

TANTE MARIE

Culinary Academy

2011-2012 MODULAR COURSES and DEMONSTRATION DAYS COURSE INFORMATION

To enrol on a course and to view out Terms and Conditions, please refer to the booking form on our website.

Modular Courses

Please arrive at 9.15 for coffee and refreshments for our 1 and 2 day modular courses. Cooking starts at 9.30 and ends at approximately 4.00. Finish times may vary.

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|--------------------------|---------------------------------|--|-------------|
| <input type="checkbox"/> | Christmas Entertaining 1 | - Wednesday 7 & Thursday 8 December 2011 | £325 |
| <input type="checkbox"/> | Christmas Entertaining 2 | - Tuesday 13 & Wednesday 14 December 2011 | £325 |

Our ever popular Christmas course returns this year with an emphasis on original and inspiring ideas to entertain friends and family over the festive period, and of course there will be a number of items which you will be able to take home to stock up your freezer over the busy holiday period!

The course will include some amazing festive morsels such as Beef cheek bourguignon with stilton dumplings, duck rillettes and mascarpone mince pies with chocolate, fig and ginger mincemeat. Both days start at 9.15 and will finish at 3.45 (approx.)

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| <input type="checkbox"/> | Men Only! (Part 1) | - Friday 23 March 2012 | £155 |
| | | - Friday 6 July 2012 | £155 |
| | | - Friday 20 July 2012 | £155 |
| <input type="checkbox"/> | Men Only! (Part 2) | - Friday 30 March 2012 | £155 |
| | | - Friday 13 July 2012 | £155 |
| | | - Friday 7 September 2012 | £155 |

Over the last 5 years our Men Only! Course has become one of the most popular one day courses in the country for gentlemen who consider themselves to be a dab hand in the kitchen, and makes a great Christmas or birthday present. **Part 1** is for those who have not attended the course before, would like to start with the basics, knife skills, how to cook the perfect steak, basic bread and other recipes to impress in the kitchen, many of which you will take home at the end of the day to impress your friends and family!

For those who have already completed Part 1, or if you think that you can handle it, **Part 2** will take you to the next level, with more complex skills and dishes that will challenge you in the kitchen, such as an introduction to butchery and techniques for preparing fish! The question is, are you man enough?

Both Part 1 and Part 2 start at 9.15 and will finish at approximately 4.00

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| <input type="checkbox"/> | 1 Day Easy Entertaining | - Tuesday 27 March 2012 | £155 |
| <input type="checkbox"/> | 1 Day Advanced Entertaining | - Wednesday 28 March 2012 | £155 |
| <input type="checkbox"/> | Entertaining Course SPECIAL OFFER! Book onto both days and pay just £295 | | |

Our famous Easy Entertaining course returns in 2012 but this year we have split the course in two. Each day covers a different 3 course menu to wow your guests! The cooking is simple on day 1 and more advanced on day 2, but both menus are certain to impress!

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| <input type="checkbox"/> | 1 Day Fish Workshop | - Thursday 30 August 2012 | £155 |
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Following a similar format to the Meat Workshop, our 1 day fish course will include a hands on, interactive lecture by our amazing fishmonger, Ron Fowler.

Ron will show off an impressive array of fish which he sources directly from the boats, explaining the provenance,

characteristics and sustainability of a wide variety of fish. In addition to this, he will demonstrate a range of different filleting, skinning and preparation techniques for different types of fish.

You will also have the chance to put what you see into practice, preparing, finishing and cooking a range of fish to take home at the end of the day!

☐ 1 Day Meat Workshop - Friday 31 August 2012 £155

This day will begin with a butchery demonstration by butcher, Ian Wood. Ian will break down a full carcass into its individual cuts explaining the complete process from rearing the animal, through the slaughter and hanging process right up to cooking the meat. You will then move into the kitchens where you will have the opportunity to have a go yourself, cooking up a beautiful lunch using some of the meat that Ian has prepared and enjoying a glass of wine. In the afternoon you will be back in the kitchens preparing and butchering a range of meat which you will be able to take away with you at the end of the day!

☐ Fish and Meat Workshop SPECIAL OFFER! Book onto both days and pay just £295

DEMONSTRATION DAYS

Please arrive between 9.30 and 9.45 for coffee and refreshments for our Demonstration Days. The morning demonstration starts at 10.00 and finishes at approximately 12.30. Tante Marie will then provide a beautiful light buffet lunch with wine. The afternoon demonstration starts at 2.00 and will end at approximately 4.00. Finish times may vary.

☐ Guest Chef – ANTHONY DEMETRE -Tuesday 20 March 2012 £75

Anthony, is the head chef and co-owner of Arbutus restaurant in London and is celebrated for his firm belief that "cheap doesn't have to mean nasty" when it comes to food. This way of thinking garnered his first restaurant a Michelin star within months of opening which then led to them opening their second restaurant, Wild Honey, in 2007. All eyes were on Anthony and business partner Will Smith to see if they could mimic their success at award-winning Arbutus. The answer was a resounding 'yes', with Wild Honey taking the BMW Square Meal Award for Best New Restaurant Autumn 2007 - a year after Arbutus took the 2006 title. **Further details on Anthony's demonstration day will be posted on the Tante Marie website in due course.**

☐ Guest Chef – ADAM BYATT -Wednesday 21 March 2012 £75

We are delighted to announce that Adam will be returning to Tante Marie in 2012 to follow on from the huge success of his 2011 demonstration day with a new menu. Adam Byatt is the multi award winning chef and proprietor of Clapham's Trinity restaurant. Adam opened his first restaurant, Thyme, in Clapham in 2001 and quickly earned a reputation as one of London's most exciting new chefs. After winning virtually every award possible, Thyme moved into central London before returning to his roots in Clapham in 2006. As well as being awarded 3 AA rosettes in only its second year, Trinity has been awarded AA Restaurant of the Year and Time Out's Best Local Restaurant award. Adam is now a regular on BBC 1's Saturday Kitchen and has just published his first book – How to Eat In. With an inspired take on modern European cuisine, Adam's food has made him one of the country's truly great chefs and we are delighted to welcome Adam to Tante Marie. **Further details on Adam's demonstration day will be posted on the Tante Marie website in due course.**

☐ Guest Chef – To Be Confirmed -Tuesday 4 September 2012 £75

Watch this space for the naming of an exciting world class chef who will be demonstrating at Tante Marie in September 2012

☐ Guest Chef – To Be Confirmed -Wednesday 5 September 2012 £75

Watch this space for the naming of an exciting world class chef who will be demonstrating at Tante Marie in September 2012