

# EDINBURGH NEW TOWN COOKERY SCHOOL

## What's cooking this month?



### Fiona's Store-cupboard Secret

With September comes the start of the British orchard fruit season. Apples, pears, plums, greengages and, my favourites, damsons, are either in season or will shortly be arriving. Damsons have a short season so you need to look out for them. The stones are big for the fruit they yield but they are worth persevering with because the flavour is fantastic. They need to be cooked with sugar as they are very tart and if used in puddings cook and puree them first. Use them in damson jam, jelly and cheese or mixed with a few plums in a crumble.

### Damson Fool

Take 500g damsons and cook with a little water and 100g sugar until soft. Sieve the damsons to get rid of the stones and let the

With the leaves falling and the nights drawing in, our thoughts have turned to our Autumn and Christmas programme. We have some great courses coming up over the next few months. Whether it is daytime or evening we have a lot of variety on offer. Sign up via the website, over the phone or in person. Also if you have signed up to see any of the Love Cooking (see below) celebrity chefs at the Playhouse Theatre on 12th October, be sure to come and say hello at our stand where we will be demonstrating general cooking techniques.

Hope to see you soon,

*Fiona*

Fiona and the Edinburgh New Town Cookery School Team

## Carving Course - October 7th



Does the idea of carving the Christmas turkey fill you with horror? Are you baffled by the best way to carve a leg of lamb? Panic not! We have the answer. We have a few places left on our next evening [carving course](#), which takes

place on Thursday 7th October. On arrival we serve you with a glass of wine, which you can drink as we demonstrate how to carve various joints of meat and show you to sharpen and keep your knives sharp. After the demonstration you move to our dining room where a two course buffet dinner is served, which includes all the various meats you have seen carved along with traditional accompaniments. This is a sociable evening to come to either on your own or with a group of friends.

puree cool. Taste and add extra sugar if necessary  
Whisk 600mls double cream until just holding a trail. Add the cold puree and whisk until thickened. Taste and add more sugar or a squeeze of lemon as necessary. Serve in individual glasses with shortbread.

### Tip

Prick or slit the damsons before you cook them and then it is possible to scoop out some of the stones which makes sieving easier.

## Gift Vouchers

With Christmas approaching 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 website](#)

[Our short courses](#)

[Our professional courses](#)



It's no secret that we 'Love Cooking' here at the Edinburgh New Town Cookery School, so much so that we are setting up home in the foyer of the [Love Cooking Festival](#) on **Tuesday 12th October** from 9.00am onwards. Come along and see us at the Edinburgh Playhouse.

## Wine Tasting Evenings



wines suitable for serving at Christmas and could be an early Christmas present for a wine lover.

[Christmas Sparkling Wines](#) with so much fizz around at Christmas this one off course will take you through a tasting of Prosecco, Cava, New World sparklers and Champagne so that by the end you should be able to find the one for you. This takes place on Monday 6th December.

We have two wine courses coming up to help you decide what to buy for Christmas drinking;

[Christmas Wine](#) A one off tasting on 29th November. This evening tasting session will concentrate on

## A Sneak Preview Of Our New Courses

Some of our new Autumn and Christmas courses include;

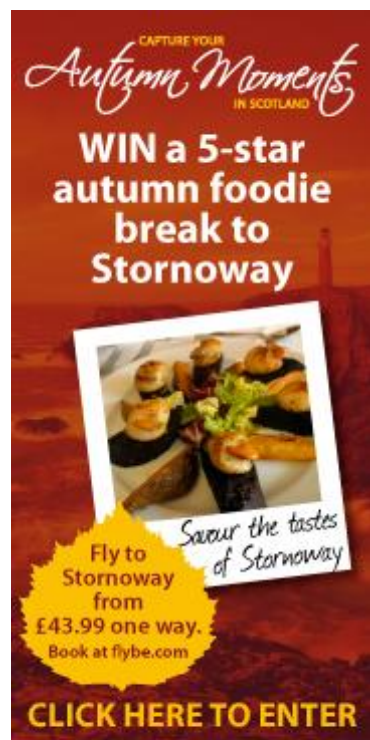
[Curries from Around the World](#) Due to popular demand we have put another Curries course on before Christmas. This will run on Saturday 13th November. We have curries to represent India, Thailand, Trinidad, Burma and Indonesia. So if you like your spices come and join us.

[Prepare Ahead Christmas Evening Class](#) This is a new evening class that starts on Tuesday 9th November and continues for 4 weeks. You will have a chance to cook ahead various classic Christmas dishes as well as new ideas. All the food can either be frozen or stored until Christmas so that when the holiday starts you won't be

spending all your time in the kitchen.



You can enjoy your favourite celebrity chefs on stage and get involved with our interactive cooking features.



CAPTURE YOUR  
*Autumn Moments*  
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**WIN a 5-star  
autumn foodie  
break to  
Stornoway**

Savour the tastes  
of Stornoway

Fly to  
Stornoway  
from  
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Book at flybe.com

**CLICK HERE TO ENTER**



VisitScotland and Flybe are offering friends of the Edinburgh New Town Cookery School the chance to escape to the magical Isle of Lewis and experience a 5-star autumn foodie break in Stornoway.

Travelling direct from Edinburgh to Stornoway with Flybe, operated by Loganair, who fly to the island from Scotland's capital city up to three times daily, you and a companion will land on one of the most spectacular Scottish islands, where the air is amongst the cleanest in Europe and the turquoise waters gently grace the glimmering white sands along the miles of beautiful coastline. To find out more and to enter the competition visit the competition page at [VisitScotland](http://VisitScotland)

The other courses timetabled for the Autumn are:

### October

6th Intermediate Evening Class - evening class

9th Seasonal Cookery - one day workshop

16th Easy Entertaining - half day workshop

20th Mediterranean Food - one day workshop

23rd Vegetarian Cookery - one day workshop

### November

1st and 2nd Two Day Beginners Cookery Course

6th Fish and Shellfish Workshop - one day workshop

27th Baking Day - one day workshop

### December

6th Festive Food - one day workshop

7th Prepare Ahead Entertaining - one day workshop

8th Entertaining Made Easy - one day workshop

20th Children's one day course

## Professional Courses



Designed for interested amateurs with professional aspirations and skilful 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.

Whether you want to take the first step to a career in hospitality or catering, even if you fancy being involved in catering on yachts or ski seasons then these longer courses are the perfect door openers.