

THE BERTINET KITCHEN

cooking learning eating

Winter 2010/2011

The classes in our programme are arranged in date order except for our Bread classes that are towards the end. Most classes that are fully booked are not shown & additional dates for regular classes may be available on our website. All adult hands on classes include lunch with wine. We look forward to welcoming you to the kitchen soon. V = suitable for vegetarians

Angela Hartnett Masterclass

One of Britain's most successful and best loved chefs, Angela Hartnett is joining us for this exclusive Michelin starred Masterclass. Learn the secrets behind her sublime Modern European food accented with the traditional Italian flavours that she grew up with. Angela was a protégé of Gordon Ramsay who notoriously predicted that she would last less than a week in his male dominated team at Aubergine. She ended up spending a year there and since this baptism of fire has gone from strength to strength opening restaurants across the globe. She won her first Michelin star at The Grill Room at The Connaught and is now Chef Patron of Murano and York & Albany in London. Her love of Italian food was instilled in her by her Italian grandmother and mother and she has collected together family recipes in Angela Hartnett's Cucina: Three Generations of Italian Family Cooking. Angela has appeared on Hell's Kitchen, Great British Menu and is a regular on Saturday Kitchen and This Morning. She was awarded an MBE for her service to the hospitality industry in 2007.

Friday 28th January 2011 10am Hands on £215 **This class is fully booked.**

Winter Entertaining with Jenny Chandler

Join us for this fantastic class with Jenny Chandler. Jenny will show you how to use the freshest seasonal ingredients to entertain in style. Perfect dinner party food that allows you to relax and enjoy your evening.

Friday 28th January 2011 10am Hands on £145

4 Day Baking, Pastry & Patisserie Course

A fabulous 4 day course covering a host of baking ideas. Join Richard Bertinet for his signature bread making class on day 1, then on the 2nd day Richard will teach you how to make croissant, pain au chocolat and danish pastries. On day 3, learn all about pastry both sweet and savoury & on the final day join Ghalid Assyb, founder chef of Ottolenghi, who will introduce you to classic patisserie including millefeuille, opera and financier.

Tuesday 1st February to Friday 4th February 2011 inclusive 10am each day Hands on £625

New Years Resolutions with Jenny Chandler

Let us help you stick to your New Year's Resolution to eat more healthily and include more fruit & veg in your diet. Lots of ideas for quick, healthy, fresh and delicious food to balance the excesses of the festive season and take you into the New Year full of vitality plus a host of cooking skills to make preparing them easy. Whether you have a few pounds to lose or simply want to reinvigorate your diet, we will show you how to prepare food that will put a spring in your step.

Thursday 3rd February 2011 10am Hands on £145

Classic Patisserie with Ghalid Assyb

Impress your guests or be the perfect guest yourself by taking your hosts some beautiful homemade patisserie. Ghalid was the founder chef of Ottolenghi the fantastic London bakery. Join him for this hands on class as he introduces you to some of the most classic patisserie including millefeuille, opera and chocolate & vanilla financier.

Friday 4th February 2011 10am Hands on £145

Complete Kitchen

An inspirational week developing confidence in the kitchen. Based on Richard's new book, COOK, the course provides a thorough grounding in all the key kitchen skills as well as passing on a wealth of hints, tips and secrets. We will show you how to hone your knife skills, learning to joint meat and fillet fish, master the essential stocks and sauces, create fabulous pastry, learn the best way to cook fish and discover how to put it all together and present your food beautifully, creating unlimited menus for entertaining. Every day is fully hands on and includes a light lunch with a glass of wine. Participants will take home an apron and a signed copy of COOK.

Monday 7th to Friday 11th February 2011 inclusive 10am each day Hands on £750

Spring Entertaining

We show you how to use the freshest seasonal ingredients to entertain in style. Perfect dinner party food that allows you to relax and enjoy your evening.

Monday 7th February 2011 10am Hands on £145

Sauces

Perfect a range of versatile sweet and savoury sauces including classic hollandaise, port veloute, proper mayonnaise, creme anglaise and many more that will add a new dimension to your cooking. This class is suitable for vegetarians but please let us know when booking.

Tuesday 8th February 2011 10am Hands on £145

Pastry Masterclass with Richard Bertinet

Learn how to make delicious pastry, both sweet and savoury and ensure you never have a soggy bottom ever again!

