

FROM OUR KITCHEN TO YOURS - WINTER MASTERCLASS

27 August 2020 | Australia

Video

As the weather cooled down in the South, we took some time at the start of Winter to prepare a new "*How-To Masterclass*", featuring a delicious thyme roasted chicken, with a winter mushroom risotto and roasted pear and rocket salad.

This recipe comes from our Melbourne office, and while unfortunately the City's vibrant and renowned hospitality scene remains closed as Victoria faces new restrictions, we were inspired by the European restaurants and bistro dining that line its famous laneways. Filmed just in time before lockdown, it is presented by Executive Chef, Brendan Rust, and he has curated this recipe that will surely provide a bit of classic home comfort, wherever you are.

The recipe is designed for any skill-level to cook and enjoy at home, and can be easily amended to either indulge for one, or increased to share with your family, flatmates and friends, with easy tips to include children in the kitchen, and also variations for dietary alternatives.

Every Chef relies on good tools, please click [here](#) to access the menu, recipe cards and a shopping list.

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