

# Cookery Courses for 2009 and 2010

Ideal as a present – gift vouchers available



Course Title	Date	Price	Course Details
Thai Cookery	Thurs 10 September <i>9.30am-3.00pm</i>	£85.00	Learn how to make Chicken Satay with fresh Satay sauce, Thai Fish Cakes with a Hot and Sour Dip, Lamb Mussaman Curry
All about Fish	Weds 16 September <i>9.30am-3.00pm</i>	£95.00	Learn what to look for when buying fresh fish, open a few oysters, lightly poached with a beurre blanc, tackle Moules Marnier, seared John Dory with spicy noodles, and Paupiettes of Sole
Classic Cookery D	Weds 30 September <i>9.30am-3.00pm</i>	£95.00	Learn how to make fresh pasta and turn it into little crab raviolis, tortellinis or tagliatelli. Cook pink loin of lamb with a peppercorn sauce. Finish with a hot chocolate dessert that your friends will want you to make again and again.
Classic Cookery B	Weds 7 October <i>9.30am-3.00pm</i>	£85.00— COURSE FULL	We will make fresh pasta into a crab ravioli, cook a best end of lamb and make the sauce, finish off with a melt in the mouth Hot Chocolate Fondant
All about Pastry	Weds 28 October <i>9.30am-3.00pm</i>	£90.00	During the day we will make Puff, Choux, Sweet and Biscuits Pastes from which we will make a variety of exciting menu items e.g Chocolate Eclairs, Salmon En-Crouete, Choux Paste Swans, Fine Apple Tarts
Classic Cookery A	Weds 4 November <i>9.30am-3.00pm</i>	£85.00	Make a fresh pea risotto, stuffed Chicken breast with a Mushroom Duxelle, and wrapped in Pancetta, learn how to keep the meat succulent and cooked to perfection. Make a sauce for the Chicken, and finish off with a delightful Crème Brulee
Vegetarian and Pasta Day	Tues 10 November <i>9.30am-3.00pm</i>	£85.00	Come and make a Caramelised Onion Tart, Spinach and Ricotta Ravioli, Broad Bean Risotto just for starters and to follow.....
Bread and Yeast Goods	Weds 18 November <i>9.30am-3.00pm</i>	£85.00	Warm hands 'needed' for this one, we will make Croissants, Rum Baba's, assorted bread rolls, Chelsea Buns and lots more
Decorate your own Christmas Cake	Weds 2 December <i>9.30am-12.30 pm</i>	£39.50	Bring along your own cake and we will provide the rest, with expert help and useful tips, transferable for all occasions. CCC cakes available for you to buy if you prefer.
3 Course Christmas Lunch or Dinner with Demonstration	Mon-Thurs lunch or dinner	£ 29.50 — £ 39.50	Bring a group of 10-24 people along for a fantastic lunch or dinner, learning lots of tips along the way. Great for Christmas Group celebrations, contact us for menu options and more details
Thai Cookery	Thurs 14 January <i>9.30am-3.00pm</i>	£85.00	Learn how to make Chicken Satay with fresh Satay sauce, Thai Fish Cakes with a Hot and Sour Dip, Lamb Mussaman Curry, Lime fragrant Rice with Stir Fried Vegetables, Banana Tatin with Cardamom Ice Cream in a Brandy Snap Basket
All about Fish	Weds 27 January <i>9.30am-3.00pm</i>	£ 95.00	Learn what to look for when buying fresh fish, open a few oysters, fillet and pan fry red mullet, taste test fresh and pre-prepared scallops, make the best Moules Mariniere, and for main course Monkfish wrapped with spinach
Kitchen Basics and Speedy Suppers	Weds 10 February <i>9.30am-3.00pm</i>	£85.00	Brush up or learn knife skills. Fillet fish, bone a chicken and make fresh pasta. With these skills and ingredients make some speedy tasty suppers.
Classic Cookery B	Thurs 25 February <i>9.30am-3.00pm</i>	£ 95.00	We will make fresh pasta into ricotta, walnut and lemon tortellini, cook a rack of lamb and make a green peppercorn sauce, finish off with a melt in the mouth Hot Chocolate Fondant
All about Pastry	Weds 3 March <i>9.30am-3.00pm</i>	£90.00	During the day we will cover Puff and Choux Pastry, Hot Water Paste, Shortcrust and Sweet Pastry from which we will make a variety of exciting menu items e.g Chocolate Eclairs, Hand raised Pork Pies, Quiche, Salmon En-Crouete and Fine Apple Tarts
St Patrick's Day Lunch	Weds 17 March <i>10.30am-2.30pm</i>	£45.00	Combination of a cookery demonstration and some hands on cooking, focusing on delicious 3 course lunch to enjoy with your friends. Max. 24 people.
Classic Cookery A	Weds 21 April <i>9.30am-3.00pm</i>	£85.00	Make a fresh Asparagus Risotto, stuffed Chicken breast with a Mushroom Duxelle, and wrapped in Pancetta, learn how to keep the meat succulent and cooked to perfection. Make a jus for the Chicken, and finish with a delightful Rhubarb and Almond Tart
An Evening with Friends	Weds 5 May <i>7.30pm - 10.30pm</i>	£45.00	A combination of cookery demonstration and hands on cooking showing you some of the tricks of the trade. You will get to eat a delicious 3 course supper as well. Max 24 people.
Corporate and Private Groups	Excellent value, book for 7 and get an 8th place free		Or Design a course with us, unique for your group – Dates and times to suit your needs. Great for friends and team building. ( Max group size 24– or we'll even come to your premises).

To book a place or ask a question:- **Tel: 01494 726645** or email [enquiries@chalfontclassiccuisine.co.uk](mailto:enquiries@chalfontclassiccuisine.co.uk)

All courses are held at our Amersham kitchen: Unit 5, The Business Centre, Raans Rd, Amersham, Bucks HP6 6FB



## A typical day on one of our courses, held at our Amersham kitchen.

9.30 – 9.45: Coffee and welcome – time to meet your fellow students.

9.45: Demonstration of starter.

10.15: Down to the main kitchen to make the starter, take it back to the demo kitchen to sample.

11.00: Demonstration of main course before having a go yourselves.

12.15: Time to relax with a well earned glass of wine and sample the main course.

1.30: Dessert demonstration, more hands on opportunity followed by sampling **.Scrummy!!**.

2.45: Final get together in the demonstration area with time to ask questions.

3.00: Head for home with recipes and lots of ideas...time to plan that dinner party and book in for another course.

