

Sydney, Australia May 2009

## Top Chefs Turn up the Heat with CIRA's Italian Winter Cooking Program

The Council of Italian Restaurants in Australia (CIRA), a collection of Sydney's best known Italian chefs including **Armando Percuoco**, **Lucio Galletto**, **Logan Campbell**, **Danny Russo**, and **George Pompei**; are heating up the CIRA Kitchen just in time for winter.



The Italian primos will present a sizzling calendar of hot new classes throughout June, July & August at the CIRA Cooking School, in Casa Barilla's world-class cooking facility - 4 Annandale Street, Annandale.

Based on much-loved regional Italian cuisine, the new classes will begin 13 June, showcasing the favourite dishes and authentic cooking methods of Australia's great Italian chefs. From heart warming 'Neapolitan Classics' by Mario Percuoco – Intermezzo; 'Lucio's Ligurian Kitchen' by Lucio Galletto – Lucios; to 'Bambini in Cucina' (kids in the kitchen) by Kate Connor – The Beresford; menus are geared for home cooks and food aficionados alike.

CIRA President Armando Percuoco is excited about presenting the new classes. "CIRA is committed to educating Australians about the huge variety of Italian cuisine on offer in many of Sydney's great Italian restaurants. More than cappuccino, pizza and pasta; regional Italian cuisine is so varied, and so exciting to learn about. And what better way than by joining classes hosted by some of the best practicing Italian-Australians chefs - who really know how to showcase their region," he says.

"We are also hosting two new 'Bambini in Cucina' kids cooking classes. It's important to fuel children with a love of good healthy food! Our classes will teach kids how to prepare Italian dishes from scratch in fun and exciting ways."

The School operates from Annandale's Casa Barilla culinary centre. It's a pleasure to cook in with an ultra-modern, purpose built, SMEG kitchen; luxurious hands-on cooking stations; sleek video viewing screen; and sexy Italian stone interiors.

The full CIRA winter timetable can be viewed online at [www.cira.com.au](http://www.cira.com.au); and booked by phoning Dani at CIRA on 0405 286 067. An information pack can be obtained by emailing [cira@cira.com.au](mailto:cira@cira.com.au). Corporate classes - ideal for team bonding, can also be arranged.

Costs are **\$75** (Demonstration class) or **\$60** (CIRA member), **\$115** (Hands On class) or **\$95** (CIRA member) and **\$30** for the children's classes. All hands-on classes include a sit-down Italian meal at class end.

The Council of Italian Restaurants in Australia (CIRA) is a not-for-profit organisation established in 2004 by twelve leading Italian-Australian restaurateurs for cultural and educational purposes; and to promote the values of Italian food in Australia.

### MEDIA ENQUIRIES CONTACT:

**Amber Forrest-Bisley**

cardinal@spin

M: 0405 363 817

E: [amber@cardinalspin.com.au](mailto:amber@cardinalspin.com.au)

**Kylie Edwards**

cardinal@spin

M: 0422 233 996

E: [kylie@cardinalspin.com.au](mailto:kylie@cardinalspin.com.au)

## CLASS TIMETABLE:

### JUNE

**13 June**, 10:00am  
**HO** - 'Cucina Povera',  
Armando Percuoco – Buon Ricordo

**23 June**, 6:30pm  
**D** - 'Neapolitan Classics',  
Mario Percuoco - Intermezzo

### JULY

**4 July**, 10:00am  
**HO** - 'Logan's Ligurian Experience',  
Logan Campbell – Lucio's

**14 July**, 10:00am  
**K** - 'Bambini in Cucina',  
Kate Connor – The Beresford

**14 July**, 11:30am  
**K** - 'Bambini in Cucina',  
Kate Connor – The Beresford

**28 July**, 6:30pm  
**D** - 'Lucio's Ligurian Kitchen',  
Lucio Galletto – Lucios

### Prices (incl GST)

Demonstration (D):	\$75	Member: \$60
Hands On (HO):	\$115	Member: \$95
Kids Classes (K):	\$30	

### Editors' Notes

Founding members include: Armando Percuoco (Buon Ricordo), Lucio Galletto (Lucio's); Giovanni Pilu and Marilyn Anecchini (Pilu at Freshwater); Beppi Polese (Beppi's); Norma and Marc Polese (Mezzaluna); Peter Zuzza; Vanessa Martin (Il Piave); Elio Cordaro (Elio's); John O'Riordan (Grappa); and Danny Russo (The Beresford). The foundation President is Paolo Totaro.

Current executive includes: Armando Percuoco (Buon Ricordo) – Il President; Lucio Galletto (Lucio's) - Treasurer; George Pompei (Pompei's Gelateria and Pizzeria) - Vice President; Marilyn Anecchini (Pilu at Freshwater) – Secretary; Giovanni Pilu (Pilu at Freshwater); Danny Russo (The Beresford Hotel); James Kidman (Otto Ristorante); Alessandro Pavoni (harbourkitchen&bar); and Janni Kyritsis (MG Garage)

### AUGUST

**1 August**, 10:00am  
**HO** - 'Una faccia una razza',  
Janni Kyritsis and Jonathan  
Barthelmeß - Coast

**8 August**, 10:00am  
**HO** – 'Modern Italian Food from the  
South',  
Danny Russo – The Beresford

**24 August**, 6:30pm  
**HO** - 'Hands-on Pizza',  
George Pompei - Pompei's

**31 August**, 6:30pm  
**D** - 'Neapolitan Flavours',  
Darren Taylor – Buon Ricordo

