

Cookery Demonstration Schedule 2010

Demonstrations run from 7.30 to 9.30pm. Wine is provided and the dish tastings amount to the equivalent of an evening meal. There is a maximum of 14 persons so that everyone can have a good view and are able to ask questions etc. Recipes are provided.

***Cost: £32.50 per person Duration: 2hrs**

Monday 7th June

Cooking Portuguese Style

Peter will be joined by his Portuguese Sous Chef, Miguel Pestana, for an entertaining evening of Portuguese cuisine. Miguel will make the famous Sangria, which differs from the Spanish version. They will be demonstrating and serving Wiltshire pork cooked Portuguese style, showing many ways of using bay leaves, the national herb. Also you will be able to sample Madeira and hear all about life on the beautiful volcanic island where Miguel is from.

[Speciality nights in The Bistro](#)

[22nd - 25th June - Portuguese menu - 3 courses £21.95](#)

Monday 2nd August

Mexican Cooking

The elements of historic Mexican cuisine are based mostly on corn, pulses & spices. Most corn is used to make dough which makes the famous tortillas, tamales and other such bread wraps. The important spices of Mexican cuisine are oregano, coriander, cinnamon, cocoa and of course chillies in all strength and sizes!

Naturally Mexican cuisine has a Spanish influence due to the Spanish Conquistadors in 1520 and it was they who brought over vines for wine production. The ancient Mayan people have practiced beekeeping for thousands of years and honey is still a hugely important ingredient in many Mexican dishes. The Mayan's also worshipped cocoa and it still common to eat chocolate in savoury dishes, just as much as it is used in cakes and desserts.

[Speciality nights in The Bistro](#)

[26th - 30th July and 3rd - 6th August - Mexican menu - 3 courses £21.95](#)

Monday 27th September

Greek Cooking

Perhaps the most important things to know about Greek cuisine is that eating out and sharing the dinner is as important as the food itself.

Important ingredients in Greek Cuisine are tomatoes, aubergines, potatoes, peppers, honey & of course olive oil.

Greece also uses many aromatics for flavouring dishes such as bay leaf, oregano, garlic, thyme & fennel seeds.

Because of the terrain in Greece the land has always lent itself to rearing sheep and therefore lamb has been the meat of choice in their cuisine. Vegetable dishes are unique and plentiful and fish is usually cooked with olive oil and lemon.

[Speciality nights in The Bistro](#)

[21st - 24th September and 28th September - 1st October - Greek menu - 3 courses £21.95](#)

Monday 25th October

Spanish Cooking

So many people love to taste a 'bit of everything' and tapas is a marvellous way of doing just that. Peter will be joined by his Sous Chef, Miguel Pestana, who will demonstrate how to make it and tell you the history of why it was created. You will learn about many ingredients from Spanish cuisine such as smoked paprika, Manchego cheese, Spanish saffron etc. and incorporate these into some delicious dishes. The menu will be different to the one we did earlier this year.

[Speciality nights in The Bistro](#)

[26th - 29th October - Spanish menu - 3 courses £21.95](#)

Cookery School Bookings

Please call on **01380 859986** or send an e-mail to [**info@thebistrodevizes.co.uk**](mailto: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.
