

WINTER 2012 PROGRAMME
LONDON



DIVERTIMENTI
COOKERY SCHOOL



WINTER

DIVERTIMENTI

COOKERY SCHOOL

WELCOME to our Winter Programme.

The *DIVERTIMENTI Cookery School* is the place to learn more about food and cooking. We offer a range of classes for students of all abilities, from novice to experienced cook.

All students receive a 10% discount* on any purchases made at *DIVERTIMENTI*, including cookery classes, for up to a week after attending a class.

We offer classes at both our London *DIVERTIMENTI* stores:

DIVERTIMENTI

33-34 Marylebone High Street, London, W1U 4PT

Telephone: 020 7935 0689

Nearest tube: Bond Street/Baker Street

227-229 Brompton Road, London, SW3 2EP

Telephone: 020 7581 8065

Nearest tube: South Kensington/Knightsbridge

Please check the class details to ensure you go to the correct venue.

*Offer excludes electricals and food.

Visit our website at www.divertimenti.co.uk for the most up-to-date programme information and class availability.

BOOK BY TELEPHONE: [020 7486 8020](tel:02074868020)

BOOK ONLINE: www.divertimenti.co.uk

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All bookings are non-transferable and non-refundable. If you cannot make it to a class you can send someone in your place or if the class has sold out, then *DIVERTIMENTI* will do their utmost to sell your place on, however this cannot be guaranteed. *DIVERTIMENTI* reserves the right to cancel any demonstration or class or substitute another presenter at any time. In the unfortunate event that a 'personality' presenter cannot attend a class or a demonstration cannot take place, you will be offered the choice of an appropriate alternative or a full refund.

OUR CLASSES



DEMONSTRATION CLASSES offer you the opportunity to look and learn as a leading chef prepares an array of dishes before you. Included in the cost of a demonstration class is a copy of the recipes, a chance to taste each dish, coffee or tea for daytime classes and wine for evening classes. Class sizes are between 28 and 34 people depending on the venue.



HANDS ON MASTERCLASSES provide you with the chance to work directly with a chef and prepare the dishes yourself. You'll work with other students and conclude your class with a meal of your own making. Included in the cost of a hands on class is a copy of the recipes, coffee or tea for daytime classes and wine for evening classes. Class sizes are limited to 12 people.



LUNCHTIME EXPRESS CLASSES are a great way to learn a lot about food in a short amount of time. Each class is only an hour long (1-2pm) but packed with lots of recipes that are quick to make and great tasting. Included in the cost of a lunchtime class is a copy of the recipes and a three course meal you'll prepare yourself, then take away to enjoy in the comfort of your own home. Class sizes are limited to 12 people.



THE LA CORNUE CHEF'S TABLE is a unique experience where you and 11 others relax around our luxuriously appointed *La Cornue* island at our Brompton Road school. It's a rare opportunity to watch some of today's top chefs prepare dinner just for you with the chance to ask lots of questions and learn their tips and techniques. Included in the cost of a Chef's Table is a copy of the recipes along with specially chosen wines to match the menu. Limited to 12 people (Brompton Road school only).

OUR CLASSES



THE COOKING WITH CONFIDENCE SERIES is a multi-part hands on course that focuses on the fundamentals of great cooking. The series includes a beginner's level and an intermediate level. Each course consists of 8 classes and concludes with a class dinner party at our Marylebone High Street location. Included in the cost of each course are copies of the recipes and dinner with wine at the end of each class, as well as a Henckles chef or pairing knife, depending on the class level. Class size is limited to 12 people.



WINE AND BEER TASTING CLASSES are conducted around a large oak table at our Marylebone High Street store. Included in the cost of each class are tastings of natural wines or beers accompanied by a selection of cheeses or chocolates chosen to complement them. Class size is limited to 14 people.



GASTRO TOURS are an exclusive insider's walking and tasting tour around London's best culinary areas, Marylebone Village and Chinatown. These fabulous foodie days culminate in a meal using ingredients sourced during the tour and a tutored wine tasting back at *Divertimenti*.



GROWING GOURMET classes are fun-filled and aim to teach children and young adults the joys of cooking. *Divertimenti* chefs supervise the students as they prepare dishes that focus on a culinary theme or special event such as making pasta dishes, Valentine's Day, Easter/Christmas treats and general cookery. Classes are divided by age (5-9 year olds and 10-14 year olds), with a maximum of 12 in a class, and are held at our Marylebone store.

Martha Money

9th 16th 23rd 30th Jan
6th 13th 20th Feb with
a dinner party at MHS
on 21st Feb 2012
Tues 18:30 - 21:30
£575

Brompton
Code: CWC1V



COOKING WITH CONFIDENCE 8 PART COURSE

Beginners

If the thought of holding a dinner party fills you with dread then this is the course for you. *Divertimenti's Eight-Part Cooking With Confidence Course* for beginners will teach you how to cook effortless everyday dinners and give you the confidence to throw dinner parties for family and friends. This class will cover a myriad of techniques including knife skills, sauces, blanching, searing, braising, and an introduction to pastry and baking, to name just a few. You will leave fully equipped to reproduce the recipes and skills at home. The course includes modern classics such as *Risotto Milanese*, Fish Pie, Cherry Tomato, Thyme & Goat's Cheese Tart, Coq-au-Vin and Chocolate Mousse as well as more exotic dishes like Lamb Tagine with Homemade Flatbreads, Moroccan-Spiced Poussin, and Pan-Fried Duck Breasts with Red Curry Sauce & Rice Pilaf. On the final night you will join all of your fellow students for a celebratory dinner party at our Marylebone High Street location. Course graduates will receive a Henckels knife as well as a 'Divertimenti Certificate of Completion'.

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Flavia Rowse
9th 16th 23rd 30th Jan
6th 13th 20th Feb with
a dinner party at MHS
on 21st Feb 2012
Tues 18:30 - 21:30
£575

Marylebone
Code: CWC2V



DETOX DELICIOUS

Hands On Masterclass

After a 'good' Christmas your digestive system would probably benefit from some revitalising and restorative recipes. Join Flavia for a light but flavourful menu as she shows you that 'healthy' does not have to mean 'devoid of taste'. Recipes include Carpaccio of Artichoke, Fennel, Celery and Mushroom with Lemon & Herb Dressing, Prawn Miso Soup with Coriander, Baked Cod with Herbed Crunchy Crust and Rosemary infused Lentils, Three Bean Avocado Salad with Chilli & Lime and Sesame Seed Oatmeal Cookies. Cap off the meal with a Lemon, Ginger, Lemongrass, Red Chilli and Honey 'Hot Toddy' to aid digestion.

Flavia Rowse
12th Jan 2012
Thurs 11:00 - 14:30
£105
Marylebone
Code: FR1V



KNIFE SKILLS

Hands On Masterclass

Ask any professional chef and they'll tell you that knowing how to use a knife is the most important skill you can have in the kitchen. In this essential class for cooks of all levels, you'll learn the whys and hows of knife skills from how to keep your knives razor sharp to how to use your knife to joint poultry and slice and dice fruit and vegetables like a pro. You'll put your new found skills to work by creating a delicious meal which all the class will get to enjoy.

Divertimenti Chefs
14th Jan 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: KS1V



SOUTHEAST ASIAN DELIGHTS

Join *School of Wok* founder Jeremy Pang for a culinary tour of Southeast Asia. Jeremy will introduce you to the flavours, ingredients and cooking techniques used throughout this area of the world, highlighting the differences in regions, countries and cultures. Recipes include Papaya Salad, *Malaysian Nasi Lemak* (Coconut Rice served with a variety of Malay side dishes), Thai Green Curry, and Singapore Fried Noodles. After you complete your journey you'll sit down around our table where you can discuss your experience while enjoying the fruits of your labour alongside a glass of wine.

Jeremy Pang
17th Jan 2012
Tues 18:30 - 21:30
£105
Marylebone
Code: JP1V



KNIFE SKILLS

Hands On Masterclass

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TRATTORIA - CASUAL ITALIAN DINING

Hands On Masterclass

Trattorias are known across Italy for their simple comforting dishes and casual family-style dining. Join Italian chef Olivia Greco as she brings the soul of *trattoria* dining to the table. Recipes include *Crostini al Funghi* with Aubergine, Pasta Bake with Radicchio & Ricotta, Lemon Chicken with Mushrooms & Leeks, Gratin Potatoes and more!

VEGETARIAN INDIAN DINING

Hands On Masterclass

Join Indian chef Monisha Bharadwaj for a vegetarian Indian feast! During this class you'll learn how to use a myriad of Indian spices, all whilst cooking fresh vegetarian dishes to later enjoy with your class. Recipes include *Mutter Pulao* (Peas with Rice), Amti (Yellow Lentils with Coriander and Tomato), Baingan Bartha (Roasted Aubergine with Spices), *Cauliflower Rassa* (Cauliflower in a Coconut and Spice Coastal Curry), *Channa Masala* (Chickpeas in a Red Tomato based Curry), *Gajar Ka Salaad* (Carrot and Mustard Salad) and *Tamatar Ki Chutney* (Tomato and Raisin Chutney).

