

# EDINBURGH NEW TOWN COOKERY SCHOOL

## What's cooking this month?

### Knife Skills and Cooking Techniques



On the Saturday 6th July we are holding a one day workshop which will concentrate on improving knife skills and also in understanding various cooking techniques. We will start by showing which knife to use and also, very importantly, how to keep your knives sharp. After a demonstration we will move to the kitchen and will get everyone chopping, slicing and dicing. You will also learn how to joint a chicken and fillet a fish. Amongst the cooking techniques will be sweating vegetables to improve the flavour of soups, char grilling fish so that they are just cooked, browning meat for colour and flavour in the finished dish. This course is for people who have never felt confident that they know the best way of using or sharpening

June 2013

Hello,

We have had a very busy couple of months at the cookery school and the summer continues with lots of interesting courses covering a variety of different cookery styles and cuisines as well as courses for children, teenagers and families in July. Amongst other courses we are very excited to have Mattia Camarani, head chef of Cucina at Hotel Missoni in Edinburgh, here in July to give an Authentic Italian Masterclass.

We have been running one month courses over the summer. One course ended last week and the new one started on Monday this week. We have one more timetabled this year which starts on the 29th July.

I hope you are having a lovely summer, even if the weather has been mixed. Please take a moment to take a look at the courses on offer and contact us if you have any questions.

A handwritten signature in black ink that reads "Fiona". The signature is written in a cursive, flowing style.

Fiona and the Edinburgh New Town Cookery School  
Team

[What's new at ENTCS](#)

a knife and who also feel that they need help with basic techniques.



### **News of Past Students**

Some of you may have watched the recent series of Masterchef and seen Rukmini Iyer (above) as one of the contestants. She did very well, getting to the last 7, before leaving the process. After she had finished filming she came and spent three months at the Edinburgh New Town Cookery School taking the Three Month Intermediate/Advanced Certificate. She couldn't tell us that she had been on the programme until the last week of term when she was spotted in a trail for the programme! Even then she was very good and didn't tell us how far she got in the process. But well done Mini we thought you did very well! Since the course Mini has managed to get herself a job in the pastry section at The



### **Authentic Italian Kitchen 20th July 2013**

Mattia Camorani is the head chef of the award winning Cucina which is the restaurant in Hotel Missoni. Mattia was born and bred in the Bologna region which is the capital of Emilia-Romagna. He will start with a demonstration of the dishes to be cooked and then will be in the kitchen to help everyone cook the dishes in the most authentic Italian way. After lunch, accompanied by some specially selected Italian wine, it will be back into the kitchen to cook the afternoon's dishes. The day promises to be interesting, educational and fun. The cost is £170. To find out more or to book please visit the [Authentic Italian Kitchen](#) page on our website.

### **Children, Teenager and Family Courses**

On the 8th and 9th of July we are running 2 separate [One Day Children's Cookery Courses](#). These are designed for children aged between 9 and 12 years old and we will be cooking different things on both days so that the children

Kitchin, Tom Kitchin's Michelin starred restaurant - no mean feat!

## Gift Vouchers

If you are stuck for gift ideas and are looking for a unique present why not try one of our gift vouchers? [Click here to buy online](#)

### Quick Links

[Our short courses](#)

[Our professional courses](#)

[Our website](#)

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### Course Calendar



To see what courses we have coming up visit the [Calendar](#) page on our website. This lists all the courses we will be running. Some of the one day workshops we have coming up are:

[Patisserie](#)

[Baking Day](#)

[Fish and Shellfish](#)

[French Cuisine](#)

[Easy Entertaining](#)

[Curries from Around the World](#)

can attend both days if they want to. The cost is £60 per day and it runs from 10.30 - 3pm

On the 10th July we have a [One Day Teenager's Course](#). This course is designed for teenagers aged between 13 and 17 and is perfect if they have a limited time but would like to do a cookery course. They will cook lunch and continue cooking in the afternoon so that lots of food will be brought home. The cost is £85 and runs from 10.30 - 4pm

We are running two separate [One Week Teenager's Courses](#). The first starts on the 15th July and the second on the 22nd July. They will learn a great many different cooking skills and techniques and will learn a lot about food and cooking during the week. We do have some people taking this course for the second year running and so the curriculum will be different to last year. The cost is £420 and the hours are 10.30 - 4pm.

On the 12th July we are holding another [Adult and Child](#) course. The children tend to be between 9 and 15 and the adults can be any age! The day starts at 10.30 and it finishes at 3pm. Together you cook lunch and then continue cooking in the afternoon. The cost is £130 for 2 i.e. £65 each.

If you have a son, daughter or grandchild heading off for university this autumn or moving from catered to self catered accommodation you might like to consider the [Getting Ready for University](#) course which is a weeks course starting on 26th August. On this course we teach them how to cook inexpensive but nutritious meals, a little about basic nutrition and how to achieve a balanced diet and also the importance of sticking to a budget. We also give them a goody bag with some pieces of kitchen kit. The cost of this course is £600.

### [One Month Cookery Courses](#)

[Chocolate Heaven](#)

[Thai Cookery](#)

[Knife Skills and Cooking Techniques](#)

[Bread Making](#)

[Beer and Food Matching](#)

[Vegetarian Feast](#)

[Two Week Cookery Course](#)

[One Week Beginners Course](#)

[One Week Intermediate Course](#)

[Spanish Kitchen](#)

[Beginners Evening Class](#)

[3 Day Cookery Essentials](#)

Please visit our website [www.entcs.co.uk](http://www.entcs.co.uk) to book a course or telephone us on 0131 226 4314

[Chocolate Heaven](#)



On the 29th June we are running a one day course called [Chocolate Heaven](#). We will be teaching how to make hot chocolate souffles, chocolate macaroons, chocolate ganache, chocolate meringue and chocolate pastry. If you are a chocolate lover and want to learn how to make some truly



We are running one more [One Month Basic Certificate Cookery Course](#) this year. This course is designed to teach people enough basic skills for them to find employment cooking on yachts, in shooting lodges, in ski chalets, as private cooks in villas etc. It is a great course to undertake if you are on a gap year, or during the university holidays, after university or just whilst you take a career break. The next one is also at a good time for those who are leaving school and are about to start at university.

The dates for the next course are:

29th July - 23rd August

delicious dishes come along on the 29th June and join us. The days course costs £150 and includes all the ingredients and lunch with wine. You will have lots to take home and if you can't eat it all at once some of the dishes will freeze successfully.

### Professional Courses

Designed for interested amateurs with professional aspirations and skillful chefs alike. Those wishing to extend their depths of skills our [one](#), [three](#) and [six](#) month certificate courses are perfect for providing a comprehensive professional training that will ensure a rounded knowledge of food and a clear idea of current trends.

### Corporate Entertaining or Team Building



The Edinburgh New Town Cookery School is the perfect place to entertain clients or host team building activities, tailored to suit your needs and budget. Whether you wish to cook your own dinner, have a baking, pasta making, or canape making session, wine tasting or beer and food matching we will ensure that the day or evening goes smoothly.

Testimonial from a recent client:

*I just wanted to drop you a short e-mail to say thank you to all your team for the fantastic event you put on for us yesterday. The feedback I got from all the participants was fantastic.*

Please [contact us](#) to discuss.