



OUTDOOR ENTERTAINING BBQ Cooking Class

Do you love the snag on the BBQ or maybe shrimps on the BBQ are more your style?



Let us show you how to cook both to perfection on the BBQ.

Nadia will show you the techniques to cook mouth-watering seafood and you'll also learn some great new recipes to test on the family next time you fire up the BBQ. Guaranteed to impress!

Your seafood BBQ cooking class commences with an introduction to the group covering what we would most like to achieve from the lesson. Aprons are provided to all students to get into the mood for cooking up a storm.

In our BBQ lesson, we look at how and why we want to achieve really moist and crisp seafood and how to cook meat and sausages without crucifying, including key buying tips and hints to ensure you are purchasing and receiving exactly what you set out to; the freshest possible product. Also even cooking flat bread for dips and small delights for a cocktail party.