



# Clare's Cuisine

Home Cookery School

## Workshops & Courses

**July to September 2012**

**Based in Colden Common  
Nr Winchester**

**Tel. 07553 811971**

**Email: [clare@clares-cuisine.co.uk](mailto:clare@clares-cuisine.co.uk)**

**[www.homecookerycourse.co.uk](http://www.homecookerycourse.co.uk)**

# July 2012

## Basic Cooking Skills

*Thursday 5 July 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 simple dishes and the course will be tailored as much as possible to the people booked onto it.

## Barbeque Ideas

*Friday 6 July 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

## Pastry Making Evening Workshop

*Thursday 12 July 7-9pm*

Learn how to make perfect shortcrust pastry and use it to create two pastry dishes.

## An Indian supper

*Friday 13 July 1.30 – 4.30 pm*

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

## Parent & Child

*Saturday 14 July 10-12 pm*

Share some fun time with your son or daughter while you cook together.

## Thai Cookery Evening Workshop

*Thursday 19 July 7-9pm*

Learn how to make a selection of authentic and exciting Thai dishes.

## Dinner Party Desserts

*Friday 20 July 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.

## Pizza and Pasta

*Wednesday 25 July 1.30 - 4.30 pm*

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

## Pastry making workshop

*Thursday 26 July 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 pastries to create dishes that showcase the techniques.

## Tapas Demonstration

*Friday 27 July 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 28 July 1.30 – 4.30 pm*

You will each be provided with 12 freshly made 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.

## Children's Cookery age 7-11

*Tuesday 31 July 10.00 – 12.30 pm*

The group will cook something tasty then sit down and enjoy it for lunch.

# August 2012

## **Teen's Cookery age 12-16**

*Wednesday 1 August 10.00 – 12.30 pm*

The group will cook something tasty then sit down and enjoy it for lunch.

## **Student Survival**

*Wednesday 8 August 10 – 12pm*

Cook up easy and versatile dishes that won't break the bank.

## **Children's Cookery age 7-11**

*Thursday 9 August 10.00 – 12.30 pm*

The group will cook something tasty then sit down and enjoy it for lunch.

## **Curry Evening Workshop**

*Thursday 9 August 7-9pm*

Learn how to make delicious and authentic curry

## **Teen's Cookery age 12-16**

*Friday 10 August 10.00 – 12.30 pm*

The group will cook something tasty then sit down and enjoy it for lunch.

## **Barbeque Ideas**

*Saturday 11 August 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

## **Children's Cookery age 7-11**

*Wednesday 15 August 10.00 – 12.30 pm*

The group will cook something tasty then sit down and enjoy it for lunch.

## **Cake making Evening Workshop**

*Wednesday 15 August 7-9pm*

Learn how to make perfect light and fluffy sponge cakes.

## **Teen's Cookery age 12-16**

*Thursday 16 August 10.00 – 12.30 pm*

The group will cook something tasty then sit down and enjoy it for lunch.

## **Student Survival**

*Friday 17 August 10 – 12pm*

Cook up easy and versatile dishes that won't break the bank.

## **Children's Cookery age 7-11**

*Wednesday 22 August 10.00 – 12.30 pm*

The group will cook something tasty then sit down and enjoy it for lunch.

## **Teen's Cookery age 12-16 – Cupcake Decorating**

*Thursday 23 August 2-4pm*

Everyone will be provided with 6 freshly made cakes each. They will love creating beautiful and uniquely decorated cakes to take home in a presentation box.

# August 2012

## Pastry making workshop

*Saturday 25 August 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.

## Student Survival

*Wednesday 29 August 10 – 12pm*

Cook up easy and versatile dishes that won't break the bank.

## Children's Cupcake Decorating

*Thursday 30 August 2.00 – 4.00 pm*

Children will be provided with 6 freshly made cakes each. They will love creating beautiful and uniquely decorated cakes to take home in a presentation box. Open to children aged 6 to 11.

## Afternoon Tea

*Friday 31 August 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).

KEY				
Workshop	Evening Workshop	Demonstration	Children	Teens

# September 2012

## **Cupcake decorating**

*Saturday 1 September 1.30 – 4.30 pm*

You will each be provided with 12 freshly made 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.

## **An Indian supper**

*Thursday 6 September 1.30 - 4.30 pm*

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

## **Sauces**

*Thursday 13 September 2 - 4 pm*

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

## **Low Fat Cooking**

*Friday 14 September 1.30 - 4.30 pm*

Learn how to create low fat, healthy versions of some of your favourite dishes.

## **Dinner Party Desserts**

*Saturday 15 September 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.

## **Pastry making workshop**

*Thursday 20 September 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.

## **Pickles & Preserves**

*Friday 21 September 10 - 12 pm*

See how easy it is to make delicious chutneys, jams and other preserves at home. They make an ideal present for friends and family. Price to include a jar of preserves.

## **Chocolate Heaven**

*Saturday 22 September 1.30 – 4.30 pm*

This is the course you've been waiting for. We'll be making several recipes all dedicated to our favourite food!

## **Autumn Feast**

*Thursday 27 September 1.30 - 4.30 pm*

Celebrate autumn with the pick of the seasonal produce. You'll cook some delicious recipes using fruit and vegetables that are at their peak right now.

## **Pizza and Pasta**

*Friday 28 September 1.30 - 4.30 pm*

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

## **Vegetarian Cookery**

*Saturday 29 September 1.30 - 4.30 pm*

Cook up a tasty and nutritious meat free meal.

## **In addition to the courses and workshops listed, we also offer:**

- **Children's after school cookery club**
  - Tuesday from 4.05 to 6pm and
  - Wednesday from 3:35 to 5:30 term time only.
- **Cookery Parties**
- **Individual lessons**
- **Group lessons**
- **Gift Vouchers**
- **Cupcakes made to order**