

Cookery Class Choice Voucher for One Locations and Choices:

Half Day Indian Cookery Course for One

Learn to cook authentic Indian dishes from scratch with a hands-on cookery course at this fun and friendly cookery school in London. In groups of up to six people you will learn how to make five different dishes, with enough food to take home. You can choose from a variety of set menus including Curry in a Hurry, Dinner Party Group Class or Vegetarian Cooking. All ingredients are supplied so all you need do is the cooking!

Your experience begins at 10.00 am. During your half-day cookery lesson, you will make five authentic Indian dishes from one of a variety of set menus including Curry in a Hurry, Dinner Party Group Class or Vegetarian Cooking. The lesson begins with a questionnaire to determine your culinary skill level and preferences. Then it's into the kitchen for the hands-on part of the experience. At the end of the lesson, you will be able to take your curry home to share with friends and family.

Location:

- Greater London (London) – Edgware

Important Information:

Your voucher is valid for ten months for one person. Courses run on selected weekdays and weekends. The course lasts for around 2 ½ to 3 hours and the maximum group size is six people. Please inform the supplier upon booking of any dietary or medical requirements/conditions relevant to the day. Minimum age is 16.

Saturday Morning Thai Demonstration Cookery Class

Join Pat Chapman, celebrity chef, author of the Thai Restaurant Cookbook and consultant for Blue Dragon- Britain's premier Thai ingredient specialist, for a Saturday morning workshop in the art of creating Thai food. Joined by his wife, Dominique, the pair will show you all the tips, tricks and kitchen secrets you need to know to prepare the perfect, mouth watering Thai meal.

With tasting opportunities and plenty of chances to ask questions - all you need to bring is an open mind, and an empty stomach.

After a welcoming tea or coffee, you'll be introduced to the authentic fresh herbs and ingredients which will make your Thai food so deliciously fragrant, and as the morning proceeds you'll learn tricks, tips and Thai kitchen secrets. Pat's chef wife, Dominique, will show you some vegetable cutting techniques and how to make green curry paste from scratch, whilst Pat demonstrates his way with noodles. The pair will then cook delectable Thai dishes which will serve at least six people. At the end of the course you will enjoy a tasting plate of all of the dishes demonstrated on the day. Please note: this experience is not suitable for those who are allergic to seafood or fish.

Location:

- Hampshire (South East) – Hindhead

Important Information:

Your voucher is valid for 10 months for one person. No previous experience is necessary. The course is held in a large, modern airy venue near Haslemere; ample parking facilities are available. The classes start promptly at 10am and conclude at approx 1pm. Classes run on selected Saturdays throughout the year. The course is for a minimum of 12 people and a maximum of 18. The course must achieve the minimum number of participants, if dates are re-scheduled you will be given the opportunity to attend another date. Please advise at the time of booking of any food allergies and if a vegan or vegetarian option is required, this experience is not suitable for those who are allergic to seafood or fish. All dates are subject to availability.

One Day Food Smoking Course for One

A great one day food smoking course, this experience is a practical, hands-on introduction to smoking your own food! The course covers the basic theory of food smoking including both hot and cold smoking. Throughout, you will learn how to construct and use a cold smoker, how and where to source your wood, brining and salting salmon, producing smoke, the principals of combustion and so much more. You will smoke six types of food including smoked salmon, and you'll even get to hot smoke a trout - which, I'll bet, is something you never thought you'd be able to say to anyone.

When you arrive at the venue you will be greeted with a cup of tea or coffee. You'll start your day with a health and safety briefing and then look at the basic principles of food smoking and the components of a smoker. You'll then assemble a smoker and prepare the food you'll be smoking. Participants are expected to get involved in some simple food preparation. Aprons are provided. While the food is smoking you'll take a look at the different methods for generating smoke and the different types of wood used for food smoking. You will get a chance to sample some of the 14 different woods and enjoy their characteristics. You will also learn how to hot smoke a trout, smoke almonds and produce the most fantastic smoked salmon you have ever tasted.

There will be a break for lunch, where you can enjoy some homemade soup and bread with some smoked accompaniments. Throughout the day you will sample all the food you smoke and get a chance to take some home with you at the end of the day (if there's any left).

As a course delegate you will receive a link via email to download a 29 page booklet on food smoking and a link for you to download a complete set of detailed engineering plans for a food smoker.

Location:

- Buckinghamshire (South East) - Milton Keynes

Important Information:

This voucher is valid for 10 months for one person. Courses take place on selected Saturdays between 10am and 4.30pm. Participants must be over 16 years of age. Smoking food can at times be a smelly business and you may be exposed to wood smoke so don't wear your best clothes. Parts of the course are outside in the open so ensure you wear appropriate clothing for the weather on the day. Lunch provided consists of homemade soup and is suitable for vegetarians. If you are interested in taking food smoking up as a hobby your host has a range of wood dusts, chips and smokers available on site for you to purchase.

