

# THE BERTINET KITCHEN

cooking learning eating

## Summer - Autumn 2009

The classes in our programme are arranged in date order except for our Bread & Kids cooking classes that are towards the end. Most classes that are fully booked are not shown. All adult hands on classes include lunch with wine. Our new 2<sup>nd</sup> kitchen opens in September so there may be 2 classes on the same date. We hope to see you soon.

### Parent & Child – Breadmaking

We know that some of you would love to get into the kitchen with your kids so we thought that the long summer break was a perfect time to try out this new class. 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 where we teach you both some new tricks. Includes lunch. Take a look at our website for details of our package with Woolley Grange hotel. **Only 1 adult and 2 child places remaining.**

Wednesday 12 August 2009 10am Hands on £190 for 1 parent & 1 child (£95 for 1 extra child).

### Gastro! Simple Modern British with Charlie Digney

Charlie is the owner of the King William pub and dining rooms and the Garricks Head Pub in Bath now well recognised for their fantastic organic seasonal cooking and in his hands on class he will guide you through a range of delicious modern British classics. Includes lunch with wine.

Saturday 22 August 2009 10am Hands on £115 **Only 1 place remaining**

"...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

### Cooking from the Mediterranean market with Jenny Chandler

Jenny Chandler spent many years cooking for Italians on their yacht in the Mediterranean constantly gathering recipes en route, and has more recently written 2 books about Spanish food. Jenny shares her favourite dishes inspired by the amazing produce available in most Mediterranean markets including olives, almonds, lamb, peppers, lavender, figs, basil and goat's cheese. With an emphasis on simplicity and vibrant flavours this class will show you a host of dishes that are ideal for easy entertaining. Jenny Chandler spent many years cooking for Italians on their yacht in the Mediterranean constantly gathering recipes en route, and has more recently written 2 books about Spanish food. Jenny shares her favourite dishes inspired by the amazing produce available in most Mediterranean markets including olives, almonds, lamb, peppers, lavender, figs, basil and goat's cheese. With an emphasis on simplicity and vibrant flavours this class will show you a host of dishes that are ideal for easy entertaining. Includes lunch with wine.

Friday 4 September 2009 10am Hands on £135

### Autumn 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. Includes lunch with wine.

Thursday 17 September 2009 10am Hands on £115 **Only 1 place remaining**

### Jams & Jellies with Nick Sandler

Making the most of all of the wonderful summer fruits and produce Nick will show you how to make a host of jams, jellies and fruit cheeses. Delicious flavours and a store cupboard full of goodies to take home. Nick Sandler is a development chef whose books include the wonderful 'Preserved', 'Mushroom', 'Soup' and the classic Duchy Originals Cookbook. Nick builds smokehouses in his spare time and uses his shed to cure and age hams.

Includes lunch with wine and all jars and storage containers.

Friday 18 September 2009 10am Hands on £125

### 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 his hands on class. Includes lunch with wine.

Saturday 19 September 2009 10am Hands on £115

### Secrets of the Professional Kitchen incorporating Knife Skills

In this fascinating skills class you will learn many of the tricks of the trade used by top professional kitchens including how to get the best out of key kitchen equipment, tips for preparing ahead and what to do when things go wrong.

Includes lunch with wine

Wednesday 23 September 2009 10am Hands on £115

### Pasta Making

Making fresh pasta is fantastically good fun and so simple once you know how - including ravioli, tagliatelli and a selection of fresh sauces. This class is suitable for vegetarians but please let us know when booking. Includes lunch with wine. Thursday 24 September 2009 10am Hands on £115

### Desperate Housewives & Hapless Husbands

Aimed at those who are a bit clueless in the kitchen this fun class will teach you some key skills to enable you to make simple family suppers without resorting to ready meals or the freezer section at the supermarket. Includes lunch with wine.

Saturday 26 September 2009 10am Hands on £115

### Modern British Indian – A Michelin starred masterclass with Atul Kochhar

Atul Kochhar was the first Indian chef to receive a Michelin star while cooking at Tamarind. He is now chef / patron of Benares - one of London's top restaurants where he offers a unique eating experience and has won many accolades for his delicately spiced food. His cooking is full of imaginative flavour combinations and carefully balanced spices and in his hands on class he will show you how to cook superb authentic Modern British Indian food at home. He has represented the South East in two of the recent series of BBC2's Great British Menu. Includes lunch with wine.

Saturday 26 September 2009 10am Hands on **Sorry sold out – Please call us to join the waiting list**

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## Sauces

Perfect a range of versatile sweet and savoury sauces including classic hollandaise, port veloute, proper mayonnaise, crème 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. Includes lunch with wine.

Friday 2 October 2009 10am Hands on £135

## Vegetarian Entertaining with Celia Brooks Brown

In this class, Celia Brooks Brown shows you how to create seasonal dinner party dishes making the most of the season's veg which are full of balance, colour and texture. Celia Brooks Brown is the author of six books on vegetarian food and the Urban Gardener blog on the Times online. She teaches regularly in some of the country's top cookery schools and is a regular contributor on the BBC's Saturday Kitchen.