LESS MEAT MORE VEG

Rachel de Thample has worked in the kitchens of Marco Pierre White, Heston Blumenthal and Peter Gordon. Currently a food writer for Abel and Cole, her acclaimed book *Less Meat More Veg* (Kyle Cathie) focuses on being inventive with leftovers while still satisfying your palate. With a reputable background and a modern day ethos, Rachel will show you how to elegantly make the most out of all the ingredients in your kitchen with meals that are not only good for you, but also your budget. Recipes include Thai-spiced Fishcakes with *Som Tam* Salad, Tomato Miso Ginger Soup, Mexican Fried Pork Wraps, and Banana Peanut Butter Ice Cream. Class includes a glass of wine on arrival and a chance to taste all the dishes.

ITALIAN WINTER WARMERS

Join Valentina Harris as she demonstrates how to prepare a selection of authentic, hearty and bright Italian winter casseroles and soups. Recipes include *Malfatti Di Spinaci Alla Ricotta* (Spinach Gnocchi with Ricotta), *Minestra Di Pasta e Ceci* (Soup with Pasta & Chickpeas), Gorgonzola Risotto, *Minestra Di Zucca e Mele* (Pumpkin & Apple Soup), and *Minestra Di Riso e Fave* (Rice & Broad Bean Soup). Class includes a cup of coffee or tea and a chance to taste all the dishes.

YEAR OF THE DRAGON - CHINESE NEW YEAR

Hands On Masterclass

2012 is the Year of the Dragon - *Ren-Chen!* A symbol of good fortune and intense power, the Dragon is an auspicious sign for the Chinese. Join Guo Yue for some favourable and symbolic Chinese New Year recipes that pay homage to the Dragon itself - highlighting characteristics of strength, fire and heat in each dish. Recipes include Lobster with Ginger & Handmade Noodles, Beijing *Jiaozi* Crispy Dumplings with Homemade Chilli Sauce, South Chinese Steamed *Dim Sum* with Tiger Prawns, Monkfish & Scallops, Sichuan Chicken with Red Pepper, Roasted Nuts & Chilli, and Perfumed Chilli Aubergines. Once the cooking has finished you'll pull up a chair to feast around the table with the class.

Divertimenti Chefs
18th Jan 2012
Wed 18:30 - 21:40
£105
Marylebone
Code: KS2V



Olivia Greco
19th Jan 2012
Thurs 11:00 - 14:30
£105
Brompton
Code: OG1V



Monisha Bharadwaj
19th Jan 2012
Thurs 11:00 - 14:30
£105
Marylebone
Code: MB1V



Rachel de Thample
19th Jan 2012
Thurs 19:00 - 21:00
£45
Marylebone
Code: RT1V



Valentina Harris
21st Jan 2012
Sat 11:00 - 13:00
£40
Marylebone
Code: VH1V



Guo Yue
21st Jan 2012
Sat 11:00 - 14:30
£105
Brompton
Code: GY1V



Jennifer Joyce

24th Jan 2012

Tues 11:00 - 13:00

£40

Marylebone

Code: JJ1V



SKINNY COMFORT FOOD

Comfort food that's low in fat? Jennifer Joyce thinks so. Join her for a demonstration of recipes from her new book *Skinny Meals in Heels*, and get the skinny on great tasting meals without the calories to feed your friends and family. Recipes include Oven-Dried Cherry Tomatoes with a Lemon Oregano Salt, Crispy Tarragon Mustard Chicken Thighs with Roasted Garlic Tomatoes, Japanese Beef & Vegetable Soup, Baked Sesame Prawns with Sticky Roasted Chilli Dipping Sauce, Spicy Potato Cakes with Cheese & Mango Chutney, and the best Healthy Carrot Cake ever! Class includes a cup of coffee or tea and a chance to taste all the dishes.

Sybille Pouzet

24th Jan 2012

Tues 18:30 - 21:30

£105

Marylebone

Code: SP1V



FRENCH VEGETARIAN WINTER WARMERS

Hands On Masterclass

Add inspiration to your vegetarian-style cooking with French-trained vegetarian chef Sybille Pouzet. Sybille will draw inspiration from her French upbringing and training to guide you through her delicious, hearty and healthy vegetarian versions of French classics. Recipes include Warm Roasted Carrot & Spinach Salad, Confit of Red Cabbage, Shallots & Chestnuts, Buckwheat *Crêpes* with a Butternut Squash, Mushroom & Herb Filling, and Pear & Cinnamon *Tarte Tatin* with Salted Caramel Sauce.

Beverly Yu

25th Jan 2012

Wed 18:30 - 21:30

£105

Marylebone

Code: BY1V



CHINESE VEGETARIAN BANQUET

Hands On Masterclass

Join chef Beverly Yu for a sampling of all your favourite vegetarian Chinese dishes. Recipes include Pan-fried Crispy Enoki Mushroom & Spinach Dumplings, 'Buddha's Delight' Casserole with 10 Oriental Vegetables, Sweet & Sour Red Roasted Vegetarian 'Lion's Head' Balls, Spicy Singaporean-Style Rice Noodles, and to finish Sweet Azuki Bean Pancake with Almond Jelly. Once you've cooked your feast you'll sit down around the *Divertimenti* table to enjoy a banquet of flavours.

Divertimenti Chefs

25th Jan 2012

Wed 18:30 - 21:30

£105

Brompton

Code: KS3V



KNIFE SKILLS

Hands On Masterclass

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Lukas Pfaff

26th Jan 2012

Thurs 19:00 - Finish

£160

Brompton

Code: LP1V



CHEF'S TABLE WITH LUKAS PFAFF FROM SARTORIA

Divertimenti is pleased to welcome Lukas Pfaff from *Sartoria* restaurant on Saville Row to the *La Cornue* demonstration island for an intimate chef's table evening. Lukas joined *Sartoria* after 11 years at the helm of Italian fine dining restaurant, *Il Convivio* in Belgravia. His previous experience includes working at the Michelin-starred *Parkhotel Wehrle* in the Black Forest before moving to London to work under Marco Pierre White at his three Michelin-starred, *The Restaurant*. Lukas is passionate about classic and contemporary Italian cooking and working with the finest artisan produce available from all over Italy. Join him for an intimate dining experience with wine selected to match his menu.

Martha Money

28th Jan 2012

Sat 11:00 - 14:30

£105

Marylebone

Code: MM1V



ONE POT WONDERS

Hands On Masterclass

Dishwasher or not, washing up after a meal is always a chore. Join Martha Money for her one-pot, one-pan recipe and spend more time around the table and less time in the kitchen with the dishes. Recipes include *Shakshuka* with Flatbreads, Quinoa & Kale Pilaf with Crumbled Goats Cheese & Lemon, Lamb *Giouvetsi* (Braised Lamb Shanks Cooked with Orzo), Quick Prawn *Laksa* with Noodles, and Chipotle Chicken Chowder with Avocado Salsa. Afterwards you'll sit down to enjoy what you've made, while we take care of the washing up!

INTRODUCTION TO BREAD MAKING

Hands On Masterclass

Master basic bread making techniques with professional baker Hilary Cacchio. Hilary will teach you how to pick the best flour, why salt is so important, how to make more digestible bread using less yeast, and why wetter doughs are fun. During this class you'll learn how to make two versatile doughs using stone ground organic flours, shaping techniques, and how to make Sweet Breakfast Coils overflowing with Chocolate and Pedro Ximénex Sherry Soaked Raisins, an everyday loaf, and Stuffed Moroccan Flatbreads.

GREAT BRITISH PUDDINGS

Hands On Masterclass

Britain's culinary history is deeply rooted in its love for pudding. Join Great British Food lover and chef Neville Leaning to find out why these desserts are so deserving of the love we have for them. Recipes include Sticky Toffee Pudding, Eton Mess, Spotted Dick with Custard, and Apple Pie. Class includes a light lunch, saving you plenty of room to try your pudd!

ITALIAN LIGHT BITES

Join Italian chef Ursula Ferrigno as she shows you that Italian food doesn't always have to weigh you down. It can also be light, refreshing and just as flavourful and satisfying. In this class you'll work to create Livorno Fish Soup with a light Sourdough Bread, Artichoke, Chickpea & Baby Spinach Salad, Chicken with a Lemon & Thyme Gremolada, and Crushed Blood Orange & Almond Cake with Citrus Syrup. You'll then sit down to break bread together and discuss what you've made.

MOROCCAN MAGIC

Hands On Masterclass

Join Jennifer Okpapi, chef and founder of *Akhaya* - the UK's first African cooking school, and discover the hidden treasures of Moroccan food in a masterclass that will teach you how to recreate some of the Maghreb region's best known culinary offerings. Recipes include Lamb *Mrouzia* Tagine, *Khobz* and *Baba Ghanoush* (Traditional Sesame Seed Bread with Smoked Aubergine Dip), and *Chermoula* Prawns served with Pomegranate Couscous.

