

Courses Dates

JANUARY - JUNE 2018

ONE DAY COURSES

From 10.00am to 3.00pm

Glorious Game - *Sat 13th January - £160.00*

Never again be daunted by the idea of jointing, boning or stuffing, as we teach you all the preparation and valuable kitchen skills you need to get the most out of the seasonal fowl in your larder. Our chefs will soon have you skinning and jointing, plucking and drawing, curing and smoking a variety of game birds, turning them into hearty dishes at the end. You're guaranteed to leave with the knowledge, and the confidence to source and cook with the finest seasonal and sustainable game ingredients.

Modern Vegetarian – *Sun 14th January, Sat 14th April - £140.00*

This course is an ideal way of improving your vegetarian cookery or simply learning how to prepare meat-free dishes which are healthy and beautifully presented. We will teach you the skills to produce seasonal, mouth-watering meals with a modern touch, which are light and easy to prepare yet visually stunning and simply delicious.

Fantastic Fish – *Sat 20th January, Sat 31st March, Sat 16th June - £170.00*

For fish and seafood lovers and those who've never cooked fish alike, this course is a must as we take the fear out of fish preparation and cookery. Packed with practical advice and delicious recipes, the one-day fish course is an absolute must for fish lovers. You'll learn to create exciting shellfish dishes, work with subtle flavours, and cook fish in clever, inventive ways. You'll learn how to cook fish safely and skillfully, preserving its flavour and texture, so you need never feel intimidated at preparing a wide range of dishes from under the sea.

French Classics – *Sun 21st January, Sun 8th April - £160.00*

French cuisine is arguably the most revered on earth. There are many regions with their own specialty foods - on this course; we'll explore the full flavour cuisine of classic French dishes. You'll recreate the simple style of French cookery by learning how to perfect these classic dishes that will become firm favourites in your own kitchen.

Cooking for Family & Friends - *Sat 3rd February, Sat 21st April, Sat 30th June - £160.00*

Entertaining and everyday meals should be fun and simple, especially if you are short on time, but don't want to compromise on great food. During the day, we will share our knowledge and discuss the importance of organisation and planning ahead of time – a tip that chefs use to ensure that great tasting dishes can be produced quickly. Using the best seasonal produce you'll learn to create brilliant dishes that you will look forward to preparing – no matter how busy your day has been. Focusing on simple delicious ingredients, this course will give you a repertoire that is simple, nutritious and satisfying.

Indian Street Food - *Sun 4th February, Sat 5th May - £160.00*

Street Food is the best way to experience the true cuisine of a country and to discover what is eaten by the locals on a daily basis. If you adore spices and complex flavours, and would like to learn how to create Indian dishes t home, then this is the course for you. Under the guidance of our chefs they will take you step-by-step through each recipe, showing you lots of hints and tips such as making and frying curry pastes, cooking rice correctly and, most importantly, how to balance and temper the spices. At the end you can be confident you will be cooking delicious and authentic Indian dishes that truly reflect the spirit of this fascinating country.

Beginners: One Day Course – *Fri 9th February, Sun 10th June - £140.00*

If you always wanted to learn how to cook or refresh your existing skills, then what better way to start with our day course. You will be in a class of like-minded people who, like you, who want to learn the essential skills in the kitchen so they can cook with confidence. Cooking is a life skill and no matter what type of cook you are; traditional, natural talent or creative it can be easily learned if taught well. Our expert chef tutors will help you achieve more than you thought possible. The beginners' course is entirely hands-on and is designed to teach you the fundamental skills of cookery such as: basic sauces, cooking meat, fish and baking. It's not all heads-down cooking you'll be rewarded with downtime to savour your efforts. You will leave you with a new self-confidence, armed with a wealth of inspiration and talent to continue your journey and enjoyment of cooking delicious dishes at home

Italian Classics - *Sat 10th February, Sun 15th April - £160.00*

Perfect your pasta making, make authentic Italian breads, master classic risotto and finish it off with a delicious dessert - all in one day. You'll learn the approach to cooking simple, attractive dishes with Italian passion. At the end of the course you will be able to confidently replicate the dishes and techniques you have learned at home, giving you a foundation of core Italian cookery skills from which you can build a range of further dishes. So if you seriously love Italian food, or you're fascinated by Italy and its varied culinary styles... then join us on this journey as we cook dishes that reflect its diverse geography and culture.