Thursday 8 October 2009 10am Hands on £135

## Pastry Masterclass

Learn how to make delicious pastry, both sweet and savoury and ensure you never have a soggy bottom ever again! Includes lunch with wine. This class is suitable for vegetarians but please let us know when booking.

Includes lunch with wine.

Wednesday 14 October 2009 10am Hands on £135

## Cookery Greats - Mary Berry

Mary Berry is one of UK's best-known and respected cookery writers, a TV cook and Aga expert. From an early age Mary knew she wanted to pursue a career in food and at the age of 18 trained at the Bath College of Home Economics, followed by a Paris Cordon Bleu course before in the 1960s becoming Cookery Editor of Housewife and later Ideal Home Magazine. In 1966 she published her first cookery book, The Hamlyn All Colour Cookbook. Some 34 years after her first book, Mary has published over 70 cookery books, selling over five million copies around the world. In January 2004, Mary was voted Top 3 by BBC Good Food for the category "Most Reliable Celebrity Cook Books", alongside Jamie Oliver and Delia Smith. Throughout the years, Mary has established her style as "family food", with practical healthy recipes containing lots of fresh ingredients. Appearing on numerous TV and Radio programmes, she has shared her culinary secrets with the nation, initially appearing on Judith Chalmers' Afternoon Plus show in the 1970s. Since then Mary has become a household name, hosting seven cookery series for Thames Television as well as several series for the BBC including Mary Berry at Home and Mary Berry's Ultimate Cakes, which were filmed at Mary's home in Buckinghamshire. Mary continues to be a contributor for Radio and TV programmes. In this class Mary will demonstrate some of her favourite recipes from over the years. The demonstration will be followed by a late lunch of dishes from her books. Please note that due to Mary's preferred teaching style this is not a hands on class. Includes lunch with wine. Thursday 15 October 2009 10am Demo £135

## Cupcakes 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. Includes lunch with wine.

Friday 16 October 2009 10am Hands on £135

## Cookery Greats - Darina Allen

Darina is the owner of Ballymaloe Cookery School in Shanagarry, Co Cork, Ireland. As one of Ireland's best known cooks she is well recognised as a teacher, food writer, newspaper columnist, cookbook author and television presenter. The Ballymaloe Cookery School was founded in 1983 and promotes the philosophy that the finest food comes from the finest ingredients. The school teaches using the best they can grow, rear or obtain locally. The farm on which the school is based is organic and the school endeavours to use as much organic produce as they can. But above all, Darina and the team at Ballymaloe believe that cooking and eating should be enriching, enjoyable, entertaining and, in a word, fun. During her career Darina has received many awards for her work including the Cooking Teacher of the Year Award from IACP 2005, Veuve Clicquot Business Woman of the Year 2001, Waterford Wedgwood Hospitality Award 2000, Langhe Ceretto Prize 1996, Laois Person of the Year 1993, the Gilbeys Gold Medal for Catering Excellence jointly with Myrtle Allen 1992 and was made an Hon. Fellow of Irish Hotel and Catering Institute. In this hands on class Darina will teach you some of her favourite Ballymaloe dishes based on a 3 course menu and including ice-cream, homemade lemonade and the infamous Ballymaloe Cheese Crackers to serve with farmhouse cheese. Includes lunch with wine.

Friday 16 October 2009 10am Hands on £150 **Sorry sold out - Please call us to join the waiting list**

## Classic Bistro Cooking

We guide you through a range of classic French dishes that will become dinner party favourites for years to come. Includes lunch with wine. Thursday 22 October 2009 10am Hands on £135

## How to Cook Fish & Seafood

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. Includes lunch with wine.

Friday 23 October 2009 10am Hands on £135

## Autumn 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. Includes lunch with wine.

Saturday 24 October 2009 10am Hands on £135

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### The Pig, the Whole Pig and Nothing but the Pig

A bit of butchery, a host of recipes and a whole lot of fun. Join Charlie Digney, owner of the acclaimed gastro pubs the King William and Garrick's Head for a piggy adventure. Learn how to joint your carcass into useful cuts and how to get the most out of every last bit of the animal including making sausages, brawn, black pudding, rillettes, a terrine, smoking and curing hams and sausage. Participants will take home at least a kilo of sausages, a jar of rillettes, a jar of brawn, some black pudding and a jar of rough terrine. Unlike most butchery classes which are demonstration based, this class is hands on in a small group. Includes lunch with wine.

Saturday 24 October 2009 10am Hands on £225

### Eat the Week - Autumn

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, this course will show you how to extract the maximum from your ingredients, making what you buy go further and cutting waste. Planning the week's meals in advance is quicker than nipping to the supermarket after work every day and starting with a substantial meal on Sunday our week of recipes will help you create healthy and tasty meals every night of the week. Each class is themed around seasonal produce so look out for our Winter class coming soon. Includes lunch with wine.