Wednesday 9th February 2011 10am Hands on £175

Knife Skills and Carving with Richard Bertinet

This is knife skills with 'knobs-on!' Not only will Richard show you how to bone, joint, julienne and dice with the best of them, he will also show teach you how to get to grips with carving whether it be tricky joints for your Sunday roast, slicing smoked salmon into perfect wafer thin slices or tackling any other carving duties that you might be asked to preside over. A perfect present for your home's custodian of the carving knife.

Thursday 10th February 2011 10am Hands on £175

Winter 2010/2011

How to Cook Fish and Seafood with Jenny Chandler

Join us for this hands on cookery class with Jenny Chandler. We will show you what to look for when buying, how to prepare it and lots of ideas for recipes with different fish as well as how to cook perfect seafood at home.

Friday 11th February 2011 10am Hands on £145

Preserves with Nick Sandler

Join us for this hands on cookery class with Nick Sandler. Making the most of all of the wonderful produce the New Year has to offer and taking inspiration from his book 'Preserved' Nick will show you how to make Marmalade, Oranges in Brandy, Rendang Curry paste, Preserved Lemons, Piccalilli, as well as a selection of Pickled Vegetables.

Friday 11th February 2011 10am Hands on £145

Macaroons

Master the art of macaroons in this one day cookery class. Elegant macaroons are the height of fashion – and notoriously tricky to make. Let patisserie chef and founder of Ottolenghi, Ghalid Assyb, show you how to make macaroons to rival the chickest of Parisian creations. Ghalid will teach you the classic flavours and fillings as well as some unique and stunning combinations of his own.

Thursday 17 February 2011 10am Hands on £145

Eat the Week - Spring

One shopping list and recipes to create seven meals to see you through the week plus lots of extra hints and tips. In these days of spiraling food prices and greener living, we will show you how to extract the most from your ingredients. Planning the week's meals in advance is quicker than nipping to the supermarket every day and starting with a substantial meal on Sunday our recipes will help you create healthy and tasty meals every night of the week.

Friday 18th February 2011 10am Hands on £145

The Best of French Country Cooking

Come and join Claudine Boulstridge for this hands on class where you will cook wonderful earthy flavours and traditional regional french dishes, fabulous for relaxed weekend entertaining with family or friends.

Friday 25th February 2011 10am Hands on £145

Flavours of the Medina – Moroccan Cooking with Ghalid Assyb

Join Ghalid Assyb for a taste of Morocco and explore all of the flavours of this most colourful part of North Africa. Moroccan cuisine is a melting pot of the French colonial influence and local tradition. Ghalid will show you how to capture the spirit of the region in this hands on class.

Saturday 26th February 2011 10am Hands on £145

Mediterranean Winter

Join Jenny Chandler for a lesson in how to create bold, vibrant dishes to get you through the shorter days. This class is much more than a just a delicious 4 course menu, it includes masses of techniques, variations, tips and ideas to enliven your seasonal repertoire with flavours to set your tastebuds tingling including aubergines, olives, lamb, pears, butter beans, wine, rosemary and citrus.

Friday 4th March 2011 10am Hands on £145

Patisserie Masterclass with Yolande Stanley: Chocolate

Part of a series of 5 masterclasses that can be taken individually or together to build your skill levels, leaving you confident to produce beautifully presented set piece desserts or gateaux. If you enjoy cooking, particularly desserts or pastry, these classes will take you to the next level and help you achieve more professional results. Learn how to work with chocolate to make moulded chocolates with a ganache filling and Easter eggs. The class covers tempering, couverture, techniques for coating the moulds and producing cut-out pieces/moulded pieces, along with various decoration techniques finishing in the production of a small display.

Yolande Stanley is one of only 4 people in the UK to be awarded the prestigious Master of the Culinary Arts for Pastry. She has worked as Head Pastry chef at Cliveden and the Carlton Hotel in St Moritz, The Ritz and at the Landmark Hotel before becoming a senior lecturer at Thames Valley University teaching Patisserie to degree level. For the past 10 years Yolande has been responsible for training young chefs to World standard to represent the UK at the WorldSkills Competition. She is also the International Judge and Chief Expert at the Awards.

Friday 4th March 2011 10am Hands on £175

One-Pot Cooking – No Fuss Entertaining.

Come and join us for this fabulous class where you will learn how to prepare slow cooked dishes with no last minute fuss that leave you free to pour the drinks and entertain rather than having a panic in the kitchen. Jenny Chandler will teach you a range of delicious dishes including beef daube, chermoula chicken, lamb stifado and seafood romesco along with serving and seasoning tips and touches that elevate them to dinner party status.