INDIAN ENTERTAINING

Hands On Masterclass

Do something different for your next dinner party - create an Indian feast that will leave guests revelling in new and exciting flavours complemented with elegant presentation. During this class Monisha will teach you her secrets to dinner party success. Recipes include *Tamatar Pulao* (Rice flavoured with Tomato and Bay Leaf), *Roghan Josh* (Lamb in a Rich Brown Curry), *Murgh Niyozza* (Chicken with Mint and Pine Nuts), *Mutter Paneer* (Peas and Indian Cottage Cheese), *Peeli Gobi* (Cauliflower with Turmeric), *Seim Phalli Ka Chaat* (Broadbean and Pomegranate Salad with Coriander Dressing), and to finish *Gajar Halwa* (Indian Carrot Pudding). Guaranteed to have friends and family asking for more.

KNIFE SKILLS

Hands On Masterclass

Ask any professional chef and they'll tell you that knowing how to use a knife is the most important skill you can have in the kitchen. In this essential class for cooks of all levels, you'll learn the whys and hows of knife skills from how to keep your knives razor sharp to how to use your knife to joint poultry and slice and dice fruit and vegetables like a pro. You'll put your new found skills to work by creating a delicious meal which all the class will get to enjoy.

Hilary Cacchio
29th Jan 2012
Sun 11:15 - 14:45
£105
Marylebone
Code: HC1V



Neville Leaning
31st Jan 2012
Tues 11:00 - 14:30
£105
Marylebone
Code: NL1V



Ursula Ferrigno
31st Jan 2012
Tues 11:00 - 14:30
£105
Brompton
Code: UF1V



Jennifer Okpapi
1st Feb 2012
Wed 18:30 - 21:30
£105
Marylebone
Code: JO1V



Monisha Bharadwaj
2nd Feb 2012
Thurs 11:00 - 14:30
£105
Marylebone
Code: MB2V



Divertimenti Chefs
4th Feb 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: KS4V



Olivia Greco
4th Feb 2012
Sat 11:00 - 14:30
£105
Brompton
Code: OG2V



ITALIAN WINTER SOUPS AND BREADS

Hands On Masterclass

Nothing is quite as satisfying on a cold winter day as a bowl of hot soup and warm bread straight from the oven. Join Italian chef Olivia Greco on a class based around this comforting winter warmer. Recipes include *Pancotto* (Bread Soup), Creamy Mushroom Soup, Minestrone with Rice and Spelt & Bean Soup alongside *Focaccia* topped with Onions, Garlic Bread and more. After you've finished cooking you'll sit down at our table to enjoy your Italian family-style meal.

Laura Washburn
5th Feb 2012
Sun 11:15 - 14:45
£105
Marylebone
Code: LW1V



HOME-COOKED COMFORTS

Hands On Masterclass

When it's cold outside there is no better place to be than in a warm kitchen making your favourite winter comfort foods. Join chef Laura Washburn as she shows you some classic comforting winter dishes to warm you from the inside out. Recipes include Savoury Squash Bread Pudding, Steak Pie with Homemade *Pâte Brisée* Crust, Spicy Chicken Casserole, *Poulet Sauté Nicoise* (Chicken in Tomato Sauce with Garlic and Olives), and Winter Fruit Cobbler.

Jennifer Joyce
7th Feb 2012
Tues 11:00 - 13:00
£40
Marylebone
Code: JJ2V



REINVIGORATING THE SUNDAY LUNCH

Tired of the traditional Sunday roast? Join master of flavours, Jennifer Joyce, for some new ideas for this Sunday favourite which are guaranteed to please and excite your palate. Recipes include Smoked Aubergine Purée with Spring Onions & Tomatoes, Seared Scallops with Granny Smith Apple, Red Chicory & Lemon Chive Dressing, Lamb & Bean Stew with Honey & Spicy Pepper Paste, Spinach Salad with Pine Nuts, Warm Raisin & Sherry Vinegar Dressing, Feta & Garlic Breadcrumbs, and to top it off, Baked Apple Halves with Cinnamon, Oats & Sweet Wine. Class includes coffee or tea and a chance to taste all the dishes.

Claude Bosi & Isabelle
Legeron
7th Feb 2012
Tues 19:00 - Finish
£185
Brompton
Code: CBIL1V



CHEF'S TABLE AND WINE TASTING WITH CLAUDE BOSI AND ISABELLE LEGERON

Divertimenti is pleased to welcome back Michelin-starred chef, Claude Bosi of *Hibiscus* in Mayfair (listed in *The S. Pellegrino World's 50 Best Restaurants 2011*) and award-winning wine expert, Isabelle Legeron MV, for this unique Chef's Table and natural wine tasting event. Guests will be treated to a menu of signature Bosi dishes, carefully paired with natural wines introduced by Isabelle. A tutored fine dining experience awaits. Places are limited to 12 so book early to avoid disappointment.

Guo Yue
7th Feb 2012
Tues 18:30 - 21:30
£105
Marylebone
Code: GY2V



CHINESE WINTER BANQUET

Hands On Masterclass

Prepare and enjoy elegant, traditional and flavourful Chinese banquet dishes with chef Guo Yue. During this class you'll learn how to make Crispy Lamb with Homemade Pancakes, Bamboo-Scented Rice, Slow-cooked Perfumed Pork & Winter Mushrooms Bamboo Leaf Wraps, Spicy Prawn and Pork-stuffed Aubergine, Steamed Scallops with Coriander & Silk Chilli, and Marinated Prawns with Pine Kernels & Sweet Chilli Sauce. Once the cooking is done you'll gather around our table for a homemade banquet of your own accompanied by a glass of our house wine.

Divertimenti Chefs
8th Feb 2012
Wed 11:00 - 14:30
£105
Brompton
Code: KS5V



KNIFE SKILLS

Hands On Masterclass

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AN EVENING AT *ROGANIC* WITH BEN SPALDING

Roganic is the brainchild of Simon Rogan, chef patron of the critically acclaimed *L'Enclume*. A two year 'pop-up' restaurant on Blandford Street in Marylebone, it has already won the *Square Meal Award for Best New Restaurant 2011*. With Head Chef Ben Spalding at the helm, the *Roganic* team work to create lunch and dinner tasting menus ranging from three to ten courses, highlighting innovative ingredients and brave combinations. Join Ben for an exclusive *Divertimenti* tasting menu that includes Mackerel Cured in Spiced Salt, Broccoli Cream, Pickled Shallot & Warm Flower Honey, Roasted King Oyster, Pine, Chicory Leaves & Young Beetroot, Looe Shrimps, Cauliflower Custard & Dill Omelette, and to finish, Warm Salted Chocolate, Williams Pear, Toasted Almonds & Raspberry Sorbet. This class includes a glass of wine on arrival and a chance to taste all the dishes.

THE BOY WHO BAKES

Divertimenti is pleased to welcome Edd Kimber, aka The Boy Who Bakes, winner of *The Great British Bake Off* (BBC2). Since winning the competition in 2010, Edd has graced the kitchens of Raymond Blanc, various food festivals around the country and now *Divertimenti's* own cookery school. During this class Edd will demonstrate sweet treats from his book *The Boy Who Bakes* - perfect for impressing your sweetie for Valentine's Day. Recipes include Raspberry Macaroons, The Ultimate Chocolate Chip Cookie, White Chocolate & Matcha Mousse, and Chocolate Chestnut Torte & Almondine (a Frangipane based dessert). Class includes a cup of coffee or tea and a chance to taste all the dishes.

SUSHI

Hands On Masterclass

Join Japanese chef Atsuko and learn the art of making one of Japan's greatest culinary exports - sushi! In this masterclass Atsuko will show you how to make perfect sushi rice, along with a myriad of rolls using various techniques. Varieties include *Temaki* (Hand-rolled Sushi with fillings such as Rib-Eye Steak with Peppery Watercress and Creamy Wasabi Sauce), Crisp *Nori* Seaweed, *Hoso Maki* (Bamboo mat rolled Sushi with fillings such as Salmon and Avocado), *Uramaki* (Inside-out rolled Sushi with fillings such as Deep Fried Soft Shell Crab with Lettuce Leaf) and *Sushi Tamago* (Egg roll).

MACAROONS AND MORE - VALENTINE'S DAY TREATS

Hands On Masterclass

Treat yourself or your valentine to an elegant edible treat with this class. Join French chef Diane Thuret and learn the secrets gained from her Michelin-starred French restaurant experiences by learning to make the perfect macaroon. You'll learn how to colour it, shape it, bake it and assemble it. You will also learn how to make various flavours including *Caramel Beurre Salé*, Pistachio, Mango and Rose. Wrap up your colourful treats, tie with a ribbon and you'll have the perfect glamorous gift for any occasion!