Thursday 29 October 2009 10am Hands on £135

### Celebration Cakes Workshop - Core techniques

Learn how to coat a cake with sugarpaste and perfect a range of different decorative finishes including crimping, piping, ribbons, flowers and some ideas for cakes for men.

Friday 30 October 2009 10am £70

### Celebration Cakes Workshop - Sugarcraft flowers

An introduction to making and arranging beautiful and intricate wired sugarpaste flowers to top your celebration cake. Focusing on daisies (pictured), roses and mini blossoms, including tips for finishing touches.

Friday 30 October 2009 1.30pm £70

### Stylish Indian Entertaining 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. Includes lunch with wine.

Saturday 31 October 2009 10am Hands on £135

### The Best of French Country Cooking

Wonderful earthy flavours and traditional regional french dishes - fabulous for relaxed weekend entertaining with family or friends. Includes lunch with wine Thursday 5 November 2009 at 10am Hands on £135

### Classic Patisserie with Ghalid Assyb

Impress your guests over the festive season 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 macaroons, millefeuille, opera and chocolate & vanilla financier. Includes lunch with wine.

Friday 6 November 2009 10am Hands on £135

### Croissant and Viennoiserie Masterclass

Viennoiserie are some of the most satisfying things to create at home - Richard shows you how to make croissant, pain au chocolat, danish pastries and brioche in this extended masterclass.

Thursday 12 November 2009 10am Hands on £175

### Pickles & Preserves with Nick Sandler

Making the most of all of the wonderful produce this season has to offer Nick will show you how to make a host of pickles and preserves. Delicious flavours and a store cupboard full of goodies to take home. Nick Sandler is a development chef whose books include the wonderful 'Preserved', 'Mushroom', 'Soup' and the classic Duchy Originals Cookbook. Nick builds smokehouses in his spare time and uses his shed to cure and age hams.

Includes lunch with wine and all jars and storage containers.

Friday 13 November 2009 10am Hands on £135

### Italian Entertaining - Winter in Lombardy with Silvana de Soissons

Silvana is from the Lombardy region of Northern Italy and comes from a long line of cooks, hoteliers, and food producers. She started cooking aged eight years old, taught by her mamma who was taught by her nonna. After a decade of travelling throughout Italy, working in restaurants and teaching Italian cookery, she moved to Wiltshire. This class teaches you how to perfect fabulous recipes for entertaining drawing on Silvana's extensive experience of seasonal Italian food, from regions across the mainland and islands of Italy. Includes lunch with wine.

Saturday 14 November 2009 10am Hands on £135

### How to Cook Fish & Seafood

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. Includes lunch with wine.

Friday 27 November 2009 10am Hands on £135

### Christmas cakes workshop - Biscuit bling!

Learn a range of decorating techniques to transform your gingerbread or biscuits. Includes tree decorations - rich crimped velvet style with piped beading (pictured) and pretty pastel piped and flooded snowflakes...with a touch of bling! Friday 27 November 2009 10am Hands on £70

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## Kids classes

### Kids Pasta

With our fabulous Italian chef, Silvana de Soissons

Impress your friends and family with delicious homemade pasta - fantastically good fun to make and so simple once you know how. The class is divided into groups by age.

Suitable for ages 7 to 15. Please let us know the age of your child(ren) when booking.

Tuesday 11 August 2009 10am £35

### Summer Cooking

Wonderful dishes using the freshest new seasons' ingredients. The class is divided into groups by age.

Suitable for ages 7 to 15. Please let us know the age of your child(ren) when booking.

Tuesday 11 August 2009 2pm £35

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 three simple doughs. 10am start. Classes up to and including all August & September dates and some October & November dates are sold out. Contact us for waiting list places.

With Ben Peel

Thursday 8th October 2009 £135

Saturday 5th December 2009 £135

With Richard Bertinet

Wednesday 7th October 2009 £195

Saturday 9 January 2010 £195

### 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

2 day course	Introduction to Bread & Dark and Sweet with Richard Bertinet	
*NEW*	16 & 17 November	£350
3 day course	Introduction to Bread, French Breads & Italian Breads	
	2 to 4 November 2009 inclusive	£500
5 day course	Introduction to Bread, French Breads, Italian Breads, Sourdoughs	
	19 to 23 October inclusive	£800

### Gluten Free

After a number of requests we are introducing a new class with Richard for those who are not able to tolerate any gluten. We will look at breadmaking, pastry and some other areas that raise problems when you can't use a wheat flour. Includes lunch with wine.

Wednesday 18 November 2009 10am Hands on £175

### Booking & cancellation policy

Please note that the dishes described in this programme 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. 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 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. If you need to arrange travel or overnight accommodation, we recommend that you seek appropriate insurance.

## 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](http://www.thebertinetkitchen.com)