

# EDINBURGH NEW TOWN COOKERY SCHOOL

## What's cooking this month?



### Fiona's Store Cupboard Secret

Forced rhubarb has been available in the shops for some time but soon the outdoor grown varieties will take over. It is classed as a vegetable although we think of it as fruit. Forced rhubarb is very delicate to cook and falls apart easily. The later garden rhubarb is tougher and more fibrous and takes longer to cook. It can be used in pies, crumbles, cakes, jams and chutneys and I occasionally add a little to a meat sauce to be served with, for example, pork or duck as the acidity cuts through the richness. It mixes well with other flavours such as

Hello,

Last weekend the clocks changed and so we will soon be experiencing longer days and, hopefully, warmer weather. The schools will be breaking up for the holidays over the next two weeks and we have courses running through April for children and teenagers. Also coming up in May is the second of our series of World Cuisine Evening classes which are taking place on Tuesday evenings for 5 weeks. Some of our other courses that are coming up are listed below and for those who like to drink the occasional glass of Fizz we have put another Champagne and Sparkling Wine tasting evening on in April.

Hope to see you soon,

*Fiona*

Fiona and the Edinburgh New Town Cookery School Team



### A Sneak Preview Of Our New Courses

We have a variety of [Children and Teenagers](#) courses running throughout April.

The days are designed to be fun and they will cook their own lunch and then cook some more recipes in the afternoon which they take home with them. They can attend either a one or a two day course. For more details see the website or telephone us to find out what they will be

orange, ginger and vanilla.

### Rhubarb Crepes

Trim 600g rhubarb and put in a saucepan with the juice of 1 orange and 2 tablespoons caster sugar. Cover and put over a low heat and gently cook the rhubarb, ensuring it does not fall apart. Strain the rhubarb and put the juice back in the pan. Bring to the boil and reduce until approximately 4 tablespoons remain. Allow to cool.

Mix 250g mascarpone cheese with the grated zest of 1 orange and 2 tablespoons of sugar. Carefully mix in 2 tablespoons of the cooled juice and the rhubarb. Taste and add more sugar if necessary. Divide the filling between 8 pancakes and fold them into parcels. Put them, seam side down, in a single layer in a shallow oven proof dish. Pour over the remaining juice and sprinkle with a tablespoon of demerara sugar. Put in an oven heated to 180 degrees, gas mark 4 for 15 minutes. Serve warm.

### Tip

Rhubarb and ginger pair very well together so if you have some stem ginger in syrup add a little of the syrup to the cooking juice and chop up some of the crystallised ginger and add to the mascarpone.

cooking on each day.

Following on from our first [World Cuisines Evening Class](#) we have the second series starting on the 3rd May. This will take place on a Tuesday evening over 5 weeks and the cuisines visited will be China, Italy, Thailand, Greece and Malaysia.

For those who can spare a little longer to undertake a course with us our next 3 day [Cookery Essentials](#) course is starting on the 4th May and a [Two Week Cookery Course](#) is starting on the 20th June.

To add to this we have a large variety of [One Day Workshops](#) which include subjects as diverse as: Bread Making, Cooking with Chocolate, French Cuisine, Knife Skills and Cooking Techniques, Patisserie, Baking Day, Curries from Around the World, 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.

The next [Beginners Evening Class](#) will start on the 4th May and continue every Wednesday evening until the 1st June. The next [Intermediate Evening Class](#) will start on the 8th June and run for 5 Wednesday evenings until the 8th July. See the website for further details.

## Champagne and Sparkling Wine Tasting.



On Monday April 18th we are holding a [Champagne and Sparkling Wine Tasting Evening](#). Tom Bruce Gardyne will talk about the different methods used to produce sparkling wine and will guide you through a tasting of a range of different wines from various regions and countries. He will show you how similar some can be but also point out the differences.



## One Month Cookery Courses

We have three [one month cookery courses](#) running this summer. The first one starts on

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### Quick Links

[Our short courses](#)

[Our professional courses](#)

[Our website](#)

### Course Calendar



The easiest way to see what courses we have coming up is to 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](#)

[Mediterranean Kitchen](#)

[Bread Making](#)

[French Cuisine](#)

[Easy Entertaining](#)

[Knife Skills and Cooking Techniques](#)

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

the 9th May and the others are in July and August. Call us to find out more or make an appointment to come and see around the school and to discuss what is on the course. This course is particularly good for people who are looking for work in shooting lodges, villas and ski chalets. If you are looking for a course to take during a Gap Year this is ideal.

### 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.