

EDINBURGH NEW TOWN COOKERY SCHOOL

What's cooking this month?

VOTE FOR ENTCS!



It is that time of year again! There are two Cook School Awards being voted for at the moment and we would be very grateful if you could spare the time to vote for us in them.

The first one is 'The British Cookery School Awards (We won Best Scottish Cookery School last year) and to vote for us you just need to send an e-mail to peopleschoice@britishcookeryschoolawards.co.uk saying you would like to vote for us in the People's Choice Category.

The second competition is with Looking to Cook (We won Best UK Cookery School with them last year) The Looking to Cook Awards are voted for by either putting a vote for us on the bottom of our page on their website

<http://lookingtocook.co.uk/edinburgh-new-town-cookery-school/> or other methods if you have facebook or twitter:

See the home page for those awards here! <http://lookingtocook.co.uk/new-awards/>

Thank you very much.

Gift Vouchers

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](#)



September 2013

Hello,

What a lovely summer we have had in Edinburgh. The sun is still shining here but we are starting to think of our Autumn and Christmas programme. In just over a week's time we will be starting our next Diploma and Three Month Beginners Certificate Course. The course is full and so, due to demand, we are putting a second one on starting in April 2014. Please look at the website for details. We are in touch with many of our ex students and we know that the ones who left in March this year have had fantastic summers working in their new jobs. In this newsletter I am sending out a request for votes in the Cookery School Awards - see the column on the left. If you can spare the time to vote for us we would be so grateful.

There is information about upcoming courses including another Three Day Essentials Course which takes place in December and recently appeared in The Guardian's Top Ten Cookery Courses.

I do hope you have a lovely Autumn and that the cold stays away for a little while more.

Flora

Quick Links

[Our short courses](#)

[Our professional courses](#)

[Our website](#)

Join Our Mailing List!

Course Calendar



To see what courses we have coming up 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](#)

[French Cuisine](#)

[Easy Entertaining](#)

[Curries from Around the World](#)

[Thai Cookery](#)

[Beer and Food Matching](#)

[Spanish Kitchen](#)

[Autumn Seasonal Cooking](#)

[Cooking with Game](#)

[Authentic Italian Christmas](#)

[Beginners Evening Class](#)

[Intermediate Evening Class](#)

[World Cuisines 2 Evening Class](#)

[Steven Doherty - Demonstration and Dinner](#)

Fiona and the Edinburgh New Town Cookery School Team

What's new at ENTCS



Authentic Italian Christmas 30th November 2013

Following on from the successful Authentic Italian Kitchen that we held at the school in July, Mattia Camorani will be coming back to teach an Authentic Italian Christmas. Mattia is the head chef of the award winning Cucina, which is the restaurant in Hotel Missoni. He was born and bred in the Bologna region which is the capital of Emilia-Romagna. He will start with a demonstration of the dishes to be cooked and then will be in the kitchen to help everyone cook the dishes in the most authentic Italian way. After lunch, accompanied by some specially selected Italian wine, it will be back into the kitchen to cook the afternoon's dishes. The day promises to be interesting, educational and fun. The cost is £170. The dishes to be cooked will be confirmed next week. To find out more or to book please visit the [Authentic Italian Christmas](#) page on our website.

Autumn Seasonal Cooking

On the 26th October we are holding a one day workshop concentrating on the foods and flavours of Autumn including Beetroot and Roast Shallot Soup, Confit Duck with Celeriac Mash,

[3 Day Cookery Essentials](#)

[Christmas Fizz](#)

[Christmas Easy Entertaining](#)

[Christmas Baking](#)

[Children's Christmas Baking Morning](#)

[Children's One Day Cookery Course](#)

[Christmas Cupcake Decorating](#)

[Christmas Cookie and Cupcake Decorating](#)

Please visit our website www.entcs.co.uk to book a course or telephone us on 0131 226 4314

[Three Day Cookery Essentials](#)



This three day course will teach the basic cookery skills which are essential for every cook to know. Each day you will cook a variety of dishes some of which you will eat for lunch and the rest you can take home. As the days progress your confidence will rise and you will leave on the third day with new recipes and new skills.

In last Saturday's Guardian this course was listed as one of the top UK courses:

"For upping your game in a short time, this intensive three-day course covers most bases. Award-winning Edinburgh New Town Cookery School aims the course at novices, teaching everything from knife skills and meat browning to cakes, bread, pastry, fish and veg. The next runs from 4-6 December, catching the Scottish capital at its magical, wintry best."

Pheasant Kiev and Pear and Almond Tart. The cost is £150. To find out more and to book please visit the [Autumn Seasonal Cooking](#) page on the website.

[Cooking with Game](#)

On 2nd November we are holding our first Cooking with Game workshop. On this day we will be showing how to make a delicious game terrine and everyone will be cooking dishes including pheasant, venison, pigeon and rabbit. The cost is £150. To find out more please visit the [Cooking with Game](#) page on the website.

[September Courses](#)

We have three different workshops coming up in September which still have places available. They are [Patisserie](#) on the 14th, [Thai Cookery](#) on the 21st and [Easy Entertaining](#) on the 28th. There are many courses on our calendar running up to Christmas so take a look at our [calendar page](#) to see if there is anything that fits the bill. These courses are all listed on the left hand side of the newsletter.

[Corporate Entertaining or Team Building](#)



The Edinburgh New Town Cookery School is the perfect place to entertain clients or host team building activities, tailored to suit your needs and budget. Whether you wish to cook your own dinner, have a baking, pasta making, or canape making session, wine tasting or beer and food matching we will ensure that the day or evening goes smoothly. With Christmas on the horizon if

The course costs £420 for the three days. See the [Three Day Essentials](#) page on our website for more information and to book

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.

you are looking for a place to hold a Christmas event whether you want to do the cooking or relax in our dining room whilst we cook lunch or dinner for you please get in touch.

Testimonial from a recent client:

I just wanted to drop you a short e-mail to say thank you to all your team for the fantastic event you put on for us yesterday. The feedback I got from all the participants was fantastic.

Please [contact us](#) to discuss.

[l'Art du Vin - Meet the Producers Wine Fair](#)



l'Art du Vin are holding another wine fair this year. It is taking place at The Royal College of Physicians, next door to us on Queen Street. It is on Sunday 24th November from 12.30 pm - 7 pm. There will be tastings and cookery demonstrations from Tom Lewis of Monachyle Mhor and Fred Berkmilller of l'Escargot Bleu. The tickets are £20 but if you hurry you will get an early bird ticket priced at £15. It promises to be a great day. For more details visit <http://www.aduv.co.uk/content/tasting-2013/>