



2017 Cooking Short Courses

Food Technology Centre, St Margaret's School

YEAST COOKERY

Tuesday 9 May, 5.00 pm to 7.30 pm

There is nothing more satisfying than making and eating your own bread. The Yeast Cookery Class looks at the function of yeast and the best methods to achieve the desired outcome. The course is structured with a demonstration followed by hands-on cooking to make your own products.

Pull apart Bread. This is a recipe using a basic bread recipe then adding savoury ingredients to provide almost a meal within itself or an accompaniment for soups and winter dishes.

Croissants. It follows the same techniques as puff pastry making and is a 'make and eat sometimes' recipe that is worth the effort. Hot croissants dipped in a berry coulis are a great taste sensation!

PASTRY MAKING

Tuesday 6 June, 6.00 pm to 8.30 pm

Bring back the art of making melt-in-the-mouth pastry. The extra time it takes to make your own pastry is worth the outcome. The pastry making course looks at recipes and techniques for making the following pastries.

Shortcrust Pastry - Cornish Pasties.

This is an excellent tasty recipe to have stored in the freezer and pull out whenever you wish for a quick, tasty, nutritious meal.

Pâte Sucrée Pastry - Galletes Aux Fruits.

French sweet pastry that is like velvet in the mouth. The final dish stimulates all the senses. Fresh fruits sandwiched between the pastry, placed on a raspberry coulis and framed by feathered cream.

COST: \$40.00 per attendee

\$70.00 per attendee includes a copy of the St Margaret's and Berwick Grammar School 90th Anniversary Cookbook which contains the recipes made in the short courses.

BOOK: Via the school website or www.trybooking.com/276073