

## **Ultimate Cookery Course Choice Voucher for One Locations**

### **Ultimate Cookery Course Choices:**

#### ***Full Day Cookery Class with Chef Nigel Brown***

You can take your pick from a range of fantastic one-day courses tailored to cover particular skills and food genres, including courses such as Italian, Meat Poultry and Game, Fish and Shellfish, Hand Raised Pies Pates and Terrines, Pudding and Pie, Chocolate and Sugarwork, East Meets West, Know Your Knives and the brand new Saturday Workshop. These intimate, specialist group sessions will show you a new trick or two at the very least!

One day courses start at 10.00am. Upon arrival you will be served coffee and biscuits and given an introduction, before moving to the kitchen to begin your hands-on class with Chef Nigel Brown. Refreshments will be served throughout the day. The package includes lunch with wine. You will also receive a recipe booklet and suitable containers to take home your work with you to share with family or friends, as well as the loan of an Academy apron for the day. The day ends at approximately 3.30 -4.00pm.

#### **Location:**

- Lincolnshire (Midlands) - Barrow upon Humber

#### **Important Information:**

Your voucher is valid for 10 months. This voucher entitles one person to attend a full day course. Courses run on selected weekdays throughout the year. Courses are suitable for anyone over the age of 18 and no previous experience is necessary. The course itinerary is intended as a guide only and subject to change without notice. You are advised to book well in advance to avoid disappointment as course places fill very quickly. There will be a maximum of 8 participants per course. Please advise of any food allergies or special dietary requirements upon booking. Once booked, dates are non refundable and non exchangeable. All courses are hands-on but no experience is necessary. There is a maximum class size of 8 at all courses to ensure you get the individual attention you deserve.

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#### ***One Day Indian Cookery Course in Hertfordshire***

Take the heat out of the kitchen and have fun learning to cook. You will prepare a range of everyday Indian dishes from korma to party canapés. There will be hints and tips throughout the session on how to work with spices, marinate food and provide low fat options to tickle those taste buds and keep your friends coming back for more. So put your pinny on, share a glass of something with friends and enjoy cookery Indian-style.

Your full day session includes:

- Unlimited wine and drinks throughout your stay
- A comprehensive herbs and spice trail - with full tasting session

- A complimentary set of kitchen measuring spoons
- A full lunch is provided
- An introduction to The Saffron House Cooking Academy
- Prepare ingredients
- Get stuck into cooking a range of canapés, mains and desserts
- Eat or take away the dishes you have prepared

**Location:**

- Hertfordshire (South East) – Rickmansworth

**Important Information:**

Your voucher is valid for ten months. Cookery courses are available on selected dates and run from 10:00am until 4:00pm. Please note that this course is subject to availability - please enquire on booking. Light weight clothing is recommended. Sensible, covered shoes with a good grip must be worn at all times. Only 6 delegates per class.

***Sushi Workshop for One at Your Sushi Cookery School***

This fun and fascinating experience is a terrific treat for all sushi lovers. Suitable for beginners and enthusiasts, this hands-on sushi making lesson gives you the chance to learn a variety of techniques and tips from an expert sushi chef, in a relaxed and friendly class. You'll receive plenty of one-to-one tuition during your experience, and you'll be able to take home all the sushi you create, as well as an Ultimate Sushi Starter Kit, DVD and Ebook.

Your two hour class will be led by a professional sushi chef, who will teach some of the tips and tricks of the trade in a fun and relaxed atmosphere. You'll receive a lot of one-to-one tuition from the chef and will be able to use a large variety of ingredients including top quality raw fish and non-fish/vegetarian ingredients - so the Sushi you will create will be authentic and of high quality. **What you can expect to learn:** Brief history of sushi The art of preparing and cooking sushi rice The tips and tricks for sushi making at home Techniques: Hosomaki, Futomaki, Uramaki / California rolls Presentation skills After the class you will go home with a Bento box filled with Miso soup, Wasabi, ginger, soy sauce, chop sticks, and all the sushi that you will have made during the class. You will also receive the Ultimate Sushi Starter Kit - worth £49 - as well as a DVD and 25 page Sushi making Ebook.

