



33
THIRTY THREE
 STELLENBOSCH



STAY



DINE



EVENTS



FUN FILLED COOKING CLASSES



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Join us at our training restaurant at 33 DINE, Vlottenburg road, Stellenbosch for fun filled cooking classes on WILD WHISK WEDNESDAY EVENINGS.

WHEN	TOPIC	CLASS DESCRIPTION
17 March 2010	The <i>FRENCH</i> Riviera	March to the blue and gold of Côte d'Azur, before the red and brown Autumn.
14 April 2010	Going <i>DUTCH</i>	Celebrate Koninginnedag in Stellenbosch
12 May 2010	Putting your best <i>FORK</i> forward	Enjoy the month of May and spoil your mom on Mother's day!
9 June 2010	Are you <i>GAME</i> ?	The hunting season is open and the game is on!

21 July 2010	Midlife <i>RICES</i>	Sugar and spice and all things RICE: Sushi, Risotto, Paella, Pilaf and rice pudding.
11 August 2010	Wineland Winter <i>COMFORT</i>	Indulge in cozy, slow, rich, saucy, full flavours.
15 September 2010	<i>FISHING</i> for compliments	Are you a fish out of water in the kitchen or looking for bigger fish to fry?
13 October 2010	<i>KNEAD</i> to impress	Bread, gnocchi and the pinching of a Duck.
17 November 2010	<i>SEASONINGS</i> greetings	Get ready for those end of the year parties with rubs, pesto's, marinades and flavourful condiments.
15 December 2010	To <i>WRAP</i> or not to wrap	Whether you are considering wrapping presents or food this Christmas, join us for a session and unwrap fresh ideas for gifts, table decorations, festive menus and easy meals to prepare!

Space is limited to 12 participants per session. All classes **R400 per person**.
Includes welcome drinks, notes, recipes and wines served with the 3 course meal, as prepared by participants.

Bookings and enquiries: susina.jooste@privatehotelschool.co.za
021 881 3792 or 082 828 6437



1. Please note that we will reserve your booking for 10 days only. Payment during this period will secure your booking.
2. When paying, please indicate for which class you have booked and for whom the booking is being made.
3. PLEASE NOTE: Cancellations and refunds will only be accepted up to THREE working days prior to commencement of a lesson. Fees for unattended lessons will not be refunded.
4. Our banking details are:
The Private Hotel School
Nedbank Stellenbosch
Ordinary current account
Account number: 1071365711
Branch code: 107110
5. Your receipt will confirm your booking.

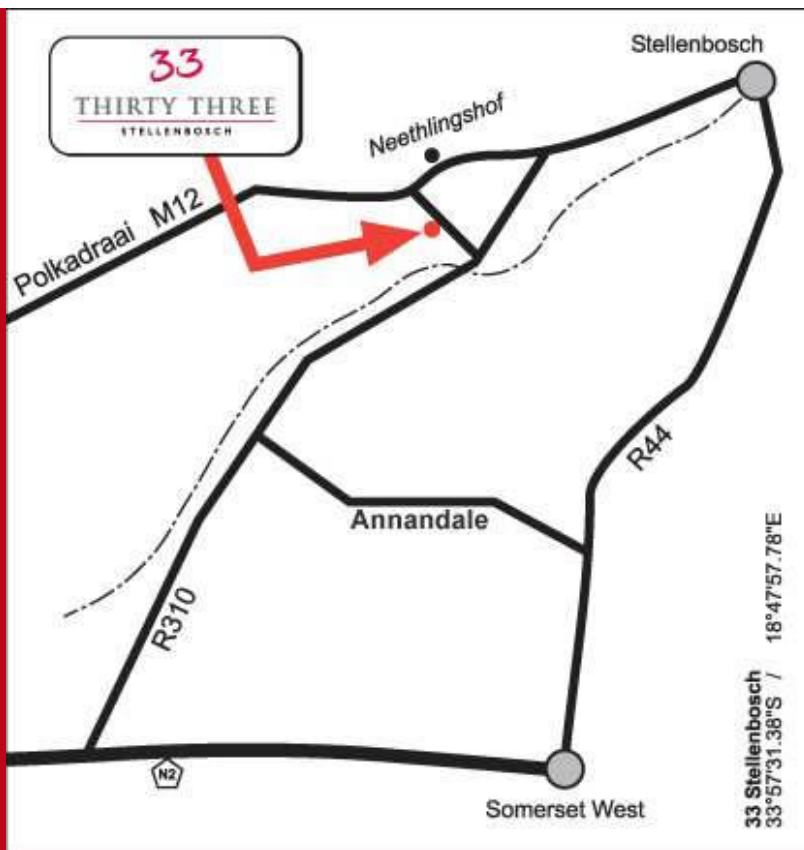
Directions to 33 Stellenbosch:

From the N2

Take the N2 Then take exit 33 (Baden Powell Drive). Proceed past SPIER (right hand side). Turn left into Vlottenburg Road. The Private Hotel School is at 33 Stellenbosch which will be on your left hand side.

From the N1

From the N1 Take the R300 offramp. Turn left onto the Stellenbosch Arterial. Proceed on the M12. Turn right into Vlottenburg road. The Private Hotel School is at 33 Stellenbosch which will be on your right hand side.



FISH CAKES WITH PARSNIP REMOULADE SERVED WITH SHOE STRING POTATOES

Fish cakes:

- 250g Trout off cuts, cooked and flaked
- 200g Potatoes, cooked and mashed
- 30g Spring onion, finely chopped
- 1 Egg
- Seasoning
- Flour for dusting
- Oil for frying



Method:

Mix the trout and potato with the spring onion. Whisk the egg and pour into the mixture until it comes together. Add the rest of the ingredients. Season. Shape into 3cm diameter patties. Dust with flour and fry until golden.

Parsnip Remoulade:

4	Parsnip, cut julienne or grated coarsely
40 ml	Whole grain mustard
50 ml	Mayonnaise
5 ml	Hot English mustard
	Seasoning
	Lemon juice

Method:

Mix the seasoning with the parsnip. Add the mustards and mayonnaise, allow to infuse for at least 1 hour before using. Add the lemon juice just to bring out the flavour.

FEBRUARY RESTAURANT MENU

Starters:

Smoked Jonkershoek trout, oysters, chilli-tomato press.
Pan fried Asparagus, poached egg, hollandaise sauce.
Slow roasted pork belly, Waldorf salad, curried apple chutney.
Chef's palette.

Mains:

Double lamb cutlet, spiced green lentils, herb infused jus.
Pan fried line fish, wasabi pea and rocket risotto.
Stuffed supreme of chicken, courgette noodles, baked aubergine, confit tomato sauce.
Polenta and mushroom terrine, fricassée of exotic mushrooms, white truffle oil.

Desserts:

Dark chocolate fondant, watermelon, black pepper tuille.
Honey roasted peaches, amaretti biscuits, crème fraiche.
Vanilla soufflé, white chocolate sauce.
Cinnamon and Amarula pannacotta, an apple and butter scotch cup.

33 STAY, OUR GUESTHOUSE RECEIVED TGCSA 3 STAR GRADING!



TOURISM GRADING COUNCIL
OF SOUTH AFRICA

GRADING CERTIFICATE

33 Stay Stellenbosch
Stellenbosch

CATEGORY

Guest House



Tourism Grading Council...putting stars where they belong
SMS "Star" to 31649 and give us your feedback.

Chief Executive Officer  Valid Until 28/02/2011

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Developing Tomorrow's Best Today.