Chef's Table Secrets – *Sun 11th February, Sun 27th May - £160.00*

We're known for our Chef's Tables and for the first time we are offering a fantastic opportunity to discover the innovative techniques of fine dining. The chefs are on hand throughout this 'foodie theatre' experience to discuss and explain the various preparation methods and cooking techniques. This unique day of hands-on culinary extravaganza will teach you the confidence and skills of recreating a stunning three course-tasting menu at home.

Baking Mad – *Sun 18th February, Sun 22nd April - £140.00*

This hands-on course is the perfect introduction to the world of baking. You will learn the techniques behind challenging and contemporary bakes, giving you the confidence to produce great results every time. You will have the chance to sample some of your creations and take the rest home to impress family and friends.

Artisan Bread – *Sat 24th February, Fri 20th April - £140.00*

There's nothing better like a fresh loaf of home baked bread, warm from the oven! Using the simplest of ingredients, you will learn the fermentation process and the different methods of bread making. Discover the satisfaction that baking your own bread can bring. We will introduce you to a range of flours and you will learn about using fresh and dried yeast to make a variety of dough's for different types of bread.

Mexican Fiesta – *Sun 25th February, Fri 8th June - £160.00*

Come and learn to make some amazing Mexican dishes! We'll take you on an adventure in preparing and tasting authentic and modern Mexican dishes. This introduction to Mexican cooking is one of our favourite courses bursting with hot, complex flavours enough to get your taste buds tingling! Once you've cooked your dishes you'll sit down to enjoy the delicious feast before taking home all the recipes so you can wow your friends with your amazing, authentic Mexican home cooking!

Flavours of Asia – *Sun 4th March, Sat 19th May - £160.00*

Asian cuisine is a true paradise for food lovers with a feast of flavours, textures and heady aromas. We will guide you on a journey showing you how easy it is to recreate these incredibly diverse and vibrant dishes for yourself at home, whether you're looking for inspiration to liven up midweek meals or to impress with confidence when entertaining.

Modern British - *Sat 17th March, Sun 13th May - £160.00*

Discover how to expertly prepare a range of British dishes, with a modern flair. We will provide you with skills that enable you to prepare an impressive selection of modern dishes using techniques that you can apply to countless other dishes. The course pays particular attention to chef techniques and presentation styles; taking your cooking to the next level and finishing your food with the 'wow factor'. Your newfound skills can be used at home to create delicious dishes, perfect for a special family meal or dinner party.

Seasonal Dinner Parties - Sun 25th March - £160.00

We've here to talk you through some of our favourite dishes, showing you how to cook a seasonal entertaining menu that will impress your guests with presentation, flavour and timing. We'll look at every stage focusing on key ingredients and preparation techniques that allow you more time entertaining rather than spending your time in the kitchen - with minimal effort and maximum effect! The course provides students with a delicious cooking repertoire, everything you need for a delectable dinner.

Barbecue Around The World - Sat 23rd June - £160.00

New to barbecuing or keen to learn new techniques and build your confidence – or perhaps wanting to barbecue something more interesting to enhance your menus? Our hand-on approach will teach you how to put the 'fire' back into your outdoor cooking and show you everything you need to know. We'll teach the skills on choosing and preparing the right meats, to creating the perfect marinades to smoking and grilling – using our Big Green Eggs. It's all about cooking with passion, great ingredients, having fun and delicious food.

Paella, Tapas & Sangria - Sun 24th June - £160.00

This hands-on class will instill you with the confidence to throw an amazing feast of tapas for your family and friends. Not to mention injecting your everyday meals with some Spanish flair. Tapas is all about variety, and we will be working our way through simple classic tapas to more complex traditional Spanish dishes, culminating in our own wonderful Tapas feast, enjoyed with a delicious glass of Sangria!

HALF DAY COURSES

From 10.00am to 1.30pm

Afternoon Tea – Fri 12th January, Fri 4th May - £95.00

Our Afternoon Tea course is essential for those who wish to master baking and pastry making. You will produce your own seasonal afternoon tea of delights such as biscuits, cakes and scones. Our team will guide you through a number of delicious recipes to ensure that you are the envy of your friends. At the end of the day, you will have plenty of treats to take away, so that others can enjoy your new found skills.

Quick & Simple Suppers – Fri 19th January, Fri 27th April - £95.00

Start the clock as we show you how to create delicious home cooked meals that can each be prepared quickly. Our chefs will share their tips and time-saving tricks to make it easy to plan and prepare a week's worth of cooking in advance. We will cover techniques, which will save time and improve your kitchen skills and cook a variety of delicious, quick dishes.

