

COMPLIMENTARY

CULINARY EVENTS

MAY 2013 TECHNIQUE CLASSES

We're pleased to offer complimentary technique classes at your local Williams-Sonoma store. Class sizes are limited. For specific times and more details, please see the back of this flyer.



Hone Your Knife Skills Saturday, May 4 at 10 am Tuesday, May 7 at 10 am

Good knife skills make all the difference when you're cooking at home. Join us and learn to slice, dice and chop like a pro. We'll also offer complimentary knife sharpening at this class; limit one knife per customer, please.



Learn to Sauté Saturday, May 11 at 10 am

Sautéing is a cornerstone of French cooking, and the ideal method for quick and easy weeknight dinners. This class will teach you the technique of sautéing as well as how to make a quick pan sauce.



Simply Soufflé Thursday, May 16 at 6 pm

Take the mystery and intimidation out of making soufflés with this step-by-step class. We'll teach you how to make a basic soufflé base and incorporate sweet or savoury flavors.



Learn to Braise Saturday, May 18 at 10 am

As the weather cools, everyone craves tender braised meats and vegetables with satisfying sauces. Learn how to braise correctly; how to create that slow-cooked, concentrated flavour using the oven, stovetop or electric slow cooker; and how to select the best foods for braising.



Risotto Thursday, May 23 at 6 pm

Risotto has earned a place as a legendary Italian dish and is now a favourite outside its homeland as well. Risotto can be embellished with savoury ingredients, including cheeses, vegetables, meats and seafood, as well with as sweet additions like dried fruit and chocolate.



Basics of Pressure Cooking Saturday, May 25 at 10 am Tuesday, May 28 at 10 am

Many of us have scary memories of our mother's hissing pressure cooker. Today's models are making a comeback because of the health benefits and because they reduce cooking times by up to 70%. This class will take the "pressure" off your kitchen time.

We also offer paid cooking classes! Please see an associate for further details.

MAY 2013

Williams-Sonoma Bondi Junction

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2 Grand Opening Day!	3 Cookware Technology	4 10 am Technique Class: Hone Your Knife Skills (Complimentary; bookings recommended)
5 Simplifying Slow Cooking	6 Sparkling Drinks for the Whole Family	7 10 am Technique Class: Hone Your Knife Skills (Complimentary; bookings recommended)	8 Snacks on the Go	9 Science in the Kitchen: Extra Virgin Olive Oils	10 Cooking Pasta	11 10 am Technique Class: Learn to Sauté (Complimentary; bookings recommended)
12 Mother's Day Making the Most of Seasonal Produce	13 Meatless Mondays-Suppertime Sandwiches	14 1-2-3 Breakfast	15 Which Whisk & Why?	16 6 pm Technique Class: Simply Soufflé (Complimentary; bookings recommended)	17 Quick Pasta Dinner	18 10 am Technique Class: Learn to Braise (Complimentary; bookings recommended)
19 Hands-On Cutlery Training	20 Perfect Panini Sandwiches	21 Slow Cooking Simplified	22 First Fall Soup	23 6 pm Technique Class: Risotto (Complimentary; bookings recommended)	24 Pot Pies	25 10 am Technique Class: Basics of Pressure Cooking (Complimentary; bookings recommended)
26 National Sorry Day Hearty & Healthy Grains	27 Our Favourite Tools	28 10 am Technique Class: Basics of Pressure Cooking (Complimentary; bookings recommended)	29 Great Ideas for Dinner	30 Science in the Kitchen: Thermo-Clad Cookware	31 Learn to Make Mini Pies	

Demonstration Times – Daily at 11 am unless otherwise noted. Event dates/times are subject to change.



Indicates a 1 hour Technique Class