



Cooking Classes – Simply Delicious

Email Oskar the Chef: oskar@mangohillfarm.com

Learn how to cook with our chef Oskar using the freshest organic ingredients from our fruit and veggie garden and gourmet quality meat, fish and seafood.

Our Cooking classes are a fun way to learn traditional European and modern Asian cuisine which are delicious yet easy to prepare. Just a maximum of 10 people per class will make sure that you really learn new skills, make new friends and have fun while being really hands on.

While enjoying your 5 course meal with a glass of wine or two take in the scenic delights of Mango Hill Farm and enjoy the tranquil surroundings.

Classes are held: Tuesday, Wednesday, Thursday, Friday and Saturday

Each class comprises 5 courses: Starter, Soup, Entree, Main course and Dessert

Classes in the morning start at 9:30 -2:00 pm, or afternoon at 3:00 pm – 7:00 pm

Cost per class \$ 125.00 includes Welcome drink, recipes, 5 course menu, Wine, soft drinks, coffee, tea

Aprons supplied, wear closed shoes for safety

“It is a hard matter, my fellow citizens, to argue with the belly, since it has no ears.” Plutarch

The Mango Hill Farm cooking school aims to educate, excite and entertain

Book your class by ringing Oskar on 0405 412 793 or Mango Hill Farm 07 54949329

“People who like to cook like to talk about food...without one cook giving another cook a tip or two, human life might have died out a long time ago.” Laurie Colwin

“Anybody can make you enjoy the first bite of a dish, but only a real chef can make you enjoy the last.” Francois Minot

“Food is not about impressing people. It's about making them feel comfortable.” Ina Garten

“Home cooking does not challenge, it embraces.” Eric Asimov

Cooking is at once one of the simplest and most gratifying of the arts, but to cook well, one must love and respect food.”