

## Chef's Table £75 per person (minimum 4, maximum 6)

Group bookings for an evening at the cookery school with Giuseppe. If it's good food you're seriously interested in then book in for a delicious meal prepared in front of you and your guests.

Dates, call to book an evening.

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## CHRISTMAS SHOPPING DAYS @ the olive tree.....

Beautifully boxed extra virgin olive oil from the family's estate in Siculiana, delicious Veru Truly Sicilian hampers, exquisite hand finished linens, panetone & pandoro from Vicenza & more, the cookery school will be open for those extra special gifts on the following dates:

4, 17 & 18 December, 10am-3pm (or by appointment)

We will also be at the:

The Leweston Living & Christmas Fair, 11 November, 10.30am-5.30pm, The Manor House, Leweston, Sherborne

Chilfrome Christmas Fair, 21 November, 10.30am-2.30pm, Chilfrome near Maiden Newton

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If you do not find a date to suit you, please contact us and we will be happy to find an alternative date where possible.

PRIVATE GROUP BOOKINGS please call to arrange dates & course content if you would like a day just for you & some friends. Minimum 4, maximum 6 people.

[www.olivetreecookeryschool.com](http://www.olivetreecookeryschool.com)  
contact us on 01929 477260

For updated availability or to book log on to [www.olivetreecookeryschool.com](http://www.olivetreecookeryschool.com) or contact us on 01929 477260 • Payment in full is required to secure bookings • We reserve the right to cancel any course that has less than 50% occupancy, however, in the event that we are unable to find an alternative date or course then a full refund will be issued.

the  
Olive  
tree cookery  
school

## *Autumn/Winter 2010*



the old barn • cats eye cottage • norden • corfe castle • dorset • bh20 5dt • 01929 477260 • [info@olivetreecookeryschool.com](mailto:info@olivetreecookeryschool.com) • [www.olivetreecookeryschool.com](http://www.olivetreecookeryschool.com)

ONE DAY SPECIALITY COURSES 9.30am – 3.00pm  
(all courses are for six students unless otherwise stated)

### Cooking with Game £110

With the shooting season under way, it's time to take a fresh look at what to do with all the wonderful local game.

Sample menu: Loin of Venison Wrapped in Bay Leaves & Pancetta • Pheasant & Chestnut Tortellini • Pigeon Breast with a Walnut & Beetroot Salad

9 November, 9 January

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### Seafood (4 students) £115

The course will concentrate on fresh fish; preparation, filleting and cooking. Plus shellfish and crustaceans; preparation and recipes for local crab, lobster, scallops, cockles, clams and mussels.

Sample menu: Scallop Sashimi with Chili, Ginger, Lime & Coriander • Lobster & Radicchio Risotto • Oven Baked Sea Bass Stuffed with Fresh Herbs & Lemon in a Salt Crust

2 October, 8 February, 3 March

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### An Italian Christmas £105

Students will cover all the essentials for a truly traditional Italian Christmas, from a short cut recipe for panettone to the ultimate Italian festive dish of chicken broth with fresh tagliolini.

Sample menu: Quick Panettone • Cantucci • Roasted Porchetta with Caramelised Fig • Chicken Broth with Fresh Tagliolini

27 November

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### Pizza & Italian Breads £95

This course will need some serious muscle with plenty of pizza and bread dough to be kneaded!

Sample menu: Pizza with Roasted Butternut Squash & Prawns • Focaccia with Rosemary & Sea Salt • Black Olive Grissini • White Pizza with Artichoke Heart & Creme Fraiche

23 September, 1 October, 5 February

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### Fresh Pasta £95

Whether you've got a pasta machine gathering dust in the cupboard or have always wanted to produce beautiful silky tagliatelle, you will leave this course confident of your pasta making skills.

Sample menu: Ricotta & Pumpkin Ravioli • Parpadelle with a Traditional Ragu • Farfalle with Smoked Salmon & Mascarpone

25 September, 16 November, 11 January

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ONE DAY SPECIALITY COURSES 9.30am – 3.00pm  
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### Mad About Mushrooms £105

Weather and seasonal conditions permitting, students will spend the morning on a foray led by local expert Mark Pike. Back in the kitchen, Giuseppe will demonstrate how to clean, prepare and conserve various mushrooms. before taking students through a menu suitable for the most passionate mushroom eater.

16 October, 19 October, 23 October & 27 October

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### Sicilian Cooking £100

Enjoy a day of cooking Sicilian style. Join Giuseppe in creating dishes taught to him by his mother and grandmother, exploring the delicate flavours and delicious ingredients of this beautiful mediterranean island.

Sample menu: Arancini (Sicilian rice balls) • Spaghetti Con Le Sarde • Granita al Limone • Cannoli Siciliani (pastries filled with sweet ricotta)

21 October, 12 March

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### Dinner Party £110

Students will plan, prepare and successfully present a five course menu. with canapés, first course, sorbets, main course and dessert.

Sample menu: Artichoke Heart with Sautéed Wild Mushrooms, Soft Poached Egg & Hollandaise Sauce • Roasted Duck Breast with Butternut Squash & Thyme • Lemon Cream Profiteroles • Chocolate Truffles

2 November, 15 January

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### Christmas Cake Decorating with Lisa Notley £85

Enjoy a day with this expert cake maker/decorator to produce a beautiful celebration cake for the centre of your Christmas table. Learn to cover your cake with marzipan & the smoothest coat of icing before applying your very own sugarcraft decorations, whether it be delicate glittered snowflakes or a charming little father christmas figurine.

7 December, 10am - 3pm

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### Cup Cake Workshop with Lisa Notley £75

Lisa will show you sugarcraft techniques to create beautiful rosebuds, twinkly stars, butterflies and more. Also, handy tips on icing techniques.

21 September 10am - 3pm

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THREE DAY COURSES 9.30am – 12.30pm  
daily followed by lunch

### Three Day Game Course £320

In addition to our one day Game Cooking course, we have introduced this 3 day course for those wanting to look in more detail at butchery techniques, preserving & cooking.

Sample menu: Baked Boneless Partridge Stuffed with a Lemon Mascarpone & Wrapped in Pancetta • Venison & Wild Mushroom Caserole • Lightly Smoked Duck, Orange & Watercress Salad

23, 24 & 25 November

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### Three Day Seafood Course £320

This course has been designed for real seafood enthusiasts who would like to delve into the sea's harvest in more detail. Students will spend one day looking at flat fish, one at round fish and one at lobster, crab and shellfish. Each day they will transform local, seasonal fish into a variety of dishes. Other skills incorporated too, such as pasta making,

28, 29 & 30 October, 8, 9 & 10 March

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### SHORT COURSES @ THE OLIVE TREE

#### Canapes & Petit Fours £65 10am-1pm

Planning a Christmas drinks party? join Giuseppe for some expert tips on delicious nibbles, sweet and savoury.

Sample menu: Smoked Salmon Blini with Creme Fraiche • Roasted Pepper & Buffalo Mozzarella Parcels • Mini Bitter Chocolate Tarts

3 November

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### FOUR WEEK EVENING COURSE

#### From Zero to Hero £180

Designed for men who would love to venture into the kitchen but have yet to refine their culinary skills! Some knowledge of cooking useful but not essential, the pace of the course will be set according to the level and ability of the students involved. Each evening the students will prepare a main course and dessert for two, which they will then take home for supper.

Sample menu: Chicken Roulade with Spinach, Peppers & Parma Ham • Sautéed Green Beans & Rosemary New Potatoes • Chocolate Pudding with Creme Fraiche

every Monday evening, 6.30-8.30pm, commencing  
10 January through to 31 January, 2011

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