



Clare's Cuisine

Home Cookery School

Workshops & Courses

April to June 2012

**Vine Cottage
Hill Lane
Colden Common
Winchester
SO21 1RZ
Tel. 07553 811971**

www.homecookerycourse.co.uk

Email: clare@clares-cuisine.co.uk

April 2012

Children's Club: Cooking a two course meal

Wednesday 4 April 10.00 – 12.0 pm

The children will cook a simple two course meal to take home for lunch. Open to children aged 7 to 11.

Children's Cupcake Decorating

Thursday 12 April 2.00 – 4.00 pm

Children will love creating beautiful and unique cakes to take home in a presentation box. Open to children aged 7 to 11.

Cookery Demonstration: Simple Mediterranean Food

Friday 13 April 10.00 – 1.00 pm

Sit back and enjoy a cookery demonstration, then sit down and enjoy it for lunch.

Cupcake decorating

Saturday 14 April 1.30 – 4.30 pm

You will each be provided with 12 cupcakes to decorate and take home with you in a presentation box. You will learn how to make sugar paste flowers and other decorations, and to create perfect flat icing and buttercream swirls. Each cake will be unique, beautiful, and almost too good to eat.

Sauces

Wednesday 18 April 10.00 – 12.00

Learn how to make a variety of sauces that will form the basis of a wide range of dishes.

Pastry making workshop

Thursday 26 April 9.30 – 12.30 pm

On this workshop you will learn that making pastry is actually very simple. We will make Shortcrust, Rough Puff and Choux pastries to create dishes that showcase the techniques.

Effective use of herbs & spices

Friday 27 April 2.00 - 4.00 pm

This will be an interactive session where I show you how to add flavour to your food by choosing the right combination of herbs and spices along with a few store cupboard ingredients.

An Indian supper

Saturday 28 April 1.30 – 4.30 pm

Cook a spicy and delicious curry, along with homemade naan bread and spicy vegetable samosas

KEY
Workshop
Extended Workshop

Children's after school cookery club also runs each Tuesday from 4.05 to 6pm and

Demonstration

Children's Session

Wednesday from 3:35 to 5:30 term time only.

May 2012

Tapas Demonstration

Thursday 3 May 10 – 1 pm

Watch a range of delicious authentic tapas dishes being created, then sit down and enjoy the dishes for lunch, accompanied by some fresh homemade bread.

Cupcake decorating

Saturday 5 May 1.30 – 4.30 pm

You will each be provided with 12 cupcakes to decorate and take home with you in a presentation box. You will learn how to make sugar paste flowers and other decorations, and to create perfect flat icing and buttercream swirls. Each cake will be unique, beautiful, and almost too good to eat.

Sauces

Thursday 10 May 10 – 12 pm

Learn how to make a variety of sauces that will form the basis of a wide range of dishes.

Dinner Party Desserts

Saturday 12 May 1.30 - 4.30 pm

Impressive desserts needn't be time consuming or complicated, but they will be delicious. Come along and see for yourself.

Easy Cheese Recipes

Friday 18 May 1.30 – 4.30 pm

This is the next instalment in a series of "easy" courses where we will create simple dishes, using cheese as the main ingredient.

Afternoon Tea

Saturday 19 May 1.30 - 4.30 pm

Prepare a light and fluffy Victoria sandwich cake, scones and mini Bakewell tarts to take home. All you'll then need to add is a pot of tea and some cucumber sandwiches. (Bone china tea service optional).

Basic Cooking Skills

Thursday 24 May 1.30 – 4.30 pm

Can't cook but want to cook? If you have no or very limited experience of cooking, then this is the perfect course for you. You will prepare meat, fish and vegetables combined with a few basic ingredients, to create simple dishes. Examples include: cottage pie, pasta, stir fry, fruit crumbles.

Barbeque Ideas

Friday 25 May 1.30 - 4.30 pm

Prepare a range of meat or fish dishes to be cooked on your barbeque later on, plus a couple of side dishes and a dessert.

June 2012

Cookery Demonstration: Fresh Summer Food

Thursday 14 June 10 – 1 pm

Sit back and enjoy a cookery demonstration, then sit down and enjoy it for lunch. I'll be making good use of all the wonderful food in season right now.

An Indian supper

Friday 15 June 1.30 - 4.30 pm

Cook a spicy and delicious curry, along with homemade naan bread and spicy vegetable samosas.

Cooking with Dad

Saturday 16 June 1.30 - 4.30 pm

Treat your Dad for Father's Day with a cookery lesson, but come along too to help him along.

Sauces

Thursday 21 June 2 - 4 pm

Learn how to make a variety of sauces that will form the basis of a wide range of dishes.

Pastry making workshop

Friday 22 June 1.30 - 4.30 pm

On this workshop you will learn that making pastry is actually very simple. We will make Shortcrust, Rough Puff and choux pasties to create dishes that showcase the techniques.

Cupcake decorating

Saturday 23 June 1.30 – 4.30 pm

You will each be provided with 12 cupcakes to decorate and take home with you in a presentation box. You will learn how to make sugar paste flowers and other decorations, and to create perfect flat icing and buttercream swirls. Each cake will be unique, beautiful, and almost too good to eat.

Pizza and Pasta

Friday 29 June 1.30 - 4.30 pm

You will learn how to make homemade pasta along with a delicious homemade pizza.

Afternoon Tea

Saturday 30 June 1.30 - 4.30 pm

Prepare a light and fluffy Victoria sandwich cake, scones and mini Bakewell tarts to take home. All you'll then need to add is a pot of tea and some cucumber sandwiches. (Bone china tea service optional).