RAW VITALITY - JUST DESSERTS

Hands On Masterclass

Raw Vitality is all about the decadence and flavours of your favourite desserts with none of the guilt! Join raw chef Sybille Pouzet for this inspiring class on raw, dairy free desserts that will satisfy your cravings without requiring extra time in the gym. Recipes include Pear & Fig & Pecan Crumble, Chocolate Brownie with Ganache Icing, Coconut & Lime Tart, Dairy Free Vanilla Cheesecake with Almond Crust, and Chocolate & Goji Berry Truffles.

THE CHOCOLATE CONJUROR - A VALENTINE'S SPECIAL WITH WILLIAM CURLEY

Hands On Masterclass

William Curley is widely acknowledged as one of the UK's finest master chocolatiers. Owner of two outstanding dessert bars in Belgravia and Richmond (*William Curley Pâtissier* and *Chocolatier*) and author of *Couture Chocolate* (Jacqui Small), William is a talented conjuror of confectionery. Join him for a Valentine's inspired masterclass and learn how to create some of his signature chocolaty creations such as Passion Fruit Truffles, as well as how to cast heart shaped truffle-filled chocolates for your sweethearts. Sweet inspiration.

Ben Spalding
8th Feb 2012
Wed 19:00 - 21:00
£50
Marylebone
Code: BS1V



Edd Kimber
9th Feb 2012
Thurs 11:00 - 13:00
£40
Marylebone
Code: EK1V



Atsuko Ikeda
9th Feb 2012
Thurs 18:30 - 21:30
£115
Marylebone
Code: AI1V



Diane Thuret
11th Feb 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: DT1V



Sybille Pouzet
11th Feb 2012
Sat 11:00 - 14:30
£105
Brompton
Code: SP2V



William Curley
12th Feb 2012
Sun 12:30 - 15:30
£105
Marylebone
Code: WC1V



Isabelle Legeron
13th Feb 2012
Mon 19:00 - 21:00
£90
Marylebone
Code: WINE1V



NATURAL CHAMPAGNE TASTING AND CHEESE PAIRING WITH ISABELLE LEGERON

Celebrate Valentine's Day early with an evening trio of Champagne, gourmet cheese from *La Fromagerie* and homemade *Divertimenti* truffles to take away and savour. During this tasting you will explore a flight of champagnes produced by small independent producers that use organic and biodynamic practices to create some of the most precise and complex Champagnes available today. The producers to be sampled include Leclapart, Prevost, Laval, Bérêche and Bouchard. Treat yourself, or come with your valentine and receive 15% off your total cost.

Flavia Rowse
14th Feb 2012
Tues 18:30 - 21:30
£105
Marylebone
Code: FR2V



FEED YOUR LOVE Hands On Masterclass

Love (and cooking) is in the air so bring your loved one to *Divertimenti* for a special Valentine's inspired pastry class with Flavia Rowse. Enjoy spending time together preparing a delicious dinner while learning the basics behind the buttery or flaky pastry you love. So don't say it with flowers, say it with Mini Crab & Parmesan Tartlets, Salmon en Croûte with Homemade Puff Pastry, Tangy Lemon Tart, and Rich Chocolate & Coffee Profiteroles. Just remember not to say it with your mouth full. Book with your 'plus one' to receive 15% off your total cost.

Divertimenti Chefs
15th Feb 2012
Wed 18:30 - 21:30
£105
Marylebone
Code: KS6V



KNIFE SKILLS Hands On Masterclass

Ask any professional chef and they'll tell you that knowing how to use a knife is the most important skill you can have in the kitchen. In this essential class for cooks of all levels, you'll learn the whys and hows of knife skills from how to keep your knives razor sharp to how to use your knife to joint poultry and slice and dice fruit and vegetables like a pro. You'll put your new found skills to work by creating a delicious meal which all the class will get to enjoy.

Jeremy Pang
16th Feb 2012
Thurs 18:30 - 21:30
£105
Marylebone
Code: JP2V



INTRODUCTION TO MALAYSIAN CUISINE Hands On Masterclass

Malaysian cuisine is created from a blend of cultures including Chinese, Malay, Indian, Thai and Indonesian, but is also a cuisine in its own right. Join *School of Wok* chef and Hong Kong native Jeremy Pang for an introduction to Malaysian ingredients and cuisine. In this class you'll make a Satay with Homemade Satay Sauce, Beef *Rendang*, Tamarind Fish Curry, *Nasi Goreng* (Malaysian Fried Rice), and *Char Kuey Teow* (Malaysian Stir Fried Rice Noodles with Prawns). Class will culminate with a family-style feast round the table, to eat and discuss the experience.

Martha Money
17th Feb 2012
Fri 10:30 - 12:30
£45
Marylebone
Code: GG1V



GROWING GOURMETS - BUSY BAKERS (5-9 YEAR OLDS)

It's time for you and your little ones to put on your aprons for a morning of chocolate, flour and eggs! Join Martha Money for a fun-filled class full of sifting, mixing and pouring, preparing delights such as Chocolate Banana Bread, Jam Tarts, Goopy Flapjacks, Mini Carrot Cakes, and Chocolate Crinkle Cookies. Perfect for parents or nannies to enjoy a sweet morning with their sweeties. Bookings are limited to 6 parent and child pairs, so don't miss out!

Martha Money
17th Feb 2012
Fri 14:30 - 16:30
£45
Marylebone
Code: GG2V



GROWING GOURMETS - BASIC BAKING (10-14 YEAR OLDS)

Don't miss the opportunity for your budding chefs to learn the basics of baking. Chef Martha Money will teach your eager baker the fundamentals of the perfect sponge, cookie, scone and muffin. Recipes include American Chocolate Chip Cookies, Raspberry and White Chocolate Muffins, Cheddar Cheese Scones and more! Class size is limited to 12, for children ages 10-14.

DIM SUM CLASSICS - CREATING THE PERFECT PARCEL

Hands on Masterclass

Come gather round *Divertimenti's* tables with Chinese chef Beverly Yu for a class that pays homage to Chinese *Dim Sum* classics. A perfect class for those who have never made, or eaten *Dim Sum*, as you'll make and taste some of the most classic combinations around! Recipes include Deep-Fried Seafood Wantons, Steamed Pork *Siu Mai* (Open Dumplings), Steamed Shrimp *Cheong Fun* Rice Noodle Rolls, *Har Gau* (Steamed Prawn Dumplings), and Sweet Almond Tofu with Exotic Fruit. At the end of the class you get to sip a steaming cup of Chinese tea and enjoy these perfect parcels one by one.

FRENCH COUNTRY BAKING

Hands On Masterclass

Laura Washburn spent years training as a chef in Paris at the *École de Cuisine La Varenne*, learning her way around the French kitchen. Join her for a French countryside baking class to create elegant bistro-style treats, perfect for serving friends and family. Recipes include Blood Orange Tart, Walnut Cake, Chocolate Chestnut Soufflé and Pear *Clafoutis*.

GLAMOUROUS GRAINS

Hands On Masterclass

Join chef Martha Money in a class all about grains, as she shows you how to make their taste just as appealing as their health benefits. You'll learn how to cook a variety of grains from barley and farro, to bulgur, quinoa and wild rice. Recipes include Barley Risotto with Lemon & Pine Nuts, Spiced Lamb Cutlets with Bulgur & Spinach Pilaf and Caramelised Onions, Chilli-Roasted Tomatoes & *Labneh*, Marinated Flank Steak with Quinoa, Grilled Sourdough & Feta Salad, and Fargo, Red Bean & Kale Stew.

DINNER AT MINE WITH ANNIE NICHOLS

Food writer, cook and food stylist, Annie Nichols, knows how to impress when it comes to dinner parties. With a love of food, composition and entertaining, and a dislike for stress, she has put together the perfect recipe for easy dinner party success. Demonstrating recipes from her new book *Dinner at Mine* (Kyle Kathy), dishes include Kipper & Caper Pâté with Parsley Salad, Oven-Baked Lemon Risotto with Parmesan Crisps, Pancetta-Wrapped Turkey & Leek Patties with Goose Fat Potatoes, Currant Pie with Cheese, and Giant Chocolate & Ginger Buttons with Chocolate Cream. Class includes a glass of wine on arrival and the chance to taste all the dishes.

CHEF'S TABLE WITH MARK SARGEANT

When it comes to the pressure and prestige of working at the top of the British dining industry, few are as well acquainted as Mark Sargeant. Working first with Gordon Ramsay at *Aubergine*, followed by *Restaurant Gordon Ramsay*, Mark then went on to open Gordon Ramsay at *Claridge's*, earning a Michelin star in 2002 and remaining their Head Chef for seven years. No stranger to the public spotlight, he has appeared in a plethora of Gordon Ramsay television programmes, *Saturday Kitchen* (BBC) and *The Great British Menu 2009* (BBC). Along with the opening of, not one, but two new restaurants in his hometown of Folkestone (*Rocksalt* and *The Smokehouse*) Mark has also released his first solo book, *My Kind of Cooking*, an exciting introduction to creating Michelin-starred quality meals using economic cuts of meat and fish, and fusing European concepts with the best of British produce. Join him for a tutored culinary experience around our *La Cornue* demonstration island. Places are limited to 12 so book early to avoid disappointment.

