<table>
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<th>MONDAY</th>
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<th>WEDNESDAY</th>
<th>THURSDAY</th>
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‘Cilantro’ - Holmesglen training restaurant at the Moorabbin campus has a two monthly publication to let you know more about the Restaurant and the Centre for Hospitality, Cookery and Bakery.

**Death by Chocolate Week**
A dinner for the sweet tooth in all of us! Join Holmesglen’s pastry team as they create a week of mouth watering dinners using the finest Belgian chocolate.

**Tuesday 13th to Friday 16th September 6.30pm**
5 Courses including wines $55.00
Bookings essential

**Seafood Degustation Dinners**
Holmesglen have four Sustainable Seafood Degustation Dinners in June to demonstrate our commitment to use only sustainable seafoods from reputable suppliers. We thank Red Legs and Bass Strait Gummy Shark for their support of these dinners.

**Tuesday 21st to Friday 24th June 6.30pm**
5 Courses $55.00 per person
Be quick, they fill fast!

**Iron Apprentice Competition**
Which of our talented apprentices will be crowned the 2011 Iron Apprentice?

Have your say! Monday nights starting 23rd May.

4 courses including wine $35.00
Bookings essential, call now.

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**Recipe of the Month**

**Smoked chicken tortellini**

**Very green pea foam**

**Pasta dough**
750 gr baker’s flour
250 gr semolina
10 eggs
12gr salt
20ml olive oil

Mix all ingredients ingredients in a blender till combined
Empty mix on a bench and knead to smooth and elastic
Allow to rest for 30minutes before rolling

**Chicken filling**
1kg chicken breast fillet
5kg smoked chicken breast fillet
600ml cream
4 x Egg whites
Few drops liquid smoke
Chopped dill
Chopped chives
Chopped basil
Chopped Italian parsley
Salt and pepper

Blend smoked chicken first
Then add raw fillet
Season and add egg whites
Add cream and mix
Pass thru drum sieve over an ice bucket
Fold thru chopped herbs and test for taste and seasoning by poaching off some to taste

**Sauce and foam**
Boil chicken stock
Sauté onion & garlic in butter
Steam pea for 7 min
Combine peas with onions add boiling stock and cook for another seven minutes then puree
Pass through a fine strainer and cool over ice

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In these newsletters, you will find profiles of our staff and students, a recipe of the month to try at home from one of our chef instructors, upcoming special events and many other useful tantalizing tid-bits of information.

**For more information on Cilantro restaurant visit**
www.holmesglen.edu.au/services/restaurant/cilantro

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**Passion for food….**

…flair for people
Morning tea
Indulge yourself with a selection of tasty treats, served with specialty teas and espresso coffees.

**Tuesdays (Semester 1 only)**
Seating 10am
Bookings required

Chef Profile

Hi, my name is Ronnie Danes and I am the chef in charge of the Holmesglen Junior Masterclass program. I became a chef because mealtimes weren’t very exciting in my house. I am the youngest of six children so dinner each night was pretty hectic rather than a culinary event!

I completed my apprenticeship in Sydney and have been a qualified chef for 12 years. After completion, I travelled the east coast of Australia learning as much as I could about different cuisine styles and local produce. I then travelled to Canada and North America where I lived for a year to discover how different our way of life and culture is to other parts of the world.

After meeting my wife in Canada we moved to Melbourne to live and have since had two beautiful children. I love instructing kids on the fun side of cooking and am looking forward to helping our budding chefs develop their cooking skills through the various Junior Masterclasses throughout 2011.

Holmesglen Hospitality Junior Masterclass

Each Saturday over 6 weeks, Hospitality at Holmesglen will be conducting junior cooking classes for children aged 8-12 years. Children will be hands on creating a range of dishes they can easily recreate at home! They will learn knife skills, hygiene and cleanliness - and have fun! Why not let your children make a mess like a real chef in a safe environment, with state of the art facilities and professional instructors who will take care of all of your children’s needs.

**When:** Commences Saturday 26th Feb 2011
**Time:** 9:30am – 12:30pm
**Uniform:** Suitable kitchen attire required including enclosed toe, non-slip footwear, long pants and a long sleeved shirt. Apron and hat provided.
**Location:** Moorabbin campus
488 South Road,
Moorabbin VIC 3189
Hospitality Building 1
**Cost:** $50 per day over 6 weeks (includes lunch and refreshments)

For further information and bookings
Emily Lansley
T: 03 9209 5599
E: Emily.Lansley@holmesglen.edu.au

Bookings are essential.

Industry Icon Dinners

Dine with some of Australia’s best known chefs as they work alongside our 3rd year cookery apprentices, presenting a selection of the dishes made famous in their restaurants. Fine wines supplied by Australian Vintage.

**Seating 6.30pm**
5 courses including wines $65.00
Monday 4th April, 16th May, 1st August, Tuesday 6th September

Bookings required