

YOUNG CHEFS COURSE half day, 10am - 1pm

Aimed at our budding chefs, this half day course will improve their skills & techniques, introduce them to the importance of seasonal food & inspire them to develop their culinary know-how even further.

16 February, 7 August for students aged 12+, £45
6 June, 8 August for 8 -12 year olds, £45

PRE-UNIVERSITY COURSE, 3 days, 9.30am – 3pm daily followed by lunch, £310

This course will equip young people with the basic skills for healthy, balanced and cost effective eating whilst away from home. Whether it's poaching an egg or making a fresh pasta sauce, students will leave with a recipe folder full of straight forward yet delicious dishes.
Sample menu: Grilled Chicken Marinated with Lemon & Thyme • Sautéed Green Beans & Rosemary New Potatoes • Chicken & Spinach Risotto • Tagliatelle with Basil Pesto • Minted Pea Soup

[please call for dates](#)

FOUR WEEK EVENING COURSES

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, 6pm - 8.30pm, 14, 21 & 28 May, 11 June

Beyond Zero.... £180

This course is aimed at those who have either completed our Zero to Hero course & would like to learn more, or competent men who would like to expand their skills & recipe repertoire.

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

every Monday evening, 6pm - 8.30pm, 25 June, 2, 9 & 16 July

www.olivetreecookeryschool.com
contact us on 01929 477260

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.

If you would prefer to receive this information by email, please let us know & we will add you to our online mailing list.

The Olive Tree Cookery School is now on Facebook - we will be posting details of late availability, seasonal recipe ideas, updates on the olive harvest & more.

And finally, Veru Truly Sicilian semolina flour (perfect for pizza, bread, pasta & baking), hand-filleted anchovies, caponata melanzane & more are available from the cookery school or a deli near to you - a list of stockists is available to view at www.verutrulysicilian.com

cover photo: 'rosemary & sea salt focaccia', made with semolina flour & our own extra virgin olive oil (available to buy from the cookery school).

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.

For updated availability or to book log on to 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 provide an alternative date or course then a full refund will be issued.

the
Olive
tree cookery
school

Spring/Summer 2012



the old barn • cats eye cottage • norden • corfe castle • dorset • bh20 5dt • 01929 477260 • info@olivetreecookeryschool.com • www.olivetreecookeryschool.com

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

The Edible Kitchen Garden £105

By early summer those kitchen gardens will be bearing fruit, vegetables, salad leaves & edible flowers learn some new ways of serving up those delicious fresh ingredients, straight from garden to plate.

Sample menu: Courgette Flowers filled with Taleggio & Ham in Pastella

• Salad of Prawns, Nasturtium & Rose Petals • Grilled Bass on a Soft Herb Risotto

10 July

Seafood £120

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 • Lobster & Asparagus Risotto • Sea Bass in a Salt Crust

11 February, 18 February, 21 February, 6 March, 24 March, 26 May, 14 June, 8 September

Summer Preserving, Smoking & Curing £105

A day of preserving all that is delicious about the summer. Learn the Italian way to prepare your storecupboard for the winter with pickled vegetables, pasta sauces & cured & smoked fish & meat.

Sample menu: Asparagus preserved in Extra Virgin Olive Oil • Fresh Tomato Passata • Home Smoked Salmon with Dill Seeds

7 July

Pizza & Italian Breads £105

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

Sample menu: Pizza with Buffalo Mozzarella, Parma Ham & Rocket • Focaccia with Rosemary & Sea Salt • Black Olive Grissini

2 June, 11 September

Fresh Pasta £105

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: Ravioli with Prawns & Baby Leeks • Squid Ink Spaghetti with Courgette, Cherry Tomatoes & Prawns • Roasted Vegetable Lasagna

22 March, 12 July, 15 September

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

Italian Style Summer Entertaining £110

Everything you will need for relaxed 'al fresco' dining this summer. Students will prepare a menu perfect for that long lazy lunch in the sun, or a candlelit supper party on the lawn.

Sample menu: Capesante Gratinate • Chicken Parcels with Spinach & Mascarpone wrapped in Pancetta • Fresh Lemon Curd Profiteroles

19 May, 19 June

Smoke & Spice £110

If it's the barbeque you turn to when the sun comes out, this is the course for you. Combining the best local meat and seafood with fresh herbs, marinades and vegetables for a fabulously simple outdoor feast.

Sample menu: Sea Bass Stuffed with Lemon & Herbs • Sicilian Fennel Seed Sausages • Mediterranean Vegetables with Basil, Garlic & Oregano • Calamari with a Chilli & Parsley Dressing

30 June

Sicilian Cooking £110

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)

28 April, 8 June

Summer Puddings & Ice Cream Making £100

Students will be hands on preparing an array of tempting summer desserts, delicious summer ice creams and refreshing sorbets. Using the best fruits & flowers the season has to offer.

Sample menu: Elderflower & Champagne Jelly • Raspberry Sorbet • Blueberry Ice Cream • Lemon Curd Profiteroles

8 May, 17 June

Two Day Seafood Course £230, 9.30am-3.00pm

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,

19 & 20 April

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EVENING COURSES @ THE OLIVE TREE, 6-9pm
(all courses are for six students)

Summer Canapes & Petit Fours £45, 6-9pm

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

Sample menu: Smoked Salmon & Fromage Blanc Blini • Scallop Sashimi • Rose Water Madeleines

26 April, 20 June

Summer Soups & Salads £45, 6-9pm

Whether it's a light lunch or relaxing supper you're after, learn how to make fresh chilled soups and interesting salads.

Sample menu: Spiced Gazpacho • Tomato & Basil Consomme • Chilled Cucumber & Mint Soup • Watercress, Thai Spiced Chicken & Rocket Salad • Warm Potato, Cumin, Spring Onion & Coriander Salad

17 April, 22 May

Knife Skills £45, 6-9pm

Learn which knife to use for which task, how to handle them correctly and keep them in pristine condition. All students on our knife skills courses are entitled to 10% discount on all David Mellor knife orders placed during the course. Do please bring your own knives if you would like advice on how to use/sharpen them.

13 March

Baking Course £45, 6-9pm

An introduction to some principles of baking, includes sweet & savoury baking techniques.

Sample menu: Lemon Tart • Chocolate Pudding • Cantucci • Focaccia • Olive & Rosemary Rolls

15 March, 2 May

Quick Pasta Sauces £45, 6-9pm

Fresh ideas for Summer inspired pasta sauces.

Sauteed Courgette, Ricotta & Pine Nut • Basil & Walnut Pesto • Crudaiola • Carbonara

7 March

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