

Burwood Class Timetable

1387 Toorak Rd, Burwood Village

Camberwell 3124

(03) 9809 4327

Anne & Geoff Danne (Proprietors)



Bookings Essential

Hours - Tue - Fri 10am-5pm

Sat Morning 10am-12.30pm

(Sorry no children please)

Date/Time	Class Description Jan 2011 - Mar 2011
Sat 29 th Jan 1pm	Ice cream balls –baked, fried, choc dipped, pastry wrapped, you name it we'll try it!!!!!! Glamorous Desserts to die for!!!
Wed 2 nd Feb 1pm or 7pm	Sweet scrolls with a twist – try some Raspberry Roses. Rye bread swirls, delicious but also a great way to really impress!!
Thu 10 th Feb 1pm or 7pm	Summer Party Food - Pavlova Roll, Tasty Tuna Bites and Puff Pastry Savoury Diamonds.
Sat 19 th Feb 1pm	Afternoon tea loaves - Cherry Nut Braid or Apple Twist and for dessert some wonderful Lemon Delicious Tarts.
Tue 22 nd Feb 1pm or 7pm	Make your own really easy, Mascarpone and Sponge Biscuits then put them together into a creamy, dreamy Tira-Mi-Su in a choc box.
Thu 3 rd Mar 1pm or 7pm	Serve up a great high tea, Bacon and Leek tart, Savoury Fish Loaf, Toffee Apple Cake.
Tue 8 th Mar 1pm or 7pm	**FREE**Basic Breadmaking Demonstration –learn to make-loaves, rolls, coffee scrolls, garlic pullaparts etc. 2 hrs
Sat 19 th Mar 1pm	Light and creamy fillings in a Sponge Swiss Roll and a Charlotte Royale dessert made with jam rolls.
Thu 24 th Mar 1pm or 7pm	Asian savoury finger foods - Thai Chicken Balls, Wonton Wrappers and Gyoza Dumplings.
Sat 2 nd Apr 1pm	Old-fashioned British favourites - Yorkshire Teacakes and Bath Buns (like cream buns), and yummy Italian bikkies. Baci da Dama.
T.B.A.	Easter classes
T.B.A.	Hands On Classes - as required.

www.themixingbowl.com.au

Make your Bookings carefully, please ring and cancel if you find you have something else on, we need to know the numbers. Demonstration classes are just \$10 per person or FREE to members of our Gold club.

Membership costs just \$60 once, includes free admission to most classes, recipe handouts at classes and mail out of timetables & newsletters.