Gluten Free Cookery – Fri 26th January, Fri 11th May - £95.00

Whether you are a coeliac or just prefer to live a gluten free lifestyle, we'll prove to you that you can cook gluten free food that is easy to make, nutritious and above all, delicious.

Our half-day gluten free cookery course is a perfect introduction to gluten-free recipes. With a combination of hands-on cookery and demonstrations, we will teach you about gluten-free flours and healthy alternatives for food intolerances, and leave you inspired to create your own delicious free-from bread, cakes and other dishes at home.

Knife Skills – Fri 2nd February, Sun 6th May - £95.00

Being a good cook involves many skills but for us learning how to use a knife properly is essential. Well-honed knife skills reduce time and waste in the kitchen and produce more attractive dishes with improved texture and style. Learn to chop, slice and dice like a pro in this knife skills workshop. Focusing on vegetable and fruit preparation you will learn to use the correct knife with confidence. So, if you want to save time in the kitchen and perfect your julienne, batons and chiffonade, this is the class for you.

Scrumptious Soufflés – Fri 23rd February - £75.00

Soufflés never fail to impress, and this class will ensure perfect results every time. We will teach you to make a classic panade based soufflé, quick and easy meringue-based soufflés that can be baked from frozen as well as twice baked soufflés that can be made the day before and reheated. You will leave feeling confident that you can whip up a soufflé in minutes using just store cupboard ingredients.

Pasta, Risotto & Gnocchi – Fri 2nd March, Fri 25th May - £95.00

Enjoy a half day discovering the staples of Italian cooking. We will create light and fluffy gnocchi that you will fall in love with, master perfect pasta dough and create a mouth watering risotto. At the end of the course you will be able to confidently replicate the dishes and techniques you have learned at home, giving you a foundation of core Italian cookery skills from which you can build a range of further dishes.

Macaron Masterclass – Fri 9th March, Fri 22nd June - £75.00 (10am to 12.30pm)

Come and learn the secrets of making dainty and moreish macarons. This hands-on session will help you perfect macaron shells, crunchy on the outside and soft inside and a variety of fillings every time. You will leave the course with a box full of the macarons you've made. If you love baking and dream about making the perfect macarons, you will definitely want to attend!

Flavours of Morocco – Fri 16th March, Fri 18th May - £95.00

Nothing says 'exotic' like Moroccan cuisine. With some of the most colourful and flavoursome dishes you can imagine. We'll show you how to master the vibrancy of Moroccan cuisine in this tantalising hands-on class.

Our Chefs will ensure you have all the skills to be able to recreate everything you create with flair. With all the colours and complex flavours at the table, you're guaranteed to impress!

Perfect Steak – *Sun 18th March, Sun 17th June - £95.00*

A well-prepared steak is one of life's great pleasures! This course aims to teach all steak lovers how to cook the perfect steak for their tastes. Our chefs will guide you through every step of cooking a steak - from choosing the right cut, preparing, cooking, and assembling. We'll also teach you how to make a variety of sauces, such as Béarnaise, to the modern favourite; chimichurri. With a mixture of demonstrations and hands-on cookery, you'll discover how to cook the perfect steak every time!

Perfect Sauces – *Fri 23rd March - £95.00*

An essential introduction to sauce making, this half-day class will cover the fundamental principles and techniques behind a variety of classic and modern sauces. Cooking with the help of our expert chefs, you'll discover the difference between flour based, pan and emulsion, reduction and composite sauces, learning foolproof tips for culinary success. Once you've learnt these skills, you'll find so many favourite recipes become more accessible.

Flavours of the Middle East – *Sat 26th May - £95.00*

Fresh and colourful Middle Eastern food is full with soft spices and fragrant aromas. You will explore various cuisines as you produce an array of dishes using signature ingredients. Under the guidance of our chefs you will learn to cook a delicious menu. The dishes you'll cook have been carefully designed to be easily replicated at home, so that you can regularly infuse your evening routine with the distinctive flavours of one of the most exciting cuisines of the moment.

Mediterranean – *Fri 15th June - £95.00*

Take this exciting food journey to explore the rich flavours, spices and cookery from Spain, Greece and beyond. Our chefs are on hand to guide you through a number of colourful and flavoursome dishes. These exciting and subtle foods are simply wonderful and you can cook them again and again at home as they are as simple to prepare and make as they are delicious.

