## Monthly Newsletter
### April & May

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<thead>
<tr>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
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*Print out and stick on the fridge*
Holmesglen, Building 1, 488 South Road Moorabbin ph (03) 9209 5599

Passion for food....
...flair for people

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

Bookings are essential.

T: 03 9209 5599
E: Emily.Lansley@holmesglen.edu.au

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

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. (Add red legs logo here)

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

Master Class Speciality Course
This is the sweetest class you will ever do!!
Learn all you need to know about making the most magnificent Artisan Hot Cross Bun this Easter. Learn the traditional technique of kneading, rolling and mixing the dough and then get inspired with creative combinations like:
- Cranberry, Macadamia and Dark Chocolate
- Apricot and White Chocolate
- Triple Chocolate and Chilli
- Cider, apple and caramelised hazelnuts
- And finally the traditional Fruit Bun

The course is presented by Daniela Turinski, a Holmesglen Patisserie Teacher. Daniela has worked at Il Fornaio- the St Kilda pastry institution as Head Pastry Chef and then a few years later as Executive Chef, running the patisserie, bakery and café-restaurant. Daniela has been teaching patisserie at Holmesglen for two and a half years.

She is passionate about food, and loves to share that passion with her students.

When: Saturday 9th April 2011
Time: 9.00am - 1.00pm
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: $125 per person
Includes refreshments
Note: Each student receives a Certificate of Participation and souvenir recipe book.

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

Recipe of the Month

White and dark chocolate marquise, with pistachio cream
Serves 4

Chocolate Terrine
6 Yolks
25 g sugar
225 gm Covertures chocolate
100 gm unsalted butter
50 ml whipped cream
2 leaves gelatine
50 ml cream hot for dissolving gelatine

Method
Place the sugar into a pot and boil
Whisk egg yolks till light and fluffy
Add boiling sugar to whipped yolks and whisk till cold
Melt chocolate and butter together over a double boiler (Stir until shiny and remove from the heat) then add to the sabayon (egg yolk / sugar mix)
Dissolve the gelatine in the boiling cream
Add all ingredients together and mix well
Pour into moulds until half full and allow to freeze

White Chocolate Terrine
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25 gm sugar
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30 gm unsalted butter
50 ml whipped cream
2 leaves gelatine
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Add all ingredients together and mix well
Pour into moulds until half full and allow to freeze

Pistachio cream
250 ml milk
250 ml cream
6 egg yolks
50 g sugar
1 tsp pistachio paste
Vanilla bean

Bring milk, cream, pistachio and split vanilla bean to the boil
In a separate bowl mix the eggs and sugar
Slowly pour in the boiling liquid into egg yolks stirring until it’s all mixed in
Return to heat and cook till 82 deg C or sauce consistency allow to cool

To serve, spoon pistachio cream onto plate to swirl and decorate. Turn terrines out onto plate and garnish plate with crushed pistachios.
Cilantro Menu Term 1

Entrees
Panko calamari with cornichon emulsion and tatsoi leaves
Beetroot Carpaccio and honey glazed walnuts with goat’s cheese, baby watercress leaves and vinecotto dressing
Dukkah spice marinated drumette of chicken with home made spanakopita and lemon emulsion

Mains
Kiev cut chicken, carrot and green pea mousseline with glazed shallots, Dutch carrots and lardons
Beef bavette on an onion and anchovy tartlet with crumbed asparagus tips and béarnaise sauce
Atlantic salmon with lime, chilli, sumac and preserved lemon mayonnaise on salad of shaved baby fennel mint, fetta and olive oil
Middle Eastern inspired pie with Katafi pastry and ghee-fried crispy bread

Desserts
Vanilla bavarois with saffron fairy floss and Turkish delight consommé
Lemon delicious pudding with blackberry compote and pearls in a kaffir lime syrup
She’s Be Apples - Autumn apple and pistachio cake with an apple granita

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

Buen Viaje Amy!

One of our extremely talented Holmesglen training Chef, Amy Stanley, will soar to Spain in April for a once in a lifetime opportunity – an eight month placement at Mugaritz, voted fifth best in the world in the San Pellegrino World’s 50 Best Restaurants for 2010.

Amy was chosen amongst many high achievers to take on this opportunity as a result of outstanding participation and enthusiasm during her studies at Holmesglen, and additionally at key events such as the Langham Melbourne Masterclass 2010 during the Melbourne Food and Wine Festival in March last year.

Holmesglen’s Hospitality, Cookery & Bakery department is dedicated to continually finding fresh, ‘out of the box’ student learning opportunities across the globe. We hope to set up ongoing placement opportunities with Mugaritz, continuing to allow our best students to train in world class restaurants.

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.

Seating 6.30 pm, 5 courses including wines: $55.00
Tuesday 13 September to Thursday 15 September
(Friday 16th Fully booked)

Escape your routine for only $5.00

Morning Tea in Cilantro
If you would like to receive a copy of this monthly newsletter by email please contact us at cilantro.restaurant@holmesglen.vic.edu.au
If you no longer wish to receive our monthly newsletter please notify Cilantro via email: cilantro.restaurant@holmesglen.edu.au