

YOUNG CHEFS ACADEMY

OCTOBER HALF TERM

(24th – 28th October 2011)

Held at our new premises in an industrial kitchen

Unit 8, White Horse Business Centre, Hopton Road, Devizes SN10 2HJ

TIME

10.00 – 3.00 daily

COST

£40 per day (including ingredients)

Book all 5 days for 20% discount - £160

End of course certification

All equipment, aprons, lunch/refreshments provided.

STRUCTURE

Day 1: Baking. *Sample recipes; bread (rolls & shaping), speciality bread (focaccia, soda), Chelsea buns, pizza.*

Skills: Working with yeast, shaping dough, use of other raising agents, versatility of bread dough.

Day 2: Baking. *Sample recipes; Lemon drizzle cake, scones (sweet & savoury), cakes with unusual ingredients!*

Skills: Methods of cake making (whisking, rubbing in, melting, creaming); adapting recipes to make the most of seasonal ingredients; lining tins; secrets of cake making.

Day 3: Desserts & Pastries. *Sample recipes; Classic lemon tart, chocolate mousse, meringues, sticky toffee pudding.*

Skills: Pastry making, use of eggs for setting; use of eggs for aeration, using seasonal fruits.

Day 4: Soups & Stews. *Sample recipes; Leek & potato soup, roasted tomato soup, bouef bourguignon, Moroccan vegetable tagine.*

Skills: Knife skills, making basic stock; seasoning/flavours; different types of soups; garnishing soups, the art of slow/long cooking when using cheaper cuts of meat.

Day 5: Cooking to impress. *Sample recipes; Baked stuffed chicken breasts, Dauphonoise potatoes, roasted vegetables, chocolate bread and butter pudding.*