JUNIOR, TEENAGE AND FAMILY COURSES

Junior Gourmet (8-12) - *Wed 14th February, Wed 4th April, Wed 30th May - £59.00*

We know that some of you would love to get your young ones into the kitchen, so why not bring them along to one of our 'Junior Gourmet' workshops. We're passionate about introducing real food and real cooking to educate and inspire the younger generation and that's why we've specially designed this course for them. They'll be taken on culinary journey from their own, fully equipped workstation and own ingredients to produce a two course meal focusing on a healthy and balanced diet. Our young chefs will eat some of their creations in class and take some of their culinary delights home to share with the rest of the family. They will also receive a recipe booklet so dishes can be easily replicated at home.

Teenage Gourmet (13-17) - *Thurs 15th February, Thurs 5th April, Thurs 31st May - £59.00*

We know that some of you would love to get your young ones into the kitchen, so why not bring them along to one of our 'Teenage Gourmet' workshops. We're passionate about introducing real food and real cooking to educate and inspire the younger generation and that's why we've specially designed this course for them. They'll be taken on culinary journey from their own, fully equipped workstation and own ingredients to produce a two course meal focusing on a healthy and balanced diet. Our young chefs will eat some of their creations in class and take some of their culinary delights home to share with the rest of the family. They will also receive a recipe booklet so dishes can be easily replicated at home.

Mexican Street Food for Teens – *Fri 13th April - £75.00*

In this hands-on class, 12 - 17 year olds will learn to make some amazing Mexican dishes! We'll take you on an adventure in preparing and tasting authentic and modern street food dishes. This introduction to Mexican cooking is one of our favorites, bursting with flavour enough to get your taste buds tingling! Once you've cooked your dishes you'll sit down to enjoy the delicious feast before taking home all the recipes so you can throw a Mexican feast for your family.

Baking Gourmet (8-13) – *Fri 16th February, Fri 6th April, Fri 1st June - £59.00*

We know that some of you would love to get your young ones into the kitchen, so why not bring them along to one of our 'Baking Gourmet' workshops. They will be introduced to a selection delicious baked treats. Featuring both simple and intricate baking techniques. This hands-on baking workshop is the perfect introduction to the world of baking. Our young chefs will eat some of their creations in class and take some of their baked delights home to share with the rest of the family. They will also receive a recipe booklet so dishes can be easily replicated at home.

Cooking with Your Family (8-16 years) - Sat 17th February, Sat 7th April, Sat 2nd June - £160.00

This fun and an enlightening day of cookery is ideal for a half term activity, as we know that some of you would love to get your kids into the kitchen! So why not spend some quality time together with your favourite youngster learning to cook some delicious treats and family favourites. You are guaranteed to leave with new tricks to replicate in your own kitchen!

Cooking with Your Family Chocolate Masterclass – Sun 11th March - £160.00

This fun and an enlightening day of chocolate making is a wonderful opportunity for parents and children to join us together at the Cookery School for a fun-filled day. You can expect lots of fun and indulgent delights and most importantly a selection of delicious, inspiring recipes for you to enjoy creating together back at home. You'll learn how to work with chocolate from an expert Master Chocolatier, Andrew Thwaite. He will guide you through the skills needed to master the art of chocolate making, producing your very own chocolate treats.

- An Introduction to chocolate with detailed tastings
- Learn the differences between chocolate and couverture
- Learn how to temper chocolate correctly
- Learn how to produce a ganache using the caramel method, cream and fruit puree bases
- Learn how to use flavours and match flavours with chocolates
- Learn how to produce and dip hand made truffles and decorate using a variety of methods
- Produce a selection of chocolate truffles, lollies, decorated bars and Mendiants

ROSEMARY'S DAY COURSES

British Classics - Sat 3rd March - £245.00

With Rosemary's gutsy, straightforward and traditional approach to cooking, Rosemary Shrager will showcase a variety of her favourite classic British dishes over one day. Packed with reassuringly humble recipes, made from staple ingredients that are simple, affordable and perfect for family cooking. She will charm and cajole you as she teaches, demonstrates and enthuses about great British cookery.

The Real Taste of India with Rosemary - Sat 24th March – Sun 1st July - £245.00

During her time filming 'The Real Marigold Hotel' for BBC, Rosemary Shrager found herself drawn to the spiritual life of India, one of calmness and acceptance. Rosemary will share her recipes on how food and culture contribute to the healing power of India. If you adore spices and complex flavours, then this is the course for you. At the end you can be confident you will be cooking delicious and authentic Indian dishes that truly reflect the spirit of this fascinating country.

