

11-13 December 2009

# CHRISTMAS IN THE KAROO

## Create Your Own Traditional South African Christmas Cuisine

**BOKKIE BOTHA** – Prince Albert's very own culinary crusader will be our host while we conjure up some new and creative ideas for a Real South African Christmas Feast.

No more turkey, misseltoe and snow covered steamy plum puddings – we bring you true Karoo Christmas fare for those hot lazy summer days when we gather together to feast and give thanks. This is a perfect opportunity for families to get into our kitchen in Prince Albert to have some pre-Christmas fun. This course is specifically designed with children in mind so that you can start off the family holiday with a wonderful creative Christmas experience.

We will explore new ways to create summer soups, the perfect Christmas braai (Karoo style), Christmas Tapas for long languid lunches and some festive drinks to try out in preparation for the New Year bash.

All our courses include master class demonstrations, hands on cooking and of course savouring the fruits of your labours.



COURSE  
OUTLINE

RECREATIONAL  
COOKING  
SCHOOL



### CONTACT DETAILS

☎ +27 23 541 1381  
☎ +27 23 541 1386  
☎ +27 82 319 7031

ENQUIRIES / RESERVATIONS  
jeremy@africanrelish.com  
virna@africanrelish.com



[www.africanrelish.com](http://www.africanrelish.com)

## Here is a condensed itinerary for your information:

### FRIDAY 11 DECEMBER

**08:00 – 12:00** Guests arrive at African Relish and are escorted to their accommodation

**13:00** Light lunch at African Relish

**14:00 – 17:00 Session 1** – Introduction to the course and kitchen orientation. Knife skills and some master class demonstrations.

**17:00** At leisure

**19:30** Welcome dinner at African Relish prepared by Vanie Padayachee and Bokkie Botha

### SATURDAY 12 DECEMBER

**07:00** Earlybirds keen on an early breath of fresh air are welcome to join in on an escorted walk up the lower section of the Swartberg Pass or a casual cycle around the area.

**08:30** Gather at African Relish for Karoo breakfast.

**09:30** Visit to Gay's Dairy for cheese tasting and on to the Saturday Market to gather some fruit and vegetables.

**10:30 Session 2** – Creative Christmas dishes in the making.

**13:00** Light lunch

**14:00 – 17:00 Session 3** – Decorating a Christmas banquet table. Desserts, edible stocking fillers and rustic decorations.

**17:00** At Leisure

**19:30** Christmas Dinner at African Relish – KAROO STYLE

### SUNDAY 13 DECEMBER

**07:00** Earlybirds eager for more fresh air and exercise meet at African Relish for coffee.

**09:30** Karoo Christmas Brunch at African Relish. Let your imagination run wild as we create a memorable festive farewell meal together. Guests will take home some of their Christmas creations

We look forward to welcoming you to our kitchen as you begin your quest to culinary enlightenment.

**Rate R1850.00 per person sharing per night.**

Includes accommodation, all meals from Friday lunch to Sunday brunch, cooking lessons, demonstrations, tours and activities. Guests also receive a special African Relish apron and recipes to take home.

