Essential Thai #1	Essential Thai #2	Fast, Fab Thai	BBQ Hot Plate
20	21	22	23	24	25	26
Asian Gluten Free	Elements of Dessert	Mekong Adventure	Modern Asian	Taste of Vietnam	Thai Curry Class	Tasting Asia
27	28	29	30	31		
Thai Feast	Bangkok Dreaming	Gourmet BBQ Seafood	Wok Stars	Seafood Phuket Style		

MON	TUES	WED	THUR	FRI	SAT	SUN
					1	2
					Mekong Adventure	Chef's Menu
3	4	5	6	7	8	9
Essential Thai #1	BBQ Hot Plate	Essential Thai #2	Steam, Fry & Simmer	Thai Banquet	Gourmet BBQ Seafood	Seafood Phuket Style
10	11	12	13	14	15	16
Thai Curry Class	Taste of Vietnam	Fast, Fab Thai	Essential Thai #1	Mekong Adventure	Essential Thai #2	Thai Feast
17	18	19	20	21	22	23
Tasting Asia	Seafood Phuket Style	BBQ Hot Plate	Essential Thai #1	Wok Stars	Fast, Fab, Thai	Gourmet BBQ Seafood
24	25	26	27	28		
Elements of Dessert	Bangkok Dreaming	Essential Thai #2	Modern Asian	Thai Feast		

MON	TUES	WED	THUR	FRI	SAT	SUN
31					1	2
BBQ Hot Plate					Thai Curry Class	Seafood Phuket Style
3	4	5	6	7	8	9
Essentially Spirit House	Taste of Vietnam	Mekong Adventure	Wok Stars	Chef's Menu	Essential Thai #1	Modern Asian
10	11	12	13	14	15	16
Fast, Fab Thai	Chef's Menu	Thai Banquet	Essential Thai #2	BBQ Hot Plate	Seafood Phuket Style	Thai Curry Class
17	18	19	20	21	22	23
Asian Salads & Seafood	Elements of Dessert	Gourmet BBQ Seafood	Seafood Phuket Style	Essentially Spirit House	Essential Thai #2	Chef's Menu
24	25	26	27	28	29	30
Modern Asian	Bangkok Dreaming	Thai Feast	Thai Curry Class	Seafood Phuket Style	Mekong Adventure	Asian Salads & Seafood

Asian Entertaining:

Share these delicious offerings with your friends:- Shredded Chicken, Snow Pea Salad with Coconut, Lime, Chilli Dressing ♦ Stir Fried Tamarind Prawns ♦ Green Curry of Chargrilled Pork with Kaffir Lime ♦ Crispy Roast Chicken with Black Vinegar & Shallot Dressing

NEW Asian Seafood & Salads:

Easy summer entertaining:- Chilli Salt Squid with Lime ♦ Poached Snapper in fragrant Yellow Broth ♦ Asparagus Salad with minced Prawn & Coconut Chilli Jam dressing ♦ Scallop & Egg Noodle Salad with Star Anise Dressing.

Bangkok Dreaming:

Save yourself a Bangkok airfare, head to Yandina and enjoy these beautiful Thai flavors:- Crispy cured Fish with Prawn & Coconut Lon ♦ Chilli Jam BBQ Chicken with Green Peppercorns, crispy Lime Leaves and Smoky Tomato Relish ♦ Spanner Crab, Cherry Tomato & Omelette Salad with Siracha & Lime Dressing ♦ Green Curry of braised Beef Ribs, Thai Basil, Eggplant & Pork Floss ♦ Stir fried Water Spinach, Oyster Sauce & Garlic

BBQ Hot Plate:

Sizzling BBQ & Salad recipes from 4 Spirit House chefs:- Black Pepper Prawns with Chargrilled Pineapple ♦ BBQ Chicken in Lemon Grass & Chilli Marinade ♦ Watermelon & Coconut Salad ♦ Pepper Crusted Tuna Crostini with Wasabi Mayo

Chef's Menu:

Here's some classic recipes from Spirit House chefs for you to enjoy when entertaining at home:- Steamed Salmon with Green Apple & Cashew Salad ♦ Red Curry of Beef & Peanuts ♦ Star Anise Braised Duck with Cumquats ♦ Pickled Vegetable Salad with Spiced Plum & Ginger Dressing

Elements of Desserts:

Spend a morning with Libby, our restaurant dessert chef, and learn dessert techniques and garnishing tips that will transform a dessert into a visual delight. All recipes are gluten free:- Raspberry Meringue ♦ Coconut & Lime Pannacotta ♦ Banana Creme Brulee ♦ Dark Chocolate Ginger Fudge ♦ Pistachio Praline ♦ Spiced Creme Anglaise ♦ Pineapple Swizzle Sticks ♦ Salted Peanut Caramel

Essential Thai 1:

This, our most popular class, has run for over 14 years and the chefs still feel no need to change a recipe. It introduces the basics of Thai cuisine, the essential ingredients and methods:- Thai Fish Cakes with Cucumber Relish ♦ Penang Curry of Chicken ♦ Stir Fry Beef with Roasted Chilli Paste & Thai Basil ♦ Salad of BBQ Seafood with Lemongrass & Ginger

