



COOKERY SCHOOL

*Smoking, Curing
and Pickling*

COURSE	PRICE	AUG	SEP	OCT	NOV	DEC	JAN
BBQ	£110						
Afternoon Tea	£125						
Smoking, Curing & Pickling	£120						
Sushi	£95						
Middle Eastern	£120						
Cook Like a Pro	£165						
Japanese	£120						
Street Food	£100						
Bread & Pastry	£130						
Dinner Party	£145						
Chocolate	£125						
Thai & Vietnamese	£100						

* All courses are subject to change

SPITFIRE COOKERY SCHOOL

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Smoking, Curing and Pickling

Smoking has always been a way to enhance your food with flavour, from chicken, beef and game to fish and vegetables. With so many low cost options available, smoking has become increasingly accessible to the home cook. In this course, we will show you low cost solutions for the home cook and the best way to maximise flavour out of your protein.

Learn how to cure fish and to obtain excellent flavour through various methods of curing. Our chef will teach you both long and short terms methods and the best fish to use for the process. Pickled vegetables are a great condiment with any smoked or cured meat. Curing is adaptable to almost any vegetable, our chefs will show you how to make a basic pickle mix.

Cost per person: £120.00

Maximum number of guests: 12

Total duration: 3.5 hours

Includes: Take home recipes, jars for pickling, notepad and pencil, tea, coffee, refreshments, glass of wine to enjoy with your prepared food at the conclusion of the class

YOUR DAY AT SPITFIRE COOKERY SCHOOL

10.00am

Arrive: Tea, coffee, welcome: Meet your tutor, housekeeping and welcome to the academy

10.15am

Session one: curing (salmon and mackerel)
Introduction to curing. Best fish to use, time scales, short term cure mix and preparation, practical, variations and adaptation, Q & A

11.00am

Session two: Smoking, make your own bacon
Introduction to smoking: Best proteins to use. Hot and cold smoking, DIY home smoke mixture, variations and adaptation, practical, Q & A

11.45pm

Session three: Pickling (Onions, radishes, piccalilli)
Introduction to pickling: Best vegetables to use, DIY home mixture and variations, method, practical, Q & A

12.45pm

Wrap up and tidy down

1.00pm

Sit down in the lounge with fellow classmates to enjoy your prepared items with beverages

1.30pm

Departure.