



george's
BOUTIQUE B&B & CULINARY RETREAT

INSPIRING REGIONAL FOOD, WINE AND CULINARY RETREAT

Take one of Australia's most exciting food and wine regions. Add an architect-designed contemporary B&B with four luxurious suites. Create an irresistible calendar of residential cooking retreats and short cooking courses, all conducted in a purpose-built teaching kitchen. And voila! George's Boutique B&B and Culinary Retreat is ready to inspire you with local produce and fine wine, enhance your cooking skills and rapidly expand your recipe repertoire. Modelled on the famous live-in cooking schools in the great food and wine regions of France and Italy, George's Boutique B&B and Culinary Retreat gives you a unique experience of Melbourne's renowned Mornington Peninsula.

Whether you come for a residential cooking retreat or a half day course, some time spent exploring the nearby wine and food areas such as Red Hill, Balnarring and Merricks is a 'must do'. As are the Peninsula's world-class golf courses, the naturally heated mineral springs which have been rated in the world's top five by Frommer's Guide, the beach and bay walks, aquatic activities and local galleries.

Just an hour's easy drive from Melbourne, George's Boutique B&B and Culinary Retreat is located atop Arthurs Seat, the highest point of the Mornington Peninsula. Our light-filled property takes best advantage of the magnificent views of Port Phillip Bay from the spacious suites, cafe and extensive deck.

RESIDENTIAL COOKING RETREATS

Residential cooking retreats are a total food and wine indulgence: three days and two nights of fabulous food matched by a sommelier to Mornington Peninsula wines, cooking classes with highly experienced and entertaining chefs, visits to top Mornington Peninsula wineries and to local food producers.

*Retreats are limited to eight guests to ensure a very personalised experience, and are based around one of eight themes: classic French, flavours of South East Asia, patisserie, game, fresh ocean produce, health conscious, the Americas and Mediterranean escape.
(Visit www.georgesonarthurs.com.au for more delicious details.)*





COOKING CLASSES

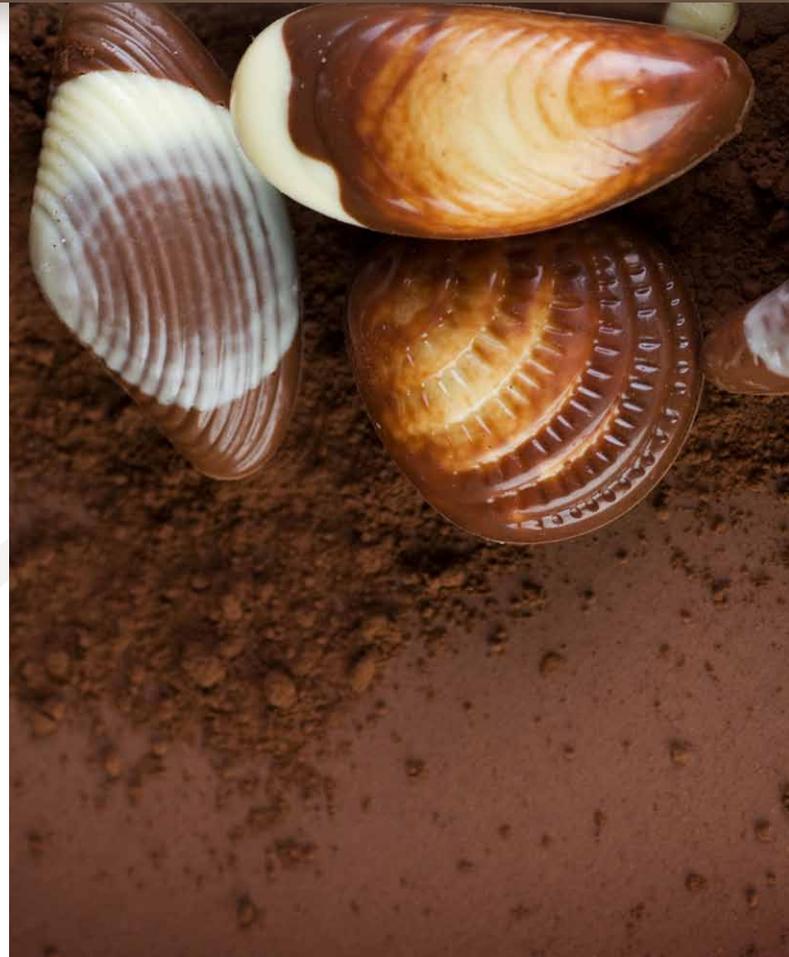
Can't spare the time for a residential retreat? Then join us for one or more of our highly instructive half-day cooking classes. Our goal is to enhance your cooking skills, build your confidence in techniques such as soufflé and pastry making, give you dozens of valuable tips and ensure you have a lot of fun!