FROM TACOS TO TAQUERIA

Hands On Masterclass

Mexico's favourite fast food, Tacos, have grown in popularity and sophistication. No longer just the reserve of the street food vendor, Tacos have also made it into specialist cafes known as *Taquerias*. Join Mexican native, Sofia Larrinua-Craxton for a Taco hands on masterclass and learn how to make your own Corn and Wheat Tortillas (Taco Wraps), *Al Pastor* (Pork marinated and chargrilled with Pineapple), Steak Tacos and *Alambre* (Grilled Meat with Peppers, Cheese, Bacon and Chorizo). You'll also make a Tomatillo Salsa, Drunken Salsa, and the Mexican condiment *Pico de Gallo*.

Beverly Yu
18th Feb 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: BY2V



Laura Washburn
19th Feb 2012
Sun 11:15 - 14:30
£105
Marylebone
Code: LW2V



Martha Money
22nd Feb 2012
Wed 11:00 - 14:30
£105
Brompton
Code: MM2V



Annie Nichols
22nd Feb 2012
Wed 19:00 - 21:00
£45
Marylebone
Code: AN1V



Mark Sargeant
23rd Feb 2012
Thurs 19:00 - Finish
£160
Brompton
Code: MS1V



Sofia Larrinua-Craxton
23rd Feb 2012
Thurs 18:30 - 21:30
£105
Marylebone
Code: SC1V



Dee Monte
25th Feb 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: DM1V



Divertimenti Chefs
25th Feb 2012
Sat 11:00 - 14:30
£105
Brompton
Code: KS7V



Hilary Cacchio
26th Feb 2012
Sun 11:15 - 14:45
£115
Marylebone
Code: HC2V



Martha Money
27th Feb 5th 12th 19th
26th Mar 16th April
with a dinner party on
17th April 2012
Tues 18:30 - 21:30
£575
Brompton
Code: CWC3V



Flavia Rowse
27th Feb 5th 12th 19th
26th Mar 16th April
with a dinner party on
17th April 2012
Tues 18:30 - 21:30
£575
Marylebone
Code: CWC4V



CUPCAKES Hands On Masterclass

Cupcakes are the most versatile, and possibly the most fun, cakes to decorate. In this class you'll learn how to use sugarcraft techniques to produce professional, beautiful cupcakes suitable for all occasions. Not only will you learn how to bake decadent, light and fluffy cakes with flavours like Red Velvet and Lemon Curd, you'll also learn how to pipe using Butter Cream, Chocolate Ganache and Royal Icing, and make models of animals and flowers. Whether you've thought about making them for a wedding, a children's party or just for yourself, decorating cupcakes is simple once you know how. Once finished you can take your beautiful cupcakes home to share with friends and family (sharing optional).

KNIFE SKILLS Hands On Masterclass

Ask any professional chef and they'll tell you that knowing how to use a knife is the most important skill you can have in the kitchen. In this essential class for cooks of all levels, you'll learn the whys and hows of knife skills from how to keep your knives razor sharp to how to use your knife to joint poultry and slice and dice fruit and vegetables like a pro. You'll put your new found skills to work by creating a delicious meal which all the class will get to enjoy.

THE RISE OF SOURDOUGH Hands On Masterclass

Learn how to make your own crusty golden sourdough using a wild yeast culture with an impeccable pedigree. 'Captured' 14 years ago from grapes grown in the Hudson Valley, New York, and fed organically for the last 7 years, this yeast will yield a superior sourdough. Making breads using a wild yeast culture is deeply satisfying and can be addictive! Join Hilary for a step by step guide for preparing your culture for baking, general maintenance, storage and a little advice on troubleshooting. The cost of this course includes your own wild yeast culture to take home and *raise*.

COOKING WITH CONFIDENCE 8 PART COURSE Intermediate

This course is perfect for cooks who already have a solid understanding of basic cooking techniques but wish to further their skills. You'll not only improve key kitchen skills but add new and exciting recipes to your culinary repertoire. Techniques include knife skills, fish filleting, jointing a chicken, preparing and searing seafood, preparing stocks, sauces, and exploring breads, pasta and pastry. During the course you will learn how to make a full Indian spread, Seared Scallops with Pea *Pureé*, & Crispy Pancetta, Homemade *Pappardelle* with Wild Boar *Ragù*, Herb Crusted Rack of Lamb with Warm Bean and Tomato Salad & Port *Jus* as well as classics such as *Bouillabaisse*, Chicken Liver *Paté* with Homemade Chutney, *Crème Brûlée*, and Chocolate *Soufflé*. On the final night you will join all of your fellow students for a celebratory dinner party at our Marylebone High Street location. Course graduates will receive a Henckels knife as well as a 'Divertimenti Certificate of Completion'.

COOKING WITH CONFIDENCE 8 PART COURSE Intermediate

This course is perfect for cooks who already have a solid understanding of basic cooking techniques but wish to further their skills. You'll not only improve key kitchen skills but add new and exciting recipes to your culinary repertoire. Techniques include knife skills, fish filleting, jointing a chicken, preparing and searing seafood, preparing stocks, sauces, and exploring breads, pasta and pastry. During the course you will learn how to make a full Indian spread, Seared Scallops with Pea *Pureé*, & Crispy Pancetta, Homemade *Pappardelle* with Wild Boar *Ragù*, Herb Crusted Rack of Lamb with Warm Bean and Tomato Salad & Port *Jus* as well as classics such as *Bouillabaisse*, Chicken Liver *Paté* with Homemade Chutney, *Crème Brûlée*, and Chocolate *Soufflé*. On the final night you will join all of your fellow students for a celebratory dinner party at our Marylebone High Street location. Course graduates will receive a Henckels knife as well as a 'Divertimenti Certificate of Completion'.

CATALUNYA CUISINE Hands On Masterclass

The Spanish region of Catalonia is fiercely protective of its identity and Catalan food is a source of great cultural pride. Join Rachel McCormack as she shares her passion and knowledge of the region, the flavours and the ingredients, as you learn how to create your own Catalan feast! Recipes include *Carn D'olla* (a traditional peasant Stew with Mince Beans and Winter Vegetables), *Musclos amb Allioli* (Mussels with Garlic Mayonnaise), *Anec amb Peras* (Duck with Pears), *Arròs a Cassola amb Carn* (Catalan Rice with Meat) and Cauliflower *Escabets*. Once you've prepared your feast, sit down and enjoy your dishes in a family-style setting and reward yourself with a glass of wine.

GLUTEN-FREE BAKING Hands On Masterclass

For those with allergies or an intolerance to gluten, baking can often become an obstacle in the kitchen. Join this interesting and informative class as Flavia Rowse sheds some light on gluten-free alternatives used to make your favourite treats. By substituting plain white flour with alternatives such as Gram Flour (derived from Chickpeas), Rice Flour, Quinoa and others, you will create satisfying delicious pastry. Recipes for this class include Toasted Chickpea & Quinoa Flatbreads served with a variety of Dips, Blue Cheese, Watercress & Walnut Tart, Raspberry & White Chocolate Muffins, and Tunisian Orange & Lemon Cake.

JAPANESE WINTER COOKING Hands On Masterclass

Join Japanese chef Atsuko Ikeda for a masterclass in Japanese winter home cooking. Along with learning the 5 fundamental seasonings for many types of Japanese dishes, you'll also learn a variety of traditional winter recipes served in a family-style setting. Recipes include *Nabe* (Japanese Hot Pot) one of the best winter dishes in Japan, *Shabu Shabu* (Thinly Sliced Beef, Pork, Vegetables, and Tofu simmered in *Dashi*, served with *Ponzu* or Creamy Sesame Dipping Sauce), Soya Milk *Nabe* (Japanese Fish Stew with Soya Milk based Soup, simmered with Mushrooms and Winter Vegetables), *Kinpira* (Caramelised Winter Vegetables sprinkled with Spicy Shichimi Chilli) and *Hijiki* Seaweed Salad (Stir-Fried Seaweed with Crunchy Vegetables cooked in Soy Sauce).

FROM BASIC TO BRILLIANT WITH ALEX MACKAY

Join chef, author and teacher, Alex Mackay, for some culinary magic as he takes a handful of ingredients and shows you a variety of ways to use them. He'll start with a basic family supper, then turn up the volume to create an impressive dinner party delight. He'll then pull the same rabbit out of the hat to produce a portable lunch of leftovers for work the next day. Other tricks up his sleeve include Sticky Soy & Ginger Chicken with Noodles becoming Stuffed Chicken Breast with Hot Vegetable Noodles. Changing sustainable Mackerel with Hot Horseradish Potato, Cucumber & Watercress into *Papillote* of Mackerel with Horseradish Beurre Blanc. Making Baked Sweet & Sour Aubergine with Whole Wheat Couscous reappear as Aubergine & Couscous *Mille-Feuille* with Spicy Salsa and Parmesan Crisps. And don't forget dessert! Banana, Honey & Passion Fruit Tart will transform before your eyes into a small and saucy Turnover. Price includes a glass of wine on arrival and a chance to taste all the dishes.