Essential Thai 2:

The perfect sequel to Essential Thai 1. Learn more Thai classic recipes & methods:- Tom Yum Goong ♦ Sticky Sweet Pork Salad ♦ Crispy Whole Fish with Tamarind Sauce ♦ Green Curry of Braised Chicken with Bamboo Shoots & Baby Corn

Essentially Spirit House:

Based on recipes from the Spirit House book "Essentially Thai", you'll learn how to prepare and cook cuttle fish, brush up your stir fry skills & pound a curry paste:- BBQ Cuttlefish Salad with Lemongrass & Snow Peas ♦ Stir fried Chicken, Roasted Chilli Paste & Cashews ♦ Red Curry of Pork, Water Spinach & Kaffir Lime ♦ Crispy Garlic Prawns with Sweet & Spicy Ginger Sauce

NEW Fast Fab Thai:

The recipes are all gluten free and will demonstrate basic knife techniques, plus some professional kitchen management tips. With a pantry of Asian staples on hand plus fresh produce, these recipes are easy to put together:- Stir fried Prawns with Curry Spice, Ginger and Basil ♦ Seared Atlantic Salmon with Caramel and Lime ♦ Pork Lard with fresh Herb Salad and Thai hot and sour Dressing ♦ Chicken breast simmered in Coconut Milk, Chill Jam and Kaffir Lime Leaves ♦ Coconut Panna Cotta with Mango & Passionfruit Salad

Gourmet Seafood BBQ:

Learn Chef hot tips on how best to prepare and BBQ fresh seafood:- Spiced Grilled Kingfish with Mint, Ginger & Tamarind ♦ Hot Smoked Salmon with Thai Pomelo Salad ♦ Chargrilled Garlic Pepper Prawns with Green Chilli & Lime Sauce ♦ BBQ Seafood & Glass Noodle Salad with Siracha Dressing

NEW Mekong Adventure:

A culinary river journey through S.E. Asia, this class features some of the most popular dishes from our 20 year catalogue of recipes:- Cambodian grilled free range Chicken, marinated in Mushroom Soy with a Lime Pepper dipping Sauce ♦ Chiang Mai Pork Belly Curry braised with Tamarind, Ginger and Pickled Garlic ♦ Vietnamese Prawn Spring Rolls with Nuoc Cham dipping sauce ♦ Seared Cuttlefish with Green Mango Salad and Chilli Jam ♦ Laotian Sticky Rice Pudding with Coconut and Palm Sugar

Modern Asian:

Like most chefs, do you keep a journal of favorite recipes for foolproof entertaining? Then dust off your book and get ready to add these gems to your dinner party repertoire:- Prawn Cakes with Lime Chilli Dipping Sauce ♦ Coconut Chicken with Cucumber Noodle Salad, Peanut & Sesame Dressing ♦ Steamed Salmon with Black Bean & Ginger ♦ Chilli Caramel Pork with Apple & Mint

Cooking School

MON	TUES	WED	THUR	FRI	SAT	SUN
	1 Tasting Asia	2 Essential Thai #1	3 Wok Stars	4 Seafood Phuket Style	5 Gourmet BBQ Seafood	6 Chef's Menu
7 Thai Banquet	8 Taste of Vietnam	9 Thai Curry Class	10 Essential Thai #2	11 Fast, Fab Thai	12 Thai Feast	13 Steam, Fry & Simmer
14 Essential Thai #1	15 Bangkok Dreaming	16 Fast, Fab Thai	17 Asian Salads & Seafood	18 BBQ Hot Plate	19 Mekong Adventure	20 Tasting Asia
21 Thai Feast	22 Elements of Dessert	23 Essentially Spirit House	24 Essential Thai #1	25 Mekong Adventure	26 Wok Stars	27 Modern Asian
28 Asian Salads & Seafood	29 Gourmet BBQ Seafood	30 Fast Fab Thai				

MON	TUES	WED	THUR	FRI	SAT	SUN
			1 Thai Feast	2 Essential Thai #1	3 Tasting Asia	4 Wok Stars
5 Modern Asian	6 Essential Thai #1	7 Essential Thai #2	8 Thai Banquet	9 Seafood Phuket Style	10 Mekong Adventure	11 BBQ Hot Plate
12 Fast, Fab Thai	13 Taste of Vietnam	14 Asian Entertaining	15 Asian Salads & Seafood	16 Essentially Spirit House	17 Gourmet BBQ Seafood	18 Fast, Fab Thai
19 Thai Curry Class	20 Elements of Dessert	21 BBQ Hot Plate	22 Mekong Adventure	23 Modern Asian	24 Thai Feast	25 Asian Salads & Seafood
26 Essential Thai #1	27 Bangkok Dreaming	28 Private Class	29 Fast, Fab Thai	30 Gourmet BBQ Seafood	31 Thai Banquet	

