

## COOKING CLASSES & DEMONSTRATIONS

Chef Liza Strauss has a passion for teaching and the sharing of knowledge and experiences when it comes to food and cooking. Keep a constant eye open for regular cooking demonstrations (refer to upcoming events) that will be hosted. We also offer the following cooking class packages that can be tailored to suit any occasion:

- Monthly cooking demonstrations (see calendar for 2021 below)
- Teambuilding cooking classes – Demonstration style (refer to teambuilding activities)
- Group booking classes – Demonstration style (booked in a group for specific special occasions or year-end functions)
- Cooking retreats (booked in a group to experience a fun filled food getaway)

### **INCLUDED DURING DEMONSTRATION STYLE COOKING CLASSES:**

- Arrival coffee/tea
- Ingredients prepared
- Set-up of the venue
- Cooking class facilitation and recipe packs
- Occasional guest speakers adding value to the specific theme
- Prepared products to be enjoyed as a lunch or packaged to take home afterwards (depending on the theme)
- A glass of wine enjoyed with lunch afterwards

### **2021 DEMONSTRATION COOKING CLASS CALENDAR**

<b>DATE</b>	<b>TIME</b>	<b>THEME</b>	<b>COST</b>
28 MAY 2021	10H00-13H00	Cooking with essential oils (Ideas on how to use essential oils in cooking & baking)	R550pp
25 JUNE 2021	10H00-13H00	Chocolate & wine (The basics of chocolate)	R550pp
30 JULY 2021	10H00-13H00	Curry on (Spicy and non-spicy curries)	R550pp
27 AUGUST 2021	10H00-13H00	Our daily bread (Bread baking)	R550pp
24 SEPTEMBER 2021	10H00-13H00	From soil to table (The art of salads)	R550pp
29 OCTOBER 2021	10H00-13H00	An elegant picnic (Ideas for picnic style meals)	R550pp
26 NOVEMBER 2021	10H00-13H00	Gifts from the kitchen	R550pp



## FOR MORE INFORMATION OR BOOKINGS:

- Please send an email to Liza Strauss @ [info@sherewoodlodge.co.za](mailto:info@sherewoodlodge.co.za) or call 0832791733.
- All booking, confirmation and payment instructions will be communicated via email.

## PLEASE NOTE:

Endless **cooking class themes** can be presented upon request (such as bread baking, making pasta from scratch, sushi making) etc.

For cooking retreats the classes are combined with accommodation as well as lunch and dinners in our Bistro or other restaurants as well as visits to various food destinations in our area to set up a complete experience.

All prices are subject to themes and dependant on other combined services.

Please make an appointment to discuss your requirements and we can set-up a tailored fun filled package.

**Immerse yourself in a “Sebesebe” experience...  
a feeling of peace, rest and tranquility...**