Full Day Cookery Course for One

This brilliant cookery day takes place in the homely Granary Kitchen and involves hands on participation in a relaxing environment. Each class has a different area of focus ranging from meat to fish, and vegetarian dishes to desserts so you can choose a class that suits you! At the end of the day you'll sit around the dining table and tuck in to the freshly prepared food you've made.

Upon arrival at the venue you'll be offered a delicious coffee as you make yourself at home on the sofa. Your day will consist of preparing, cooking and eating a variety of different dishes from a range of food groups. Each class will have a specific focus ranging from meat to fish, vegetarian food to desserts, so you can select the class that interests you most. You'll finish your day gathered round the dining table tucking into the fruits of your labour.

Location:

- Hampshire (South East) – Lymington

Important Information:

This voucher is valid for 10 months for one person. The minimum age for the experience is 16. This experience is available on Monday 2nd April 2012 (Meat), Monday 14th May 2012 (Desserts/Pastries), Monday 21st May 2012 (Vegetarian). Monday 26th March (Bread), Monday 2nd April (Meat), Monday 16th April (Fish and Shellfish), Monday 14th May (Deserts and Pastries), Monday 28th May (Soup, Bread & Dressings). All dates are subject to availability.

All About Cookery Course at L'atelier des Chefs

Discover how to prepare mouth-watering, seasonal and delicious food with this cookery course at the prestigious L'atelier des Chefs school. This two hour cookery lesson crams in as much cooking expertise as possible, and you'll be guided through the whole process by a highly regarded professional chef. You'll learn new techniques that are sure to impress friends and family, and after your lesson you'll be able to taste your creations with half a bottle of wine. You'll also receive an apron to take home.

You can find out how to create a number of delicious dishes with this cookery lesson at L'atelier des Chefs. The classes available change throughout the year, so it's completely up to you what you want to learn how to create. You'll spend 2 hours in the class, and during this time you could learn how to create your own fresh pasta, a variety of different sauces, or maybe how to make 4 different types of macaroons. You could even choose to focus on one principal ingredient or type of cuisine – for example Greek food, Fish, Mushrooms or perhaps even Gastropub classics! You will even get to try your creations after your lesson. During your experience you will be treated to half a bottle of wine, and you'll even receive a L'atelier des Chefs apron to take home with you!

Location:

- Greater London (London) - Oxford Circus
- Greater London (London) - Saint Paul's

Important Information:

Your voucher is valid for 10 months for one person. Please have your voucher to hand when you contact the school to arrange a date for your experience. This voucher entitles you to a two hour "All About..." cookery lesson, at the end of which you will dine on the meal that you have prepared. You will receive half a bottle of wine with your meal, as well as an apron to take home. Experience times and food prepared will vary depending on the day of your experience - please check when booking. Please note that classes are only bookable up to 28 days in advance and must be booked via the supplier's website. All dates are subject to availability. Participants must be over 18.

Full Day Breadmaking Course with Brompton Cookery School

Learn tasty recipes and the top techniques to making heavenly loaves of fresh bread that you can try out time and time again in your own kitchen! This is a hands-on class which will help you master the art of making the perfect loaf. You'll use the finest ingredients; top quality flours and grains to produce a wide variety of fresh and tasty loaves. A cup of coffee will be served upon arrival and you'll receive a delicious two course lunch throughout the course of the day. As well as the breads you have made throughout the day you can take home the recipes and skills you've picked up throughout the class.

Upon arrival you'll receive a lovely cup of coffee before settling down to learn the art of great breadmaking. You'll use top quality ingredients, flours and grains and learn how to create a variety of types of bread throughout the course of the day. You'll have a break for lunch in which you'll be served a light two course lunch with a complimentary glass of wine. At the end of the day you can take home the breads you've made as well as all the tips and techniques you've picked up throughout the day - a gift that you can use forever!

Location:

- Shropshire (Midlands) – Shrewsbury

Important Information:

This voucher is valid for 10 months for one person. This experience includes one full day breadmaking class with a cup of coffee, a light two course lunch and a glass of wine. The minimum age for this experience is 18. All dates are subject to availability.

Artisan Pork Pie and Piccalilli Course For One

Create your own authentic artisan pork pie under the guidance of an expert pie maker! This enthralling course will give you hands-on experience of pie preparation, working with the meat and understanding how the use of other meat cuts or spices will change the taste of the pie. You will also learn how to create great hot water crust pastry for your pie, and prepare it with a side of farmhouse piccalilli too. An appetising Peak District Ploughman's Lunch is included, as is a useful galvanised pie tin to take your new creation home in!