MON	TUES	WED	THUR	FRI	SAT	SUN
30 Asian Entertaining						1 Essentially Spirit House
2 Wok Stars	3 Taste of Vietnam	4 Seafood Phuket Style	5 Thai Feast	6 Thai Banquet	7 BBQ Hot Plate	8 Mekong Adventure
9 Essential Thai #2	10 Bangkok Dreaming	11 Steam, Fry & Simmer	12 Asian Salads & Seafood	13 Wok Stars	14 Essential Thai #1	15 Thai Curry Class
16 Seafood Phuket Style	17 Elements of Dessert	18 Essential Thai #2	19 Tasting Asia	20 Mekong Adventure	21 Essentially Spirit House	22 Modern Asian
23 Thai Curry Class	24 Essential Thai #1	25 Asian Salads & Seafood	26 Gourmet BBQ Seafood	27 Steam, Fry & Simmer	28 Thai Banquet	29 Fast, Fab Thai

Seafood Phuket Style:

Phuket, a must-see destination high on the list for tourists to Thailand, is rightfully renown for its seafood. These recipes capture the essence of Phuket beach dining:- Crispy Chilli Tiger Prawns with Sweet & Sour Tamarind Sauce ♦ Poached Snapper with Hot & Sour Herb Salad ♦ Kua Curry of Mussels & Pineapple ♦ Citrus Marinated Scallops with Coconut & Mint

Steam, Fry & Simmer

Create a great dinner party menu while mastering basic Thai cooking techniques:- Steamed Prawns with Ginger, Chilli & Coriander ♦ Yellow Curry of Duck with Potatoes and Pickled Green Papaw ♦ Stir Fried Chicken with Thai Basil & Bamboo Shoots ♦ Sweet Taste of Chilli Chocolate Brownie

Tasting Asia:

Makes your mouth water just reading the recipes:- Miang of Prawns with Toasted Peanuts & Ginger ♦ Spiced Lemon Grass Pork Satay ♦ Smoked Fish & Coconut Galangal Soup ♦ Steamed Prawn, Chicken & Water Chestnut Dumplings ♦ Steamed Barramundi with Ginger, Black Bean Paste

Thai Banquet:

Designed to improve your knife skills, these recipes form a balanced menu for impressive entertaining:- Coconut poached Chicken & Prawn Salad with Asparagus & Chilli Jam ♦ Braised Beef Shin with Red Dates & Shitake Mushrooms ♦ Yellow Curry of Kingfish with Kipfler Potatoes ♦ Chargrilled Cuttlefish tossed with Green Peppercorns, Basil & Lime Juice

Thai Curry Class:

Broadly speaking, Thai curries can be divided into four styles, coconut curries, which are the best known, stock-based curries, sour curries & stir fry curries. This class showcases each style:- Steamed Red Curry of Snapper & Pumpkin ♦ Sour Curry of Prawns and Pineapple ♦ Prik King Curry of Moo Grob ♦ Lemongrass Chicken Curry with Kaffir lime & Turmeric

NEW Thai Feast:

This class is gluten free and showcases knife work, technical skills and some of Queensland premier seafood and produce:- Spicy Salad of Qld Scallops and Green Mango ♦ Royal Thai Eggnets of Chicken and Beansprouts, Cucumber and Pickled Garlic Relish ♦ Qld Prawns with Caramel, Ginger & Pepper ♦ Red Curry of free range Duck with Coconut Cream, Lychees and Basil ♦ Ginger Coconut Tapioca Pudding

Wok Stars:

An Iron Chef would love these recipes! Dazzle your family and friends:- Crispy Garlic Pepper Chicken ♦ Steamed Barramundi with Ginger Soy & Rice Wine ♦ Spicy Minced Pork & Tofu ♦ Prawns & Asparagus stir fried in Roasted Chilli Jam.

Taste of Vietnam:

Recipes inspired by the street food enjoyed during our Hanoi Tag-along Tours:- Bun Cha Pork - lemongrass, garlic & sweet soy marinated BBQ Pork Belly with Rice Papers, Vermicelli Noodles & Nuoc Cham Dipping Sauce ♦ Cha Ca - turmeric marinated Fish Fillets pan seared with shallots, garlic, lemon tossed with Spinach and Shrimp Paste, Lime sauce ♦ Bahn Xiuu - crispy Pancake of Pork & Prawns with Rice Papers, fresh aromatic Herb Salad ♦ Kem Xio - Green Sticky Rice, Coconut Ice Cream and Toasted Coconut

To Book:

Book and PAY online at www.spirithouse.com.au

or phone our office during business hours on: 07 5446 8977

Costs:

Class fee of \$150: includes ingredients, recipes, apron, lunch with wine.

Day classes start 9:30 AM and usually finish around 2:00 PM.

Night classes start 4:30PM and usually finish around 9PM.

CONDITIONS: (the fine print)

1. Unless described otherwise, classes are NOT SUITABLE for those with food allergies or vegetarians.
2. No Show? Sorry, no refund.
3. Cancellations are non refundable unless 5 days notice.
4. Gift Vouchers MUST be presented on entry.
5. Sorry - no babies or strollers.