Description:
This course is designed to offer a taste of Italian cuisine, to learn its terminology, expressions and some cultural points. All the recipes chosen are fairly simple, so you can easily attempt to make them by yourself at home. This course will be exploring the cuisine of different regions of Italy. The region chosen for these six weeks is Sicily. Everything is supplied; just bring yourself and a smile! Please wear closed in footwear.

<table>
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<th>Week</th>
<th>Content</th>
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| 1    | PATE DI TONNO (TUNA PATE)  
TONNO SOTT’OLIO (TUNA IN OIL) WITH CRUSTY BREAD  
PASTA CON PESTO ALLA TRAPANESE  
(pasta with tomato and almond pesto Trapani style) |
| 2    | POMODORI RIPIENI (STUFFED TOMATOES)  
TARTAR DI ACCIUGHE FRESCHE  
(tartare of fresh anchovies) |
| 3    | INSALATA PANTESCA (POTATO AND TOMATO SALAD)  
PASTA CON PESTO AL PISTACCHIO  
(pistachio and anchovy pesto) |
| 4    | PEPERONATA  
(capiscum with olive, anchovy and caper sauce)  
PASTA CON PESTO AI CAPPERRI E MANDORLE  
(caper and almond pesto) |
| 5    | POLPETTINE CON RICOTTA  
(lamb and ricotta meatballs)  
CAPONATA (eggplant, tomato, olive and caper relish) |
| 6    | TORTA ORNELLA  
(ricotta, almond and lemon cake)  
TORTA DI NOCI  
(walnut cake) |

(See location Map next page)
HOSPITALITY CENTRE MAP (Mirrabooka Senior High School, Nollamara Avenue, Mirrabooka)