



These workshops are fun, interactive, cooking classes for the novice or individual who would like to learn new skills to entertain at home.

Cooking workshops include a demonstration, step-by-step cooking assistance, booklet with recipes and you will have the opportunity to purchase your own Guvon Academy apron.

DATE	COOKING WORKSHOP	PRICE PER PERSON
Saturday, 30 June	Moroccan spice, and all things nice Become enchanted with the spice and flavour of Moroccan cooking. Be transported to the spice market and enjoy a culinary journey of traditional food and tea.	R400.00
Saturday, 28 July	Confectionery: Cupcakes Create rainbow inspired cupcake creations, from flower designs to unicorn dreams. Take the modest cupcake to new heights with decorating techniques.	R380.00
Saturday, 25 August	Italian Italian flair and flavours combine to create food which you will be passionate about. Prepare and cook a three-course meal which will even satisfy a mafia boss.	R400.00
Saturday, 29 September	Confectionery: Macaroons Ooh la la! French Macaroons made the traditional way. Join Chef Karen, Pastry Chef Extraordinaire, in creating little works of art with almond flour and eggs whites, finished with decadent fillings.	R400.00
Saturday, 27 October	Spanish Fiesta Olé! A Spanish feast filled with Mediterranean flavours, served with a glass of Sangria.	R400.00
Saturday, 10 November	The Art of Sushi Create beautiful traditional and modern sushi with a variety of fillings and accompaniment.	R400.00

**Discounted rate for group bookings. Enquire now.*

Booking deadline is 7 days prior to the workshop taking place; payment is required to secure your space in the cooking workshop.

Book now!

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