Upon arrival you will enjoy an introductory coffee and artisan biscuits. The day starts with hands-on experience of preparing meat pie fillings, as well as the hot water crust pastry you will need to make your artisan pork pie. The pie maker will reveal how you use different meat cuts and flavour to make a pie fit for any occasion. Your tutor will also show you how to make farmhouse piccalilli, the perfect accompaniment to pie. A Peak District Ploughman's Lunch will be provided, and at the end of the experience you will leave with your own freshly baked artisan pork pie along with your own galvanised pork pie tin to keep and use for your own future pie baking, together with a jar of farmhouse piccalilli made to your tutor's family recipe.

Location:

- Derbyshire (North) – Bakewell

Important Information:

Your voucher is valid for ten months. This package is for one person. This class takes place on selected Sundays only, from 11:00am until 3:00pm. This experience includes a light Peak District Ploughman's Lunch. All bookings must be made in advance and all dates are subject to availability.

African Cookery Class for One

You can discover the vibrant, exciting and delicious flavours of Africa with a fun and fascinating cookery class. Suitable for cooks of all levels and abilities, this voucher gives you the chance to choose from a variety of classes covering traditional dishes from across Africa – including vegetarian cuisine from East Africa, aromatic Tagines from Morocco and Tunisia and mouth-watering Nigerian food. Whichever course you choose you'll receive friendly and expert tuition, and you'll receive recipe cards so that you can carry on cooking at home!

These classes are suitable for cooks of all levels and abilities and are a great way of discovering the exciting tastes of Africa. You'll receive expert tuition throughout your class, and whichever class you choose you'll receive recipe cards to take home, as well as a glass of wine to enjoy with your meal. You will be able to choose one of the following classes:

East African Veggie Delights

This class explores the wonders of vegetarian food from East Africa, including Kenya, Ethiopia and Uganda. With their vibrant ingredients and diverse spices, these veggie dishes are a delightful treat. *Typical dishes include:* Mbazi wa nazi (Pigeon peas cooked in a Kenyan-style spicy coconut sauce), Shiro Wat (Ethiopian lentil stew) and Kenyan chapattis.

Taste of Nigeria

This class is a fantastic opportunity to learn how to combine authentic ingredients to create mouth-watering Nigerian flavours. This course also focuses on using traditional techniques of cooking as well as offering an insight into modern methods. *Typical dishes include:* Nigerian-style jollof rice, Egusi soup with pounded Yam and Akara (Nigerian black eye bean fritters).

Tasty Tagines

This course uncovers the delights of authentic tagines from Morocco, Tunisia and Algeria, exploring the fragrant, and exotic flavours of North Africa. *Typical dishes include:* Lamb Mrouzia tagine, Chicken and preserved lemon tagine and Khobz (Moroccan bread).

Spicing Up Chicken

This class explores the delicious chicken recipes that can be found across Africa, touching on authentic cuisine from Ghana, Morocco, Tanzania and Congo - countries that are not celebrated enough for their delightful spices and herbs. *Typical dishes include:* Poulet Yassa (Senegalese style lemon and onion chicken), Mozambican Piri Piri Chicken and Pepper chicken (Sierra leonian chicken in a peanut and lime sauce).

Location:

- Greater London (London) – London

Important Information:

Your voucher is valid for 10 months for one person. Please note that classes run on the following dates only: East African Veggie Delights: 5th May 2012 2-5pm; Taste of Nigeria: 12th May 2012 2-5pm; Tasty Tagines: 7th April 2012 2-5pm and 26th May 2012 2-5pm ; Spicing up Chicken: 21st April 2012 2-5pm and 19th May 2012 2-5pm. Minimum age for participants is 18 years. All dates are subject to availability.

Pizza Making Course for One

With an expert chef on hand to teach you, this wonderful cookery course will have you making your own tasty pizza from scratch in no time at all! Start the day with an introduction from the chef and drinks before watching an informative demonstration of how to create dough. You'll then create your own, following a recipe guide you can take home. In addition to your newfound mastery of pizza, you will be shown how to make side dishes like Italian salad and dough balls. At the end of your lesson, sit and enjoy a meal with beer or wine, and a tea or coffee too. Bellissimo!

Your pizza making course begins with tea/coffee and biscotti, and the chef will give you a briefing and a menu of what you will prepare. You will be shown how to prepare pizza dough before making your own - you are then able to make your own pizza from 'dough to design'. In addition you will be taught how to make focaccia (Italian bread), either dough balls/grissini or something similar, an Italian salad and dessert. At the end of the lesson everyone sits down together to eat, and wine or beer will be served with the meal. Tea and coffee will also be offered at the end of the meal. You will also receive a recipe pack to take home.

Location:

- Greater London (London) - London

Important Information:

Your voucher is valid for ten months. This package is for one person. Minimum age for this experience is 18, though younger people may be permitted if accompanied on the course by an adult. The day time course runs from 10:00am to 2:00pm, and the evening course is from 6:30pm to 9:30pm. These courses run once per month and alternate between weekdays and weekends. Please let the supplier know if you have any special dietary requirements. Bookings must be made in advance. All dates subject to availability.