

# EDINBURGH NEW TOWN COOKERY SCHOOL

## What's cooking this month?



### Fiona's Store Cupboard Secret

I love mince pies but only if they are made with homemade mincemeat. Shop bought mincemeat is just too sweet. This version has no added sugar as there is plenty of natural sugars in the fruit. It is really easy to make your own; the most time consuming part is the weighing out, but it's worth the effort and will keep for a few months in a sealed container in the fridge. If it hasn't been used for a while splash in a little extra brandy or whisky and stir it up before use. Once you have made this you won't want to go back to shop bought!

Hello,

We have just celebrated our first birthday! The year has flown past and we have welcomed many people to the cookery school. They have attended our long courses, one day workshops, evening classes or some of the many corporate events or dinners and receptions that we have held here. As a celebration we held a Food and Flowers Demonstration and Lunch at the school on the 26th November in aid of Maggie's Centres and Scottish Love in Action, more details of which below. Now we are concentrating on our Christmas events and getting ready to welcome our new Three Month Intermediate/Advanced students who will be starting in January.

We have put many new and exciting courses on in the New Year, some of which are listed in this newsletter, but check out our website for all of them. The best way of seeing all we are offering is to click on the [view calendar](#) button on the home page. Don't forget if you are trying to find a present with a difference we have [Gift Vouchers](#) available from £25 upwards.

Hope to see you soon,

Fiona and the Edinburgh New Town Cookery School Team

### A Sneak Preview Of Our New Courses

As well as the [Beginners Evening Class](#) which starts on the 12th January, we have a new course starting on the 18th January called **World Cuisines Evening Class**. This course will be on Tuesday evenings for 5 weeks. You'll visit a different country every week and cook dishes from there. The countries covered on the first course are Spain,

### Mincemeat

Grate 1 small cooking apple into a bowl using the skin, but leaving behind the core. Add 85g sultanas, 85g raisins, 85g dried cranberries, 55g currants, 40g flaked almonds (optional), grated zest of 1 lemon, 1 teasp mixed spice, 55g melted butter and 1 small banana, mashed. Add 2 tablespoons of brandy or whisky and mix well. It is ready to use but is even better if it is left overnight to mature.

### Tip

You can ring the changes with this recipe by varying the dried fruit used. I'm not very keen on chopped peel and so I use cranberries instead but you could also substitute some of the other fruit with dried cherries, blueberries, mango, peaches etc. If you don't like bananas you can leave it out but I think it gives it a good taste and texture.

### **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 short courses](#)



India, Morrocco, The Caribbean and Japan.

From the 11th January we are holding another "[10 - 2](#)" daytime cooking course. The first 4 sessions are for **Beginners** and the second, [Intermediate](#), course starts on the 22nd February. We also have a three day [Cookery Essentials](#) course starting on the 7th February and a [One Week Course](#) starting on the 28th March.

To add to this we have a large variety of [One Day Workshops](#) which include subjects as diverse as: Tapas, Bread Making, Vegetarian, Canapes, Japanese, Gluten Free, French Cuisine, Knife Skills, Patisserie, Healthy Eating, Italian Kitchen, Baking Day, Curries from Around the World, Sauces, Thai Cooking and Fish and Shellfish. Details of when these courses are taking place can be found on the [View Calendar](#) page of the website.

### Wine Laid Bare



Our popular wine course, [Wine Laid Bare](#), is making a return on 21st February 2011. This four week course takes place between 6.30pm and 8.30pm on a Monday evening. Each week Tom

Bruce Gardyne will unlock this fascinating subject and will talk you through what the key components of wine are and what to look for when buying wine. The subsequent weeks will concentrate on the different grape varieties and the course finishes with an evening of sparkling wines and Champagne. Each week there will be six or seven wines to taste. These are informal, fun and informative evenings that will suit all.

[Our professional courses](#)

[Our website](#)

## New Course Calendar



We have a new Calendar of courses for 2011. We hope that there are plenty of courses to suit everyone and have included some new ones such as:

[Tapas](#)

[Canapes](#)

[Japanese Cooking](#)

[Patisserie](#)

[Sauces](#)

In June we will be running a [2 week course](#) which will take you from learning or brushing up the basics to learning more advanced techniques.

We will be running another [Carving](#) Demonstration and Dinner on the 3rd February.

We also have some [childrens](#), [teenagers](#) and [adult and child](#) courses running in the school holidays in April.

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



## Food and Flowers

To celebrate our first birthday we held a Food and Flowers day at the school. Thomas Maxwell kindly donated his time and flowers and gave a spectacular demonstration of flower arranging. The flowers were raffled off to the delighted winners. This

was followed by Fiona giving a demonstration of Christmas Buffet ideas. Then everyone went up to the dining room where our students had prepared and cooked a buffet lunch as part of their coursework. They did a fantastic job. We are thrilled to have made £1688 for Maggie's and £500 for Scottish Love in Action

## 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.

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.