BAKING FOR BEGINNERS Hands On Masterclass

Put those burnt and unsuccessful baking days behind you and join Martha Money in a class focused on baking fundamentals. This class will cover a number of skills, techniques and tricks to set you up for success. Recipes include Palmiers, Banana & Brown Butter Steamed Pudding, Raspberry Macaroon, Lemon Meringue Roulade, and Blueberry Streusel Muffins. Once you've finished baking you'll sit down to a light lunch and marvel at your baking success stories. This class will leave plenty of treats to take home to impress your loved ones.

RISOTTO AND POLENTA MASTERCLASS Hands On Masterclass

Join Italian chef Olivia Greco for a class on two of the foundations of Northern Italian cooking, Risotto and Polenta. Once you've mastered the secrets to making creamy rich Risotto and savoury moist Polenta, you'll then be shown how to combine these fundamental skills with delicious recipes to create, Risotto with Asparagus & Saffron, Seafood Risotto, Beef Stew with Soft Polenta, Baked Polenta with Cheese, and Grilled Polenta with Mushrooms.

Rachel McCormack
28th Feb 2012
Tues 18:30 - 21:30
£105
Marylebone
Code: RM1V



Flavia Rowse
29th Feb 2012
Wed 11:00 - 14:30
£105
Marylebone
Code: FR3V



Atsuko Ikeda
29th Feb 2012
Weds 18:30 - 21:30
£105
Marylebone
Code: AI2V



Alex Mackay
1st March 2012
Thurs 19:00 - 21:00
£45
Marylebone
Code: AM1V



Martha Money
3rd March 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: MM3V



Olivia Greco
4th March 2012
Sun 11:15 - 14:45
£105
Brompton
Code: OG3V



Dee Monte
4th March 2012
Sun 12:00 - 15:30
£105
Marylebone
Code: DM2V



CUPCAKES Hands On Masterclass

Cupcakes are the most versatile, and possibly the most fun, cakes to decorate. In this class you'll learn to use sugarcraft techniques to produce professional, beautiful cupcakes suitable for all occasions. Not only will you learn how to bake decadent, light and fluffy cakes with flavours like Red Velvet and Lemon Curd, you'll also learn how to pipe using Butter Cream, Chocolate Ganache and Royal Icing, and make models of animals and flowers. Whether you've thought about making them for a wedding, a children's party or just for yourself, decorating cupcakes is simple once you know how. Once finished you can take your beautiful cupcakes home to share with friends and family (sharing optional).

Jennifer Joyce
6th March 2012
Tues 11:00 - 13:00
£40
Marylebone
Code: JJ3V



MIDDLE EASTERN MENU

Join Jennifer Joyce for a culinary trip into modern Middle Eastern cuisine. During this class Jennifer will demonstrate recipes that use some of her favourite Middle Eastern flavours including Crispy Aubergine Sticks with Sumac & Honey, Turkish Grilled Lamb Patties with Flat Bread and a Tomato, Pepper & Feta Salsa, Grilled Vegetable Salad with Pistachio Vinaigrette, Chicken, Apricot & Almond Tagine and a Date & Cardamom Sticky Toffee Pudding. Class includes tea or coffee and a chance to taste all the dishes.

Jennifer Okpapi
6th March 2012
Tues 18:30 - 21:30
£105
Marylebone
Code: JO2V



MOROCCAN MAGIC Hands On Masterclass

Join Jennifer Okpapi, chef and founder of *Akhaya* - the UK's first African cooking school, and discover the hidden treasures of Moroccan food in a masterclass that will teach you how to recreate some of the Maghreb region's best known culinary offerings. Recipes include Chicken & Preserved Lemon Tagine, Fez-Style Lamb with Seven-Vegetable Couscous, and a steaming hot bowl of *Harira* (Fragrant and Spicy Moroccan Tomato, Chickpea & Vegetable Soup).

Neville Leaning
7th March 2012
Wed 18:30 - 21:30
£105
Marylebone
Code: NL2V



GREAT BRITISH CLASSICS Hands On Masterclass

Join classic British chef Neville Leaning for a class that pays homage to traditional hearty British cooking. During this class you'll cook and eat a full three course meal of Stuffed Mackerel, followed by comforting classic Beef Wellington served with Sautéed Savoy Cabbage with Nutmeg, and finishing with one of Britain's favourite treats, Sticky Toffee Pudding. A satisfying meal built on quality ingredients, flavour and a hint of nostalgia.

Divertimenti Chefs
8th March 2012
Thurs 11:00 - 14:30
£105
Marylebone
Code: KS8V



KNIFE SKILLS Hands On Masterclass

Ask any professional chef and they'll tell you that knowing how to use a knife is the most important skill you can have in the kitchen. In this essential class for cooks of all levels, you'll learn the whys and hows of knife skills from how to keep your knives razor sharp to how to use your knife to joint poultry and slice and dice fruit and vegetables like a pro. You'll put your new found skills to work by creating a delicious meal which all the class will get to enjoy.

Diane Thuret
10th March 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: DT2V



CAFÉ GOURMAND Hands On Masterclass

Join French *pâtissier* Diane for a masterclass in sweet delights, verrines, and tartlets. Learn how to create *Cannelés*, Lemon & Raspberry Ricotta Mousse, Florentines or *Speculoos*, Caramel & Nougatine Tartlettes, and Madeleines. The perfect ending to a meal, or equally stunning served on their own or with a cup of tea.

KNIFE SKILLS

Hands On Masterclass

Ask any professional chef and they'll tell you that knowing how to use a knife is the most important skill you can have in the kitchen. In this essential class for cooks of all levels, you'll learn the whys and hows of knife skills from how to keep your knives razor sharp to how to use your knife to joint poultry and slice and dice fruit and vegetables like a pro. You'll put your new found skills to work by creating a delicious meal which all the class will get to enjoy.

INTRODUCTION TO BREAD MAKING

Hands On Masterclass

Master basic bread making techniques with professional baker Hilary Cacchio. Hilary will teach you how to pick the best flour, why salt is so important, how to make more digestible bread using less yeast, and why wetter doughs are fun. During this class you'll learn how to make two versatile doughs using stone ground organic flours, shaping techniques, and how to make Sweet Breakfast Coils overflowing with Chocolate and Pedro Ximénez Sherry soaked Raisins, an everyday loaf, and Stuffed Moroccan Flatbreads.

ELEGANT WINES OF BURGUNDY

Burgundy increasingly plays host to a number of full-bodied, oaky and extracted wines. Yet there remains a hard core of local producers that strive to preserve the pure expression of Chardonnay and Pinot Noir, as well as the identity of this very special piece of land, by adopting organic or biodynamic farming methods and keeping winemaking practices in the cellar to a minimum. Join award-winning wine expert Isabelle Legeron MW, for a tutored wine tasting of some of the worthiest examples of wine from this famous region.

FLUENT IN FRENCH 2 DAY COURSE

Hands On Masterclass

Join chef Flavia Rowse for this special two-day masterclass in French cuisine. Along with classic French recipes you'll also learn classic French techniques which will serve as key foundations to help elevate and develop your cooking. Let Flavia show you the basics to sauce making, from roux to developing a rich dark stock, along with the techniques for making your own terrines and pastry, and the key to a successful soufflé. You'll also learn how to French trim a rack of Lamb and how to pan sear the perfect scallop. Along with classic desserts like *Crème Brûlée*, and *Tarte Tatin* this two-day class will leave you confident to recreate these classic dishes and techniques at home, impressing even the toughest of food critics.

AN EVENING WITH JOSÉ PIZARRO

Divertimenti is pleased to welcome back London's most loved Spanish chef José Pizarro, for an exclusive evening of tastes and delights from José's newest restaurant *Pizarro*, just meters away from his buzzing Tapas and Sherry Bar, *José*. With an emphasis on larger dishes but the same high quality ingredients, José will demonstrate popular dishes from *Pizarro* including, Garlic Prawns, Vegetable Stew on Toast with Quails Egg, Pan-Fried Chorizo with Cider, Clams with Serrano Ham & Fino Sherry, and Chicory & Blue Cheese Salad. For fans of José, nothing could be better than an evening with not only his food, but also his company and recipe secrets.

PERFECTING PASSOVER WITH SILVIA NACAMULLI

Create the perfect Passover Sedar table with help from Silvia Nacamulli. Join Silvia as she demonstrates how to create a selection of inspiring kosher dishes with an Italian twist, including *Zuppa Imperiale di Pesach* (A tasty Chicken and Beef Soup with Italian-style Matzah Balls), *Spezzatino Di Agnello al Limone* (Lamb Stew with Lemon Sauce), Spinaci con Pinoli e Passerine (Sautéed Spinach with Pine Nuts and Raisins), *Bocca di Dama* (Flourless and butterless Almond and Lemon Cake), and Silvia's *Charoset* (Sweet Apple and Nut Dip). Class includes a cup of coffee or tea and a chance to taste all the dishes.

