

EDINBURGH NEW TOWN COOKERY SCHOOL

What's cooking this month?



Fiona's Store Cupboard Secret

There is still plenty of time to make some fruit pickle to go with all the cold meats and cheeses you will have in the house over Christmas time. It is also a great accompaniment to pates and terrines and, if put in nice jars, makes very welcome presents.

Spiced Autumn Fruit Pickle

Take 1 kilo of mixed autumn fruits, for example apples, pears and plums. Wash them, remove any bruises and cut away the cores. The skins can be left on. Cut the fruit into

Hello,

Now that the clocks have been turned back and shops and restaurants are putting on their festive glitter, it feels as if Christmas is not so far away. We have some courses coming up at the start of December that will help you with your food and wine choices over the holiday season. We are also coming towards our first birthday and to celebrate we are holding a Food and Flowers day in aid of Maggie's Centres on the 26th November, details below. Tickets are selling fast so don't delay in booking your place.

Hope to see you soon,

Fiona

Fiona and the Edinburgh New Town Cookery School Team

Love Cooking Event



Martin who was giving two of the celebrity chef demonstrations that day.

Photo: Scotsman Publications Ltd

The Love Cooking Festival took place at the Playhouse Theatre in Edinburgh on the 12th October. We were giving presentations on cooking techniques such as bread making and shaping, pasta making, rolling and cutting, knife skills, filleting fish and jointing and boning poultry. Whilst we were there we had a visit from James

smallish chunks. Over a low heat dissolve 500g granulated sugar in 450mls cider vinegar in a large pan. Add the grated zest and juice of 2 oranges, 1 tsp ground cinnamon, 1 tsp ground ginger and 2 tbsp white mustard seeds. Add the prepared fruit and bring to the boil. Simmer the fruit gently for 20 - 25 minutes or until the fruit has softened. Strain the fruit through a sieve and reserve. Put the liquid back in the pan and boil until it has reduced by about half. Add the fruit and mix well. Pour into sterilised jars, cover and label.

Tip

This is a great recipe to use all year round and other fruits that are particularly good with it are apricots, peaches, nectarines and rhubarb.

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](#)

[Our professional courses](#)

[Our website](#)

Christmas Wine Tasting Evenings



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 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.

A Sneak Preview Of Our New Courses



Some of our Autumn and Christmas courses include;

[Curries from Around the World](#) Saturday 13th November
Due to popular demand we have put

another Curries course on before Christmas. We have curries to represent India, Thailand, Trinidad, Burma and Indonesia. So if you like your spices come and join us. We have 1place left.

[Baking Day](#) - Saturday 27th November. This is a Christmas Special and we will be making Stollen Sticky Buns, Christmas Cake, Mince Pies using homemade pastry and mincemeat, Christmas Spiced Bread, Lebkuchen and Chocolate Stars. We have 4 spaces left.

Food and Flowers Demonstration and Lunch in aid of Maggie's Centres.



To celebrate our first birthday, Thomas Maxwell, of Flowers by Maxwell in Castle Street, will be giving a demonstration of flower arranging and we will demonstrate some Christmas buffet ideas. A buffet lunch will be cooked by our teachers and the three month beginners certificate students. We are donating the proceeds to Maggie's Cancer Caring Centres with a donation to Love in Action. Tickets are £65 each and are selling well so don't delay! To buy a ticket either go on line to www.entcs.co.uk, send a cheque made payable to Edinburgh New Town Cookery School or telephone 0131 226 4314 and pay by card.

Festive Food Monday 6th December- one day workshop. On this day the food prepared is food that you could use to entertain over the Christmas holidays.

Prepare Ahead Entertaining Tuesday 7th December- one day workshop
On this course we are preparing a selection of dishes that can either be prepared ahead and frozen or can be made in advance and just put in the oven when required.

Entertaining Made Easy Wednesday 8th December- one day workshop.

The collection of recipes covered on this day will be ones that you will do again and again. They are deceptively simple but look and taste fantastic.

Children's One Day Course Monday 20th December. If you have some last minute shopping to do, send your 9 - 12 year olds to us where we will teach them some easy recipes to cook for their lunch. In the afternoon they will do some baking, which we will wrap up in cellophane bags and ribbon, making wonderful edible gifts. The day starts at 10.30 am and will finish at 3pm.



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.