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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**

020 8754 5461

[www.spitfirehouse.com/spitfirecookeryschool](http://www.spitfirehouse.com/spitfirecookeryschool)

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[instagram.com/spitfirehouse](https://www.instagram.com/spitfirehouse)



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# Thai & Vietnamese

Learn how to cook authentic Thai and Vietnamese. We will show you how to create authentic to share with your friends.

**Cost per person:** £100.00

**Maximum number of guests:** 12

**Total duration:** 4.5 hours

**Include:** : Take home recipes, notepad and pencil, tea, coffee, refreshments, glass of wine to enjoy with your meal

## YOUR DAY AT SPITFIRE COOKERY SCHOOL

**9.00am**

**Arrive:** Tea, coffee, fruits. Welcome and meet your tutor, housekeeping and welcome to the academy

**9.15am**

**Session one:** Summer rolls  
Ingredients, method and preparation, variations and adaptation, Q & A

**10.15am**

**Session two:** Thai fish cakes  
Ingredients, practical, variations and adaptation, cooking, Q & A

**11.00am**

Tea and coffee break

**11.15am**

**Session three:** Pho  
Ingredients, stock, method, preparation, Q & A

**11.45am**

**Session four:** Satay skewers  
Ingredients, method, preparation, Q & A

**12.15pm**

**Session five:** Pad Thai

**12.45pm**

Clean up and pack down

**1.00pm**

Sit down in the lounge with fellow classmates to enjoy your Asian spread with refreshments

**1.30pm**

Departure