Divertimenti Chefs
10th March 2012
Sat 11:00 - 14:30
£105
Brompton
Code: KS9V



Hilary Cacchio
11th March 2012
Sun 11:15 - 14:45
£105
Marylebone
Code: HC3V



Isabelle Legeron
12th March 2012
Mon 19:00 - 21:00
£80
Marylebone
Code: WINE2V



Flavia Rowse
13th, 14th March 2012
Tues and Wed
11:00 - 14:30
£185
Marylebone
Code: FR4V



José Pizarro
14th March 2012
Wed 19:00 - 21:00
£50
Marylebone
Code: JOP1V



Silvia Nacamulli
15th March 2012
Thurs 11:00 - 13:15
£40
Marylebone
Code: SN1V



Jun Tanaka
15th March 2012
Thurs 19:00 - Finish
£160
Brompton
Code: JT1V



CHEF'S TABLE WITH JUN TANAKA FROM PEARL

Divertimenti is delighted to welcome *Saturday Kitchen* (BBC1), *Market Kitchen* (Good Food Channel) and *Cooking It* (Channel 4) regular, Jun Tanaka, for an exclusive Chef's Table evening around our *La Cornue* demonstration island. Over the course of his distinguished career Jun has worked and trained in some of London's top restaurants including *Le Gavroche*, *Chez Nico* and under Marco Pierre White in both *The Restaurant Marco Pierre White* and *The Oak Room*. Jun is currently receiving critical acclaim for his modern French cooking at *Pearl* in Holborn. Now that you're familiar with this talented chef's provenance, it's time to sit back, relax and let Jun prepare a menu for you that matches his professional credentials. Places are limited to 12 so book early to secure a place.

Jeremy Pang
15th March 2012
Thurs 18:30 - 21:30
£105
Marylebone
Code: JP3V



SOUTHEAST ASIAN BITES - CANAPES, SNACKS AND PLATTERS

Hands On Masterclass

Go a step beyond frozen ready-made egg rolls next time you entertain by learning how to make your favourite Southeast Asian-inspired finger foods, canapés and party snacks. Join *School of Wok* chef Jeremy Pang, as he shows you how to combine flavours and work with traditional ingredients, all while producing crowd-pleasing snacks to feed your friends and family. Recipes include fresh and light Vietnamese Summer Rolls, Grilled Pandanus Chicken, Thai Spring Rolls, Spicy Crab Cakes, and Stuffed Green Chillies & Tofu with Homemade Chilli Sauce. Food that's guaranteed to be the life of the party.

Gloria Ford
17th March 2012
Sat 11:00 - 14:30
£125
Brompton
Code: GF1V



FISH KNIFE SKILLS

Hands On Masterclass

Join *Divertimenti* chef Gloria Ford and learn how to prepare sustainable fish and shellfish during this masterclass. You'll learn the different skills needed to fillet flat fish and round fish, how to make fish stock, as well as how to clean squid and shellfish. After preparing your fish you'll make Mackerel in Filo as well as an easy One-Pot *Bouillabaisse* before sitting down to enjoy the fruits of your labour.

Flavia Rowse
17th March 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: FR5V



FRENCH ENTERTAINING

Hands On Masterclass

French cuisine is about bringing people together to eat, entertain and enjoy each others company. Make your table a gathering point by creating an impressive and traditional French meal worthy of the Michelin star rating itself. Leave your guests talking with recipes such as Salmon *Rillettes*, *Tarte Flambee* served with Green Salad in Tarragon & Citrus Dressing, Roasted Beef Tenderloin à *la Bordelaise* (Traditional Red Wine and Shallot Sauce) served with Thyme & Garlic Roasted New Potatoes and *Chantenay* Carrots, and finish with an impressive Chocolate Soufflé. *Bon Appetite!*

Celia Brooks Brown
18th March 2012
Sun 10:00 - 14:30
£90
Marylebone
Code: MARY1V



MARYLEBONE VILLAGE ADVENTURE

Marylebone Village, home to *Divertimenti*, is the place to go for passionate foodies. Discover more with this insider's walking and tasting tour with Celia as your guide. Highlights include the Farmers' Market, *La Fromagerie* cheese shop, *The Ginger Pig Butcher*, *Totally Swedish* for titbits from their Smorgasbord, and the Chocolate Lover's Dream - *Rococo*. This fabulous foodie day culminates in a feast prepared by Celia, using fresh market vegetables and delicacies collected during the tour, and an exclusive wine tasting back at *Divertimenti*.

Martha Money
18th March 2012
Sun 11:00 - 14:30
£105
Brompton
Code: MM4V



BRUNCH!

Hands On Masterclass

Sunday morning brunch is one of life's best ways to indulge in sweet pastries and savoury egg dishes, especially when savoured at a leisurely pace. Join American chef Martha Money in preparing some of her favourite mid morning/early afternoon dishes. Recipes include homemade Granola & Yoghurt Parfait, Blueberry Crumb Cake, Cinnamon Buns with Cream Cheese Icing, *Huevos Rancheros* with Black Bean Sauce, Avocado & Chorizo, *Gravlax* with Crème Fraiche & Spring Onion Pancakes, and Homemade Nutella. After the cooking is done pour yourself a cup of coffee and sit down to enjoy the spread.

INTRODUCTION TO BEER TASTING

There is more complexity to beer than your average ale and lager lets on. Join brewer, historian and author of *An Inebriated History of Britain*, Peter Haydon, as he talks you through a variety of styles made by Meantime Brewery Company (Greenwich) that will challenge the way you look at beer. You'll begin to learn the difference between a Porter (think chocolate and coffee) and an India Pale Ale (think grapefruit) as well as taste a few of the world's greatest beers, including a Belgian Lambic, which holds its own amongst even the finest of dessert wines. Coupled with a selection of cheese and chocolate to match, this class is guaranteed to change your opinion of what beer can offer.

GLAMOROUS GOURMET

Join the Glamorous Gourmet, Claudine Boulstridge, for a selection of quick and easy dishes that demonstrate how you can achieve fine dining at home. Claudine will take you from start to finish with her recipes of Spiced Beetroot Blinis, Lamb Cutlets with Coriander Crust, Fragrant Saffron & Pistachio Rice, and Yoghurt Pannacottas with Bay Leaf Syrup. This class includes coffee or tea and a chance to taste all of the dishes.

MEN IN THE KITCHEN Hands On Masterclass

This class is all about encouraging men of all ages to put on their aprons and step into the kitchen for an enjoyable evening of cooking. Whether it's cooking for yourself, your partner, or friends, this class will provide you with techniques, recipes and tricks to making cooking a pleasure and not a chore. Recipes include 'Dips & Chips' (Guacamole with Pitta Crisps and Aioli with Thick Cut Chips), Traditional Indian Prawn Curry with Aromatic Rice and Homemade Chapatti's, Steak 'a la minute' with Béarnaise Butter & Seasonal Roasted Vegetables, and Chocolate Soufflé.

ITALIAN ENTERTAINING Hands On Masterclass

Italian cooking is known for its passion for quality ingredients, family-friendly recipes and ability to gather people together to eat. Join Italian chef Ursula Ferrigno, whose cooking also shares these same qualities, for a class on Italian entertaining. Ursula will show you how to make a meal worth celebrating with recipes that include, Sourdough Focaccia with Sweet & Sour Onions & Grapes, Fennel Raviolini with Roasted Vegetable & Saffron Sauce, Poussin with Red Chilli, Oven Baked Potato with Red Onion & Pancetta, and Baked Chocolate & Hazelnut Cheesecake with Chocolate Sauce.

MEXICAN FIESTA Hands On Masterclass

With over 40 first cousins back home in Mexico, Sofia has plenty of experience catering for big family parties. Celebratory fiestas for birthdays, weddings, christenings and even football victories - you name it, Sophia has a festive menu of fresh dishes to complement the occasion. Join her for a party masterclass where you'll learn how to prepare some classic Mexican dishes and get an introduction to using chillies and salsa making. Recipes include Fish Cooked in *Escabeche* (Fried or Poached), Slow Cooked Lamb in *Adobo* Marinade, Salads of Char-grilled Peppers & Corn with lots of Zesty Lime and Wild Mushroom *Quesadillas*.

STEFAN GATES - CULINARY MAGIC!

Divertimenti is pleased to welcome gastronaut Stefan Gates, known for his unique, fun and unconventional way of cooking which is brought to life in his latest title *The Extraordinary Cookbook*. Award winning presenter and author Stefan adds a bit of magic, science and intrigue to all of his dishes. During this class he will let you in on some of the secrets to his most successful dishes, to help make meal time that much more enjoyable. Recipes include Sticky, Sweet Chicken Hearts, Chocolate Tin-Smoked Salmon over Noodles, Make-Your-Own Sushi, and Space-dust Pineapple Carpaccio. Stefan will also show you a bit of magic, including how to fry an egg on a piece of paper, how to make Bicarbonate of Soda Rockets, and how to turn vegetables into musical instruments! A truly unique experience not to be missed. Class includes a glass of wine on arrival and a chance to taste all the dishes.

