

Cookery Class Schedule 2010

Classes run from 11am till 4.00pm involving a combination of demonstration, tasting and hands on experience. There is a maximum of 9 persons and the minimum age is 16yrs. Please give prior notice of any food intolerances or allergies when booking so that these can be taken into account. All equipment is provided. Participants have lunch together between the morning and afternoon sessions. Food, drink, recipes, VAT and very nice things to take home are included in the price.

Cost: £114.95 Duration: 5hrs

Sunday 8th August

Cooking Mexican Style

Join us for an exciting august cookery class focusing exclusively on Mexican cuisine. Many people are unaware of how diverse and exciting the ingredients of Mexican cuisine are. Mexico has made use of the most basic ingredients and transformed them into taste sensations. If you'd like to learn more about using ingredients such as corn, pulses, coco and of course chilli then this is a class for you. Although it's not necessary for you to be a confident cook, we do require a basic kitchen skill level and plenty of energy – this class will be upbeat just as Mexican life is.

Sunday 26th September

Cooking Greek Style

Greek cuisine is truly unique. This is due to the fact that it takes influences from countries such as turkey, iran and as far as Alexander the great and his conquests went. Whenever the country was conquered ingredients, recipes and cooking traditions were taken back to Greece and integrated into their cuisine. Take the famous Greek dish tatziki – cucumber mint yoghurt – this is actually inspired by Turkish. We do require a moderate kitchen skill level. Although we will be using meat, there will be vegetarian alternatives available on request.

Sunday 24th October

Cooking Spanish Style

There is a lot more to Spanish cuisine than just Paella. Spain is rapidly becoming a leading food country and it is now internationally recognised as home to some of the best chefs in the world. They are all passionate about traditional Spanish cookery, which has been influenced by so many cultures in its long history. This is a perfect cookery class to kick-start the spring season. The cuisine is renowned for exciting flavours and colours. Peter Vaughan will be joined by his Sous Chef Miguel Pestana to guide you through a day of delicious Spanish dishes. You will be learning to make an assortment of tapas, Spanish bread, olive tapenade and much more.

Sunday 28th November

Cooking Caribbean Style

This is our first Caribbean cookery class. Our chef Peter Vaughan spent over 6 months working on the island of Barbados and worked at some of the finest 5 star hotels learning the secrets of their cuisine. The position of the Caribbean islands makes them an exciting cross road of different styles of cuisine from South American, Latin American and African. All of the islands in the Caribbean are also known as 'The Spice Islands' as they produce some truly delicious spices such as nutmeg, tamarind & marjoram.

Cookery School Bookings

Please call on **01380 859986** or send an e-mail to info@thebistrodevizes.co.uk to book a place. Full payment is required when booking to secure the place. Transfers or refunds are available up to 15 working days before the event. No refund or transfer is available after this time.