Limited to 8 people, these hands-on classes ensure you really get the feel of preparing each dish, particularly in the patisserie and chocolate classes conducted by leading pastry chef and trainer Michelle Schroeder

Bring a group of friends or family members, or come on your own and join other cooking enthusiasts at these classes:

CHOCOLATE UNWRAPPED

What is couverture, what's the secret of tempering it to get the perfect base for chocolate creations, how do you choose from the many couvertures including single origin and Fair Trade? Leading pastry chef and chocolatier Michelle Schroeder demystifies her classic craft, and will quickly have you tempering couverture like a pro. Then, create your own artisan chocolate truffles rolled in fine cocoa powder (Cointreau flavouring optional), before making moulded chocolates with a filling such as Bailey's Irish Cream. Once you've learned Michelle's stylish presentation and packaging techniques, you'll take home chocolates worthy of a fine chocolate boutique.





PÂTISSERIE 1: MASTERING PASTRY AND SPONGE

If you've ever despaired of pastry that cracked, shrank, was tough or overworked, this is the course for you. You'll overcome your fears as leading pastry chef Michelle Schroeder explains the common faults in pastry making. Then create a lemon tart with your own sweet pastry, and a quiche Lorraine with your short pastry.

Next, the secrets to those feather light sponge cakes will be revealed, as you make a classic Genoese sponge with crème Chantilly and fresh fruit.

PÂTISSERIE 2: PUFF PASTRY AND CHOUX PASTRY

Watch Michelle Schroeder as she demonstrates just how her rolling, folding and turning techniques produce puff pastry that's high, light, crisp and simply delicious. Then get hands-on as you create puff pastry items such as cheese straws and palmiers (caramelised puff pastry 'ears'). Next is choux pastry, the basis of traditional chocolate éclairs and the spectacular French wedding cake, the croquembouche. You'll quickly gain confidence with Michelle's fail-safe tips for mixing and baking the choux batter before you make chocolate éclairs. This course prepares you for Pâtisserie 3, when you'll make a croquembouche.





PÂTISSERIE 3: SOUFFLÉ AND CROQUEMBOUCHE

Make your profiteroles and create a small croquembouche (about 30cm high). Then learn how to make that delectable little confection that's recently shot to the top of the foodie popularity charts: the macaron. You'll create macarons with a raspberry and caramel filling, then decorate your croquembouche with macarons and spun sugar.

Another masterpiece is also on today's menu: the lightest chocolate soufflé. A soufflé adds the 'wow' factor to any dinner party but, as failures can be spectacular, some cooks would never attempt one. Michelle's instruction will quickly give you the confidence to create savoury and sweet soufflés for special occasions or as a fabulous family treat.

SEASONAL MORNINGTON

A number of leading chefs have been so beguiled by the Mornington Peninsula's produce, wine and lifestyle that they've made the sea change to this magnificent gourmet region. So come and discover the beautiful seasonal fruit, vegetables and herbs grown in famous areas such as Red Hill, along with year-round gourmet delights such as local cheese, olive oil, olives, preserves and seafood.

You'll also learn the best cooking methods for each season as you add new recipes for dinner parties or healthy, fast family feasts to your culinary repertoire.





CORPORATE MYSTERY BOX

Bring your work colleagues for a fun team building exercise, your family or a group of friends. You'll be split into two teams, and each will cook two courses under the expert guidance of our chef. You'll discover lots of great tips and new techniques, share a lot of laughter, surprises and challenges, and engage in some friendly competition as the chef judges your culinary efforts.

Then sit down and enjoy the four-course meal you've helped prepare – you've earned it! A prize will be awarded to the winning team.



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*For bookings and further information on culinary retreats
and cooking classes please contact us:*

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