Chocolate Masterclass with Rosemary Shrager and Andrew Thwaite – Sat 10th March - £245.00

Chocolatier Andrew Thwaite has been enriching people's lives with chocolate for more than 20 years. Working with Barry Callebaut, the world's largest manufacturer of chocolate and cocoa. He trained and has since worked with many of the world's finest chocolatiers. Over the years, Andrew has made everything from large showpieces to bespoke chocolate ranges and become well known for creating innovative flavour combinations as well as his delicious signature milk chocolate. Andrew will guide you expertly through the skills needed to master the art of chocolate making, producing your very own chocolate treats.

- An Introduction to chocolate with detailed tastings
- Learn the differences between chocolate and couverture
- Learn how to temper chocolate correctly
- Learn moulding techniques including shell moulding
- Learn how to produce a ganache using the caramel method, cream and fruit puree bases
- Learn how to use flavours and match flavours with chocolates
- Learn how to produce and dip hand made truffles and decorate using a variety of methods
- Learn various decoration techniques to include cocoa butter spraying, use of transfers, lustres and colours
- Produce a selection of moulded chocolates and one Easter egg on a decorative base, using the techniques shown to decorate it as desired

Bakes, Cakes & Puddings – Sat 12th May - £245.00

Following Rosemary's popular book "Bakes, Cakes & Puddings" You can now come and learn first hand how to create these amazing recipes. With a few perfect recipes in your repertoire, you can master any dish and create many more. Rosemary Shrager's Bakes, Cakes & Puddings day course makes it easy to understand and cook classic tried-and-tested recipes perfectly every time. From rye sourdough bread and ginger biscuits to fig, honey & walnut tarts and classic black forest gateau, Rosemary will guide you effortlessly through every step of the way, and in no time you'll have the confidence to create perfect sweet and savoury treats for every occasion.

French Classics - Sat 9th June - £245.00

Be inspired by Rosemary's love of French cuisine and learn the skills needed to create a selection of delectable sweet and savoury French Classics, ideal for a dinner party. Be prepared to roll up your sleeves with Rosemary at the beginning of the day to make classic French bread, after which she will show you how to make a delicious main course, followed by a beautiful dessert. Rosemary's course is ideal for food lovers who want to explore fine French cooking. Discover skills of balancing flavour, learn essential classic cooking techniques to dazzle family and friends, and most importantly, have fun while creating your dishes. After all your hard work, you'll sit down with your fellow students to enjoy everything you have made, along with a well deserved glass of wine!

ROSEMARY'S WEEKEND COURSES

AFP British Dishes Weekend - Sat 27th & Sun 28th January - £395.00

With Rosemary's gutsy, straightforward and traditional approach to cooking, Rosemary Shrager will showcase a variety of her favourite classic British dishes over one weekend. Packed with reassuringly humble recipes, made from staple ingredients that are simple, affordable and perfect for family cooking. She will charm and cajole you as she teaches, demonstrates and enthuses about great British cookery.

AFP French & Italian Weekend - Sat 28th & Sun 29th April - £395.00

Rosemary's innate love of French and Italian cuisine is unquestionable. So if you seriously love great food, or you're fascinated by France and Italy and their diverse culinary styles... then join us on this journey. You will be exploring dishes that reflect both the diverse geography and culture of two much loved nation's cuisines. You will be able to confidently replicate the dishes and techniques you have learned at home, giving you a foundation of core French & Italian cookery skills from which you can build a range of further dishes.

CHEF'S TABLE

Putting the fine into fine dining, at Rosemary Shrager's Gallery Kitchen you and your guests will be in for an evening of culinary excellence, tongue-tingling flavour combinations and incredible cooking demonstrations from masterful head chef's! The evening will begin with a cold, crisp glass of bubbles, the perfect accompaniment to delicious canapés. Then the demonstrations will begin, allowing you to learn all about the local seasonal ingredients that make up the decadent five course tasting menu you're about to tuck into. With a menu that is constantly updated to ensure that every ingredient used is the best produce available there is always something new and exciting to try out! The menu changes weekly to reflect the best produce on offer, so there's always something exciting to try!

Allergies and Intolerances We are happy to make adjustments where possible. Some classes are however unsuitable for people with particular intolerances – where the menu would need to be completely different. Please call the school to discuss any relevant allergies with a member of staff. We must speak to you before your visit if you have a severe allergy, mild allergy, severe dietary intolerance, or are unable to eat any meat or animal products.

Using a voucher to pay for this course? Vouchers can't be redeemed through our online booking system, so please call our bookings team on [01892 528700](tel:01892528700), thank you.