

COOKING WITH A FESTIVE FLAIR



This special edition cooking class features our favourite recipes from our **Festive Flavour** cookbook.

Discover how Thermomix can help you take the stress out of your festive cooking. **Chop, mix, whip, knead, juice, heat, steam and more.** Plus, receive **lots of hints and tips for saving time and money** in the kitchen.

Experience **innovation in action** and **create everyday surprises** this holiday season. Our menu includes:

- Christmas salad
- Mixed berry pavlova stack
- Brown sugar spice rub
- Virgin lychee sorbet cocktail
- Beetroot Parmesan and cashew dip
- Turkey roulade with Cranberry bacon stuffing
- Cherry brioche wreath
- Cranberry and rosemary chutney

The class is suitable for all Thermomix owners and those who want to learn a little more. All samples are available for tasting. \$30 per person.

19/11/2016 1:00 pm
Break O Day Trade Training
1a Groom Street
St Helens
TAS 7216

BOOK NOW

Leanne Becker
leanne_becker@bigpond.com
0418528996