Thursday 10th March 2011 10am Hands on £145

What to Eat Now: Fish and Seafood with Valentine Warner

Razor clams with walnuts, braised octopus with haricot beans, pollock with parsley sauce and bacon, crab gratin and pickled mackerel – join BBC2's Val Warner as he shows you how to cook some deliciously different fish and seafood dishes. Valentine Warner left art college to work as a chef in London before setting up a private catering company. Since then his bestselling books What to Eat Now and What to Eat Now - More Please and his accompanying TV series have made him the TV cook of the moment.

Friday 11th March 2011 10am Hands on £195

Winter 2010/2011

Kerala – Land of Spices with Jenny Chandler

Join us in this hands on cookery class for a menu from the Southern Indian region of Kerala, the land of cardamom, ginger, tamarind and peppers. Pickles, vegetable curries, aromatic fish baked in a banana leaf and a pineapple and coconut pudding. The recipes have been gathered during Jenny Chandler's extensive travels investigating the great spice plantations and markets of Kerala.

Thursday 18th March 2011 10am Hands on £145

Italian Entertaining – Spring in Veneto with Silvana de Soissons

Be transported to the Veneto region of Italy famous for its exotic use of spices, scores of different risotti, radicchio, pasta with beans, tiramisu, Soave and Valpolicella wines. In this spring-time course, Silvana will show you how to prepare four of these Veneto's specialities. Begin with Pasta e Fagioli, a borlotti bean soup, with pancetta, small pasta and vegetables then prepare a classic Risotto al Radicchio, a risotto made with radicchio leaves, shallots and white Venetian wine. Follow this with Pollastri farciti a twice stuffed chicken, with cream cheese, herbs and saffron and finish with Torta di Polenta, Mandorle e Uvetta a Venetian polenta, almond and raisin cake. A certain way to banish the winter blues.

Thursday 18th March 2011 10am Hands on £145

Pasta Making with Valentina Harris

Join us for this hands on pasta making class with Valentina, author of Pasta Galore and a host of other Italian cookery books and a noted authority on Italian food. In Valentina's Pasta Class you will learn to make fresh pasta from scratch in her own tried and tested way. Plus her signature pasta dish of Pasta Roll with Wild Mushrooms and Mascarpone; Ravioli with a Pumpkin Filling; the most important sauce of all – Basic Tomato and Garlic, from which all the other garlic based sauces are born; and other delicious sauces or pasta dressings: including the original and classic Ragu alla Bolognese.

Saturday 19 March 2011 10am Hands on £145

How to Cook Fish and Seafood with Jenny Chandler

Join us for this hands on cookery class with Jenny Chandler. We will show you what to look for when buying, how to prepare it and lots of ideas for recipes with different fish as well as how to cook perfect seafood at home.

Saturday 19th March 2011 10am Hands on £145

Cupcakes with Sara Stanley

Join us for this hands on baking class with Sara Stanley. Sara has created cakes and gateaux for some of the biggest names in the business. In this hands on class you will make a fantastic range of deliciously flavoured cupcakes. Then Sara will guide you through expert techniques from piping cream cheese and mallow frostings, to creating sugarpaste flowers and enrobing with chocolate to decorate your creations so they look just like the ones in the smart London bakeries that have made them so fashionable.

Thursday 24th March 2011 10am Hands on £145

Let's Make Whoopie with Sophie Grey

Join Sophie, owner of the Crazy Baker bakery in London and author of a new book on Whoopie Pies out in March 2011 for a fantastic hands on class on the craze that is sweeping the country. Learn how to make a range of whoopies including Chocolate, Beehive, a delicious Raspberry confection perfect for Mothers Day and other seasonal delights.

Friday 25th March 2010 10am Hands on £145

Classic Bistro Cooking

We guide you through a range of classic French dishes that will become dinner party favourites for years to come.

Saturday 26th March 2011 10am Hands on £145

Kitchen Essentials with Jenny Chandler

An introduction to knife skills, basic sauces and other techniques that will take you from being a novice in the kitchen to a confident cook. Suitable for beginners and those who cook a little and would like to gain more confidence and understanding.

