

## Sydney ... spring ... seafood ... the perfect trilogy!

With the weather warming up and days getting longer, thoughts turn to lighter meals and weekend barbecues. Sydney Seafood School's just-released November-February schedule of classes offers plenty of inspiration with a line up that includes Mark Best (Marque), Justin North, Christine Manfield (Universal), Ben Shewry (Attica), Lucio Galletto (Lucio's Italian Restaurant); Ajoy Joshi (Nilgiri's); Damien Pignolet (The Bellevue); Phil Wood (Rockpool on George); Alessandro Pavoni (Ormeggio at the Spit); Ross Lusted (The Bridge Room); Massimo Mele (Hugos); Mark Jensen (Red Lantern); and Hamish Ingham (Bar H).

The new small group classes, limited to just 20 guests, continue. Join in an Italian dinner party with Giovanni Pilu from Pilu at Freshwater or master the recipes for a Spanish dinner party with Frank Camorra from MoVida. After a brief cooking demonstration, guests cook in pairs under the chef's guidance to create a three-course menu (including dessert), before sitting down at one large table to enjoy their meal and discuss the food and wine with the chef and sommelier, who matches a different wine to each course.

New to this program is a **Seafood Basics** class which includes a copy of the soon-to-be-released *Sydney Seafood School Cookbook* - perfect for anyone wanting to gain more confidence in handling fish and shellfish. Guests get hands-on experience preparing fish, crustaceans, bivalves and squid, before sitting down to a delicious seafood meal. They also take home a copy of the *Sydney Seafood School Cookbook*, with over 80 delicious seafood recipes from Australia's leading chefs plus step-by-step photos of essential techniques including filleting, skinning and pin-boning fish, shucking oysters, stripping squid and sectioning crabs.

Looking for fresh inspiration for Christmas entertaining? Join in Lyndey Milan's fun Seafood and Bubbles workshop, where the queen of fast and fabulous matches four sparkling wines to four quick and easy seafood dishes; or brush up on your sushi and sashimi making skills with master sushi chef Hideo Dekura. Seafood School manager, Roberta Muir says: "We think of cooking as a relaxing, social activity – lots of people meet new friends at our classes, but for those who want to bring their own group of friends along we offer a group discount, when you book a bench of 6 you only pay for 5 places."

With Fathers Day coming up (and Christmas just around the corner) it's also worth noting that the School's gift certificates make a great present - especially if you come along to a class with the recipient, giving a gift money can't buy ... a shared experience. They can be purchased and printed online or ordered over the phone.

The September – February program of classes and FISHline News can be viewed at [www.sydneyfishmarket.com.au](http://www.sydneyfishmarket.com.au). Classes can be booked online and gift certificates purchased from the website.

Contact Sydney Seafood School on +61 2 9004 1111 or [sss@sydneyfishmarket.com.au](mailto:sss@sydneyfishmarket.com.au) and FISHline at [fishline@sydneyfishmarket.com.au](mailto:fishline@sydneyfishmarket.com.au)

## ENDS

For more information or high resolution photographs please contact Sydney Seafood School Manager, Roberta Muir, at [robertam@sydneyfishmarket.com.au](mailto:robertam@sydneyfishmarket.com.au), or on +61 2 9004 1140.

Media and Industry are always welcome to sit in on a class as guests of Sydney Seafood School.

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