

EDINBURGH NEW TOWN COOKERY SCHOOL

What's Cooking this month?



Fiona's Store-cupboard Secrets

Did you know that you can make your own sun-blush tomatoes at home by cutting cherry or ripe plum tomatoes in quarters? Place on a baking sheet lined with baking parchment and brush with a little olive oil, season with salt, black pepper, caster sugar and chopped fresh thyme. Cook in a low oven (120°C) for 1 hour.

The intense tomato flavour makes them the perfect addition to a Summer salad or to add a little zing to a pizza.

Welcome to our first newsletter - keeping you up to date with everything that's sizzling, chopping and baking at Edinburgh New Town Cookery School.

Get your calendars ready and dust off your apron as we have a busy few months ahead!! Keep an eye out for more cook school news over the coming months.

See you soon

Fiona

Fiona and the Edinburgh New Town Cookery School team

Let the sunshine in!



Summer is officially here, and we have a range of classes to help you get into the Summer mood. With classes covering everything from [Summer classics](#) and traditional [French dishes](#) to exotic [Thai Cooking](#). Lasting from three hours to a month, there is something to suit every palate.

Entertaining is easy!



We have a few spaces remaining on the [Easy Entertaining](#) class on **Saturday 22nd May**. We are offering our newsletter subscribers the chance to book for only **£90**.

You will learn how to host the perfect dinner party, pick up time

[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.

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

For more information [click here](#).

saving tips and perfect three fail-safe recipes that will be sure to impress your friends and family!

[A Taste of the Edinburgh New Town Cookery School](#)



Come along and visit us at [Taste of Edinburgh 2010](#) held in Edinburgh's Inverleith Park from 28th to 30th May.

Fiona will be demonstrating some of her signature recipes in the [Chef's Theatre](#) and will also be on hand at the [Chef's](#)

[Table](#) to answer all your culinary conundrums!

Call Hillary on 0131 226 4314 to book your place.

[Rapid recipe - Warm Roast Asparagus Salad](#)

Serves 4

20 asparagus spears	1 tablespoon olive oil
4 handfuls salad leaves	150g cubed Feta cheese
12 quarters of sun-blush tomatoes	

Dressing:

1 tablespoons lemon juice	3 tablespoons olive oil
salt and freshly ground black pepper	

Set the oven to 200°C, fan oven 180°C, gas mark 6.

Wash and trim the asparagus. Pare the skin off the thick stalks using a potato peeler.

Put the asparagus in a roasting tin, pour over the oil and turn the asparagus over in it, ensuring that every piece is coated. Roast in the oven for 10 - 15 minutes (this depends on the thickness of the stalks of asparagus).

Make the dressing by whisking the lemon juice with the olive oil. Season well with salt and pepper.

Arrange the salad leaves on 4 plates and scatter over the Feta and tomatoes.

Cut the asparagus into 5 cm / 2 inch lengths and arrange over the salad leaves. Drizzle over the dressing and serve immediately with warm crusty bread.