



..... 2014 / 2015

COURSE	PRICE	AUG	SEP	OCT	NOV	DEC	JAN
BBQ	£110	Sat 9th					
Afternoon Tea	£125	Sat 23rd					
Smoking, Curing & Pickling	£120		Sat 13th				
Sushi	£95		Sat 27th				
Middle Eastern	£120			Sat 11th			
Cook Like a Pro	£165			Sat 25th			
Japanese	£120				Sat 15th		
Street Food	£100				Sat 29th		
Bread & Pastry	£130					Sat 6th	
Dinner Party	£145					Sat 13th	
Chocolate	£125						Sat 10th
Thai & Vietnamese	£100						Sat 24th

* All courses are subject to change

SPITFIRE COOKERY SCHOOL

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[instagram.com/spitfire_house](https://www.instagram.com/spitfire_house)



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Middle Eastern

2014 / 2015

Learn authentic Middle Eastern cuisine from world recipes to family favourites.

Cost per person: £95.00

Maximum number of guests: 12

Total duration: 3.5 hours

Date available for this course: Saturday 11th October 2014

Include: Take home recipes, notepad and pencil, tea, coffee, refreshments, glass of wine to enjoy with your meal

YOUR DAY AT SPITFIRE COOKERY SCHOOL

9.00am

Arrive: Tea, coffee, fruits. Welcome and meet your tutor, housekeeping and welcome to the academy

9.15am

Session one: Tagine
Ingredients, method and preparation, variations, Q & A

10.15am

Session two: Hummus and babaganoush
Ingredients, practical, variations and adaptation, Q & A

11.15am

Tea and coffee break

11.30am

Session three: Shish and marinades
Ingredients, method, preparation, Q & A

12.00pm

Session Four: Tabouli and fattoush
Ingredients, method, preparation, Q & A

12.30pm

Session Five: Turkish Delight
Ingredients, method, preparation, Q & A

1.15pm

Clean up and pack down

1.30pm

Sit down in the lounge with fellow classmates to enjoy your Middle Eastern spread with refreshments

2.00pm

Departure