**Locations:**

- Avon (South West) – Bristol
- Glamorganshire (Wales) - Cardiff
- Greater London (London) - London
- Greater Manchester (North) - Manchester
- Strathclyde (Scotland) - Glasgow
- West Midlands (Midlands) - Birmingham
- West Sussex (South East) - Brighton

- West Yorkshire (North) – Leeds

**Important Information:**

Your voucher is valid for 10 months for one person. Classes run on Saturdays and Sundays only. Pre-booking is essential. Sushi prepared will vary every lesson and vegetarian options are available. The course is suitable for people with all levels of cooking ability. There is no specific minimum age, however, under 16s must be accompanied by a participating adult. All dates are subject to availability.

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***Grande Cuisine Cookery Masterclass at L'atelier des Chefs***

Learn from the best with a masterclass in preparing exquisite contemporary cuisine from the prestigious L'atelier des Chefs school of cooking. With intimate, in-depth tuition from an esteemed professional chef, you'll be instructed in the art of cooking seasonal, flavoursome dishes made from fresh, quality ingredients. After each dish you'll enjoy the fruits of your labour, as you sit down with the other participants and tuck in to your hard work! You'll receive half a bottle of wine to enjoy during your experience, as well as an apron to take home.

You can hone your cookery skills under the guidance of the expert chefs at London's L'atelier des Chefs with this amazing masterclass. You'll spend 4 hours learning delicious and often intricate recipes with the chef, cooking and then eating each course. No particular skill or prior experience is necessary, as with all of L'atelier des Chefs classes, though you will learn some amazing new skills. You'll be able to spend time with one of the chefs and focus on a specific cuisine and cookery style while learning specialised culinary skills. 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!

**Locations:**

- 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 four hour "Grande Cuisine" cookery lesson, during which you will dine on the courses that you have prepared. You will also receive half a bottle of wine, 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.

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### ***Cookery Course at the Angela Malik Cookery School***

Based in the heart of bustling West London, the Angela Malik New Flavours of the Eastern World Cook School offers an amazing Asian cookery experience. Whether an enthusiastic beginner or a more confident cook looking to advance your skills, the courses will demystify the art of South East Asian food.

Your day begins with coffee, introductions and a briefing after which your cooking will commence in the professional catering kitchen. You will prepare a number of dishes to eat with your fellow students or take home to your friends and family. For the final course an accompanying wine will be served. There will be a maximum of 15 other participants attending the class so you will receive plenty of individual attention.

#### **Location:**

- Greater London (London) – Acton

#### **Important Information:**

Your voucher is valid for 10 months. Pre-booking is essential. Please see the agenda for the dates and subject of forthcoming courses. Courses run from 10:00am until 2:30pm. Class sizes are restricted to a maximum of 16 students. Courses include all ingredients, tasting, refreshments, recipes and notes to take home and lunch you will have prepared with wine.

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### ***Cookery Course at Swinton Park***

Spend a morning learning all the skills required to produce a delicious meal. From hands-on activities to impressive demonstrations, you'll leave this experience with vastly improved knowledge of cooking and food. These morning courses culminate in a delicious late lunch, served at around 2pm.

These courses start at about 9.30 am, finishing with a delicious late lunch at 2 pm. Your course will combine hands-on cooking with brilliant demonstrations by your instructors to give you the ideal learning experience. There will be up to 14 guests per course. Available courses include: \* Dinner Parties \* Food of Love \* Farm to Feast – these include masterclasses on lamb, beef, pork and curing, game, and poultry. \* Garden food with talk and tour from Susan Cunliffe-Lister \* Festive Fare

#### **Location:**

- North Yorkshire (North) – Ripon

#### **Important Information:**

Your voucher is valid for ten months. You are free to contact the venue to book your experience, using the booking information supplied. Please note that availability for this package is limited and not all courses will be available at all times. Partners are welcome to join guests for lunch at a charge of £20 – please inform the supplier at the time of booking. There will be a maximum of 14

participants on the day. The minimum age for this experience is 18. Accommodation is available at an extra charge – please enquire when booking.

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### ***Cooking Experience Day (Weekend)***

This is a hands-on course and is designed to be great fun and suitable for anyone. You will leave a more confident cook, having been shown new techniques and tips for making impressive entertaining easy. Your dinner parties will never be dull again!

Courses available include:

- Mediterranean Cooking
- Seafood Extravaganza
- Vegetable Extravaganza
- Italian Cooking
- Mixed Oriental Cooking
- Baking, Pastries and Delicious Deserts
- French Provincial Cooking
- And many more...

First you will discuss course contents and any special cooking requests to add to the course. Then it's hands on cooking, eating and wine throughout the course. The course includes ingredients, full tuition, cook's tips and techniques, drinks on arrival, course folder with recipes and notes and food throughout the day.

