

# Menu

Each dish is designed to teach you something you can use far beyond the recipe.

## MONTH 1

### SPAGHETTI CARBONARA

Anyone can make carbonara. Few know how to use the egg to make it light. Get it right, and rich ingredients become something silky, subtle, and hard to stop eating.

### PAN-SEARED STEAK

Getting a great crust is just the start. The real skill is in showcasing the unique story of the cow — grass or grain fed, its ageing, cut — and letting it shine in the sear and the juices.

### FIRE-KISSED VEGETABLE STIR FRY

Think it's basic? The real challenge is drawing out two flavours from every veg — fresh, crisp and vibrant inside, deep wok-kissed char on the outside. It's anything but easy.

## MONTH 2

### PAN-FRIED SEA BASS

The test of a true cook. Perfectly seared skin that shatters like glass, and tender flesh that holds together, just — pan work doesn't get more precise.

### RISOTTO ALLA MILANESE

A masterclass in control. You'll learn how to extract starch for creaminess, not rely on dairy — and how to layer delicate flavour without overdoing it.

### AGLIO, OLIO E PEPERONCINO

Don't be fooled by the simplicity — this dish lives or dies by the flavour of the oil. Infuse it just right, and a few ingredients become something unforgettable.

## MONTH 3 AND MORE TO COME...

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