



Recipes, Reviews & Ramblings on Food

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Victor's Place

January 31, 2010

by James

This Saturday I spent four delightful hours at Victor's place. Well actually it's Victor and Jim's place and they run a business called [Victor's Food](#) from their apartment in the foodie enclave known as Danks Street in Sydney's Waterloo.



Hands on tuition at Victor's Food

Jim is the sales and marketing guy and Victor is the chef, food guru and restaurateur. For the 'Catch of the Day' class that I attended with a date and eight other foodies Victor was assisted by the amazing Wanitha Tanasingam an established food hero in her own right!

Victor's is one of the best cookery classes I have ever been to. Intimate begins to paint the right picture in the mind. The apartment is light and airy and the large open plan living space feels a little like a commercial kitchen without the ego and a little like a party venue. The experience itself is akin to being invited around to a chef's home a few hours before a dinner party at which you will be one of the guests and being told that you are going to be doing the cooking – then getting on with it.



The Foodies sit down and eat their creations

During the three hours of hands-on tuition we were guided through an array of global ingredients and food stories and created no less five dishes and with our basic cooking skills refreshed and refined along the way. The education piece that underpinned the passion for food illustrated by all involved on the day was accessible and informative too.



Ensalada Bacalao

We made and enjoyed

Ensalada Bacalao

Spanish Orange Salad (with Jicama)

Fresh Sardines with Chermoula

Malaysian Leatherjacket in Spicy Hot & Sour Sauce (and Ginger Rice)

Ocean Trout in Banana Leaf with Pepita Seed Recado



Leatherjackets in a spicy broth -
inexpensive and impressive

I'll be reliving all these dishes over the next couple of weeks, adding my own twist and reporting back on how they turned out.

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