

9 - 11 SEPTEMBER 2011

REUBEN RIFFEL CREATES SOME KAROO MAGIC

We are delighted to announce a rare opportunity for you to cook alongside Reuben Riffel one of South Africa's most admired chefs. Well known for his signature restaurants, Reuben's in Franschoek, Robertson and at The One & Only Hotel at the V&A Waterfront, Reuben has become synonymous with cuisine of style, elegance and creative flair along with a big helping of honest simplicity. Reuben joins us at African Relish for a weekend of culinary inspiration and, one that we are sure will be an unforgettable experience.

The timeless Karoo is rich with culinary history. A history that is moulded out of a pioneering spirit and an ancient legacy of cultures. Abundant fresh, seasonal produce inspires chefs to create contemporary cuisine modelled on traditional classics. Reuben Riffel, one of South Africa's most celebrated chefs joins us as we turn the ordinary into the extraordinary; the mundane into the sublime and we guarantee you will leave with a profound and pleasant after taste.

ITINERARY

FRIDAY

12:00 - Arrive at African Relish and settle in to accommodation.

13:00 - Light lunch served at African Relish, meet the team discuss schedule.

14:30 - Cooking session. Interactive cooking session with Reuben Riffel and Jeremy Freemantle. We explore Karoo cuisine and the heritage behind our colourful culinary culture.

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.

20:00 Welcome dinner at African Relish

SATURDAY

07:00 - For the energetic an early morning walk up the lower reaches of the famous Swartberg Pass, built by Sir Thomas Bain in 1886. Mountain bikes rides are also available with a guide.

08:30 Visit local market

09:00 Breakfast at African Relish

10:00 Prince Albert Olives and olive oil tasting

11:00 - Cooking session Reuben gives us a glimpse of contemporary Karoo magic. Exploring some of Reuben's signature dishes with a twist.

13:00 Light lunch at African Relish

14:30 - Cooking session. Presentation — Eating with your eyes and the art of plating.

17:00 - At leisure

19:30 - Dinner at African Relish where we enjoy the fruits of the day's culinary endeavours.

SUNDAY

07:00 - Gather at African Relish for coffee and rusks. Botanical excursion with Dr Sue Milton, renowned botanist and specialist in Karoo biome biology.

10:30 Great Karoo Brunch

13:00 Depart on onward journey

Price: R3850.00 per person 2 nights/ 3 days. Inclusive of luxury accommodation, all meals, cooking classes, ingredients, soft drinks and special African Relish apron.

We look forward to welcoming you to the magical Karoo and feel certain that you will leave us feeling refreshed and revitalised.



www.africanrelish.com