#### **Location:**

- Suffolk (South East) - Ipswich

#### **Important Information:**

Your voucher is valid for 10 months. This course is for one person, on a Saturday or Sunday only. The courses start at 10am and ends at 5pm. Minimum age for this experience is 18 years, and there will be up to 10 people on the course with you.

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### ***Meat, Poultry and Game Galore Cookery Master Class***

This meaty course is something to really get your teeth into! Experience a whole host of savoury dishes to cook and taste as you join celebrity Chef Nigel Brown for this one day cookery masterclass. You will cover a of dishes, learning essential techniques from evisceration (in season) to presentation. Learn how to check meat for quality, find out how to portion poultry professionally and get helpful hints on cooking methods for fantastic results every time. You will also prepare an evening meal to take home with you.

The class begins at 10.00am. Upon arrival you will be served coffee and biscuits and given an introduction to meat, poultry and game, before moving to the kitchen to begin your hands-on class with Chef Nigel Brown. Refreshments will be served throughout the day. The package includes lunch

with wine. You will also receive a recipe booklet and suitable containers to take home your work with you to share with family or friends, and the use of an Academy apron for the day. The day ends at approximately 3.30pm-4.00pm. There is a maximum class size of 8 to ensure you get the individual attention you deserve.

**Location:**

- Lincolnshire (Midlands) - Barrow upon Humber

**Important Information:**

Your voucher is valid for 10 months. This experience is for one person. You must pre-book a date for your experience. Courses run on selected weekdays throughout the year. Courses are suitable for anyone over the age of eighteen and no previous experience is necessary. The course itinerary is intended as a guide only and subject to change without notice. You are advised to book well in advance to avoid disappointment. There will be a maximum of 8 participants per course. Please advise of any food allergies or special dietary requirements upon booking. Once booked, dates are non refundable and non exchangeable.

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***One-Day Thai Cookery Course***

Thai food is founded on simple ingredients; from fresh fish and vegetables to rice and aromatic herbs and spices. With this fantastic course, you'll be shown how to use these ingredients to make a selection of popular Thai dishes. In this full day class, you'll get to make a mouthwatering selection of exotic dishes; such as the ever popular Thai green curry, prawn and sesame toast, jasmine rice and fish cakes. It's ideal for people who enjoy cooking, entertaining and appreciate good food!

Your experience begins at 10.00am, with a spice trail which looks at the various herbs and spices used in Thai cuisine. With only 6 people per class, this full day experience will give you the opportunity to have hands-on experience, in a relaxed and friendly atmosphere, with lots of tips on general cooking and one-on-one time with the chef. Your itinerary begins with a comprehensive spice trail after which you learn to prepare different sauces. The course includes all ingredients, a full recipe pack, lunch and refreshments.

**Location:**

- Hertfordshire (South East) – Rickmansworth

**Important Information:**

Your voucher is valid for 10 months for one person. You are free to contact the supplier to book a date for your experience. This experience runs on selected days throughout the year. Courses run from 10.00am to 4.00 pm. Lightweight clothing is recommended. Sensible covered shoes with a good grip must be worn at all times. Please advise the supplier of any medical or dietary requirements/conditions upon booking. The supplier regrets that a nut-free environment cannot be guaranteed. Minimum age is 16 years. All dates are subject to availability.

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### ***Hand Raised Pies, Pates and Terrines Cookery Masterclass***

Learn the art of making hand-raised pies, pates and terrines. Join celebrity chef Nigel Brown at his academy in North Lincolnshire to try your hand at making these savoury delights - from pies and puddings, chicken liver pate to foie gras, and a variety of terrines incorporating delicious flavours and an assortment of textures. Learn how to make the perfect dressings to compliment your dishes such as vinaigrettes, red onion marmalade and Cumberland sauce. You will also prepare a selection of Hors D'oeuvres and a terrine to take home with you.

The class begins at 10.00am. Upon arrival you will be served coffee and biscuits and given an introduction to hand-raised pies, pates and terrines, before moving to the kitchen to begin your hands-on class with Chef Nigel Brown. Refreshments will be served throughout the day. The package includes lunch with wine. You will also receive a recipe booklet and suitable containers to take home your work with you to share with family or friends, as well as use of an Academy apron for the day. The day ends at approximately 3.30pm-4.00pm. There is a maximum class size of 8 to ensure you get the individual attention you deserve.

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