Thursday 31 March 2011 10am Hands on £145

Tapas, Mezze & Antipasti with Jenny Chandler

Tapas, meze and antipasti are fabulous ways to serve a range of delicious flavour with drinks or for sharing as an informal supper. Learn the basics of the Mediterranean kitchen, techniques and flavour combinations with a dozen different dishes: an eclectic mix from almost instant hummous or aioli, to cured ham croquetas, beef fillet with piquillo jam, sweet potato falafel, Caponata and focaccia.

Friday 8 April 2011 10am Hands on £145

Stylish Indian Entertaining with Monisha Bharadwaj

Join us in this hands on cookery class with Monisha Bharadwaj. Indian cuisine is popular the world over and nowadays every self-respecting cook treasures their rows of delicate herbs and exotic spices that contain the secret to their aromatic masala pastes. In this hands on class, Monisha shows you how to cook stylish dishes the authentic way.

Saturday 30 April 2011 10am Hands on £145

Gastro – Simple Modern British with Charlie Digney

Charlie Digney is the owner of the King William pub and dining rooms and the Garricks Head Pub in Bath well recognised and respected for their fantastic organic seasonal cooking. In this hands on class Charlie will guide you through a range of delicious modern British classics. "...a gastropub to bring a tear to your eye, a pub so good that it is truly worth the hour and a half train journey from London just for lunch." Giles Coren, The Times

Saturday 14th May 2011 10am Hands on £145

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Kids and Parent & Child Classes

Perfect Pastry

Learn how to make two perfect pies: a creamy, closed chicken and vegetable pie with a salty shortcrust pastry and a Morello cherry pie macusing a sweet and buttery tart pastry, served with Chantilly cream.

Thursday 24 February 2011 10am Hands on £35

Perfect Puddings

Join us to learn how to make two delicious desserts: soft choux pastry Profiteroles filled with a patisserie cream and covered with chocolate sauce and a miniature Mont Blanc meringue and chestnut creams made with Creme de Marrons de l'Ardeche.

Thursday 24 February 2011 10am Hands on £35 V

Parent and Child Bread Making – Full day

Join us for this wonderful hands on Parent and Child Breadmaking class. Based on Richard's award winning book DOUGH, learn how to make and work the dough to create a range of breads from two simple doughs. Come along to the kitchen with one or two of your children (aged 7 to 16 years only) and spend a day of quality time baking fresh bread. The cost of this class includes 1 adult and 1 child.

Friday 25th February 2010 10am Hands on £190 for one adult and one child. Additional child £95 V

BAKING CLASSES - All courses include a light lunch with wine

Introduction to Bread Making - Based on Richard's award-winning book, 'Dough', learn how to make and "work" the dough to create a range of breads from two simple doughs. 10am start. Contact us for waiting list places.

With Jenny Chandler - £145

Thursday 17 February 2011

Friday 11 March 2011

Thursday 14 April 2011

Saturday 30 April 2011

With Richard Bertinet - £195

Thursday 13 January 2011

Wednesday 16 Feb 2011

Thursday 17 March 2011

Saturday 2 April 2011

Saturday 7 May 2011

Advanced classes

All participants must have completed An Introduction to Bread making prior to booking for any of our advanced classes (Dark & Sweet; French breads; Italian breads; (£200 per day) or Slowdoughs & Sourdoughs (£380 for 2 days).

Dates of courses appear below but individual classes are also available. Please contact us.

COURSES

3 day course	Introduction to Bread, French Breads & Italian Breads 18 to 20 April 2011 inclusive	£500
5 day course	Introduction to Bread, French Breads, Italian Breads, Dark and Sweet Breads & Sourdoughs 9 to 13 May or 22 to 26 August 2011 inclusive	£800

Booking & cancellation policy

Any dishes listed in class descriptions are only a guide to course content. Amendments may be made at our discretion.

Bookings are made on a first come, first served basis on receipt of full payment.

We regret that no refunds will be given. We strongly advise customers to take out insurance in the event that they are prevented from attending the class due to illness, adverse weather conditions or other unavoidable circumstances.

Amendments to bookings may be made up to 28 days prior to the date of the class. If you find you are unable to attend a class less than 28 days before the date of the class you are welcome to send someone else in your place. These rules apply equally to gift voucher bookings.

In the unfortunate and unlikely event that a class has to be cancelled we will always try and give you as much notice as we reasonably can and you will be offered the choice of an alternative class or a full refund. We will not be liable for any other costs or expenses that you may incur.

Gift vouchers available

Be the first to receive new dates as they are announced by signing up to our email newsletter at www.thebertinetkitchen.com