

COOKS' CLUB

The Independent Weekly

fabulous figs 2



Willa and Mary Wauchope cordially invite you to celebrate the Winter Solstice by attending the second cooking class and lunch with the Independent Weekly's food writer Ann Oliver at our historic Glen Ewin property

Sunday June, 24 11.00 am class, 12.30pm lunch only

Celebrate the Winter Solstice in the warmth and light of the Glen Ewin barn with a lunch and cooking class that will be strictly slow. The Wauchope family are legendary for their innovative ways of developing thriving businesses whilst at the same time preserving a unique piece of South Australian history, the Glen Ewin property. Willa's dedication to the preservation of old fig species and sustainable agriculture and a quality product make Willabrand products natural partners for like-minded producers. That birds of a feather, do indeed flock together, is clearly evident with this second cooking class and lunch at Glen Ewin. Richard Gunner of Feast Stores fame, and one of Australia's finest beef producers is featured on the menu along with many of the Adelaide Hills most dedicated wine and food producers.

Figs may be at their most fabulous fresh during March, but there are ample options for wonderful dishes using the extensive Willabrand preserve range. Especially interesting and versatile are their new semi-dried figs, which are proving to be a wonderful substitute when fresh figs are not available. The semi-dried figs have multitudinous sweet and savoury uses that will be extensively explored in the class and lunch. The day will demonstrate the wonderful intensity of flavour that can be achieved with cuts of meat that must be slow cooked, and show the unrivalled flavours that can be achieved with clever combinations of fresh and preserved products.

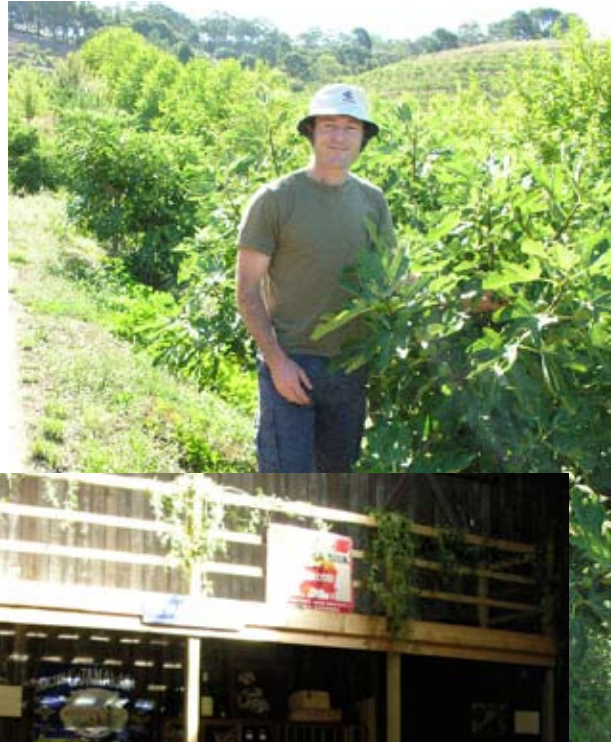
Significant tasting has gone into carefully matching the wines including a comparison of two equally rated Cabernet Francs from Leabrook Estate and Paracombe Wines. Other Adelaide Hills wines featured are new release jewels the 2006 Hewitson LuLu Sauvignon Blanc and 2005 Shaw and Smith M3 Chardonnay and Leabrook Estate Pinot Noir. Dessert will be the 2005 Pellegrino Pantelleria; the taste of sun ripened golden sultanas and perfect with a fig pudding.

After the success of the first Fabulous Figs cooking class and lunch in March this year, it was decided to install a



mirror and seating for the class. Regardless of the improvements numbers are still limited. Further lunches/classes will be conducted during the year featuring four of Adelaide's hottest young chefs all of whom will bring their own unique perspective to cooking with figs.....so stay posted!

Cooking class — 11.00 am sharp! Lunch only 12.30 pm
PLEASE REMOVE ME FROM YOUR MAILING LIST



Fabulous Figs 2 Menu

Canapés

Marinated semi dried-figs, wrapped in crisp pancetta
2006 Hewitson Sauvignon Blanc



Course One

Richard Gunners Black Angus brisket confit ravioli
rolled through crispy confit
Willabrand semi-dried figs
white beans and nettle puree
2005 Shaw and Smith M3 Chardonnay



Course Two

Richard Gunners Black Angus gravy beef slow cooked
with Willabrand semi-dried figs and red wine
oven roasted white polenta
2004 Leabrook Estate Cabernet Franc
2005 Paracombe Wines Cabernet Franc



Cheese

Woodside Cheesewrights Charleston jersey brie
Ginger crisps, Willabrand pear paste, pears
2003 Leabrook Estate Pinot Noir



Dessert

Steamed Willabrand fig and almond jam pudding
Green ginger anglaise and glacé fig and green ginger
ice cream
2005 Pellegrio Pantelleria, Italy



COSTS, BOOKINGS, PAYMENT AND OTHER INFORMATION

Limited places are available for lunch only. To reserve your places, please download the booking form by [CLICKING HERE](#) and either email or fax the form with your payment details. Class, property tour and luncheon (wine inclusive) \$99 gst inclusive, luncheon only (wine inclusive) \$88 gst inclusive - 5% surcharge applies for credit card payment.

On receipt of your payment will be emailed your receipt, which is also your entry card.

Please dress warmly with layers.

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