

10 to 12 December 2010

# XMAS IN THE KAROO

Create your own traditional South African Christmas cuisine



## CONTACT DETAILS

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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, mistletoe 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 styke), 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.

## Here is a condensed itinerary for your information:

### FRIDAY 10 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

**18:30** Ghost walk and village ramble—Ailsa Tudhope, historian and story teller, takes you on a journey back in time with tales of ghosts and village rogues from the past. Meet outside Fransie Pienaar Museum.

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

### SATURDAY 11 DECEMBER

**07:00** Early birds keen on cycling or walking can join a guided excursion up the lower section of the Swartberg Pass (Meet at African Relish for coffee and rusks)

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

**09:30** Visit to Prince Albert Olives for olive oil tasting and talk on preserving olives.

**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. Dessert, edible stocking fillers and rustic decorations.

**17:00** At leisure

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

### SUNDAY 12 DECEMBER

**06:30** Botanical walk with Dr Sue Milton to learn about the wonders of the Karoo veld and ancient geology

**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 sincerely hope you will be able to join us on this decadent discovery of some ancient and contemporary culinary arts..... but beware of the Karoo Magic bug that is bound to bite you.

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

### Rate R1750 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.