Peter Haydon
19th March 2012
Mon 19:00 - 21:00
£60
Marylebone
Code: BEER1V



Claudine Boulstridge
20th March 2012
Tues 11:00 - 13:00
£40
Marylebone
Code: CB1V



Flavia Rowse
20th March 2012
Tues 18:30 - 21:30
£105
Marylebone
Code: FR6V



Ursula Ferrigno
21st March 2012
Wed 11:00 - 14:30
£105
Marylebone
Code: UF2V



Sofia Larrinua Craxton
21st March 2012
Wed 18:30 - 21:30
£105
Brompton
Code: SC2V



Stefan Gates
21st March 2012
Wed 19:00 - 21:00
£45
Marylebone
Code: SG1V



Monisha Bharadwaj
22nd March 2012
Thurs 11:00 - 14:30
£105
Marylebone
Code: MB3V



INDIAN FISH COURSE Hands On Masterclass

Expand your horizons on Indian cooking with Indian chef Monisha Bharadwaj. While many of us think of only using lamb or chicken when creating curries, during this class Monisha will show you how to utilise the often overlooked fish course with recipes such as *Prawn Pulao* (Spiced Rice with Prawns), *Kerala Fish Curry*, *Bhujane* (Fish Curry with Onion & Tamarind), *Patrani Macchi* (Fish steamed with Coriander and Mint Chutney), *Bombay Prawns* (Crisp Prawns with Chilli and Garlic), *Tomato & Cucumber Salad*, and to finish with *Solkadhi* (A drink made of Coconut Milk and *Kokum*, a tangy Indian fruit).

Divertimenti Chefs
22nd March 2012
Thurs 18:30 - 21:30
£105
Marylebone
Code: KS10V



KNIFE SKILLS Hands On Masterclass

Ask any professional chef and they'll tell you that knowing how to use a knife is the most important skill you can have in the kitchen. In this essential class for cooks of all levels, you'll learn the whys and hows of knife skills from how to keep your knives razor sharp to how to use your knife to joint poultry and slice and dice fruit and vegetables like a pro. You'll put your new found skills to work by creating a delicious meal which all the class will get to enjoy.

Diane Thuret
24th March 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: DT3V



MACAROONS AND MORE Hands On Masterclass

Join French chef Diane Thuret and master the necessary disciplines associated with making the perfect macaroon. During this class Diane will share her secrets and 'tour de main' gained from her experience in Michelin-starred French restaurants. You'll learn how to colour, shape, bake and assemble the perfect macaroon, as well as how to make various flavours including Raspberry, Coffee, Lemon & Basil, and Chocolate & Chilli. These elegant and colourful confections make great gifts or the perfect teatime accompaniment.

Dee Monte
25th March 2012
Sun 12:30 - 15:30
£110
Marylebone
Code: DM3V



CAKE SCULPTING AND NOVELTY CAKE DECORATING Hands On Masterclass

Cakes can be so much more than just round circles of sponge and icing! Join sugarcrafting expert and baker, Dee Monte, as she shows you how to turn an ordinary cake into a work of art, by showing you how to sculpt, ice and decorate your very own novelty cake. In this class you'll learn piping and sugarcrafting techniques, how to carve your cake into fun and exciting shapes, and the recipe for the perfect moist and fluffy sponge. Whether you're planning for a party, or just looking for new ways to get creative with your decorating, this class is guaranteed to improve your sugarcrafting techniques and inspire a bit of imagination into your next baking project.

Atsuko Ikeda
27th March 2012
Tues 18:30 - 21:30
£105
Marylebone
Code: AI3V



JAPAS - JAPANESE INSPIRED TAPAS AND SAKE TASTING Hands On Masterclass

Discover *Japas*, a Japanese version of Tapas, with Japanese chef Atsuko Ikeda. Atsuko will teach you how to prepare a delicious selection of *Japas* that will add a new dimension to the traditional Spanish mini-dish. Once you've finished cooking you'll sit down to feast coupled with specially chosen sakes by sake sommelier Natsuk, who will guide you through his choices. Recipes include Tuna *Tataki* & Avocado (Seared Fresh Tuna and Avocado dressed with *Ponzu* Sauce) *Ebi Shinjo* (King Prawn Fritters served with Sweet Chilli and Lime Dipping Sauce) Seasonal Root Vegetable *Tempura* (Deep Fried Root Vegetables), *Dashimaki Tamago* (Egg Roll Served with Grated Red Radish Dressing & Chives) and *Soba* Noodle Soup (Buckwheat Noodle in *Dashi* and Soy Sauce Soup).

Rachel Green
28th March 2012
Wed 11:00 - 13:00
£40
Brompton
Code: RG1V



EASTER ENTERTAINING

As the British countryside stirs from its winter hibernation, market stalls everywhere begin to swell with the first of the new season's offerings. Join rural recipe queen, Rachel Green, as she shares her version of the perfect spring dinner party menu. Recipes include Cromer Crab Canapé with a Cucumber Gelée, Goujons of Lemon Sole, Soft Boiled Quail's Egg and Asparagus Salad, Shoulder of New Season Lamb with Anchovy Gravy, Broad Beans & Spinach with Baked Garlicky Potatoes, Spiced Salmon Fishcakes with Coriander, Pea Ketchup & Wild Cress, and Baked Rhubarb & Orange Cheesecake with Cointreau Cream. Class includes a cup of coffee or tea and a chance to taste all the dishes.

AN INTRODUCTION TO SAUCES

Hands On Masterclass

The quality of a sauce can make or break a dish and an expensive bottled sauce, often full of preservatives, rarely delivers the true flavour the label promises. During this back to basics sauce masterclass you'll learn a variety of sauce-making techniques, from how to use flour, butter and eggs to how to emulsify and reduce your sauce for the perfect finished product to accompany your meat, fish, pasta or soufflé. Sauces include Red Wine & Port Reduction (for red meat), *Beurre Blanc* (to be served with fish), Rich Tomato Sauce, *Bechamel* (Traditional White Sauce), Homemade French Vinaigrette, Caramel and *Crème Anglaise*. After you master the basics you'll sit down to enjoy what you've made with a glass of wine.

DIM SUM FAVOURITES

Hands On Masterclass

Satisfy your next *Dim Sum* craving by learning to make your own! No need to go out when you can create a *Dim Sum* feast in the comfort of your own home. In this class you'll learn a variety of classic dishes such as Duck & Cucumber Spring Roll with Plum Sauce, *Char Siu Bao* (Chinese Steamed Bread Stuffed with Honey-Roasted Pork), Crispy Squid with Spicy Salt, Sticky Rice & Chicken-Stuffed Lotus Leaves and Crispy Prawn Toast. After the cooking is complete you'll sit down for a relaxing meal accompanied by a cup of tea and the company of your fellow classmates.

CHEF'S TABLE WITH ALFRED PRASAD FROM TAMARIND

Divertimenti is delighted to welcome back Alfred Prasad, Executive Head Chef of Mayfair's Michelin-starred *Tamarind* restaurant (the first Indian restaurant in Europe to be awarded the accolade) for an exclusive Chef's Table evening around the *La Cornue* demonstration island. Sit back and relax as Alfred prepares a selection of innovative and exciting Indian dishes, which *Tamarind* is so famous for. Places are limited to 12 so book early to avoid disappointment.

THE CHOCOLATE CONJUROR - EASTER EGG SPECIAL WITH WILLIAM CURLEY

Hands On Masterclass

William Curley is widely acknowledged as one of the UK's finest master chocolatiers. Owner of two outstanding dessert bars in Belgravia and Richmond (*William Curley Pâtissier* and *Chocolatier*) and author of *Couture Chocolate* (Jacqui Small), William is a talented conjuror of confectionery. Join him for an Easter-inspired masterclass and learn how to create your own couture Easter Egg and Sea Salt Caramels. Easter with elegance, as only William Curley would have it.

CHINATOWN GASTRO TOUR

Take a culinary tour of Chinatown with Chinese chef Beverly Yu. Beverly will show you around her favourite specialty stores, pointing out traditional ingredients and explaining how to select and use them. Along the way you'll visit a Chinese bakery where you'll get to taste freshly made Chinese pastries and enjoy healthy Chinese tea and fresh soy milk. This enlightening tour culminates with lunch back at *Divertimenti*, cooked by Beverly, using the ingredients collected during the day.

SUGARCRAFTING AND CAKE DECORATING EASTER SPECIAL

Hands On Masterclass

If you've always wanted to try your hand at cake decorating then this beginner's class is for you. Join experienced sugarcraft instructor, Dee Monte, for a step by step masterclass on cake decorating. Learn how to cover a cake, decorate it and how to work with icing, including piping and rolling fondant. You'll then use these skills to create your own Easter cake design - the perfect centrepiece for any festive table.

Flavia Rowse
28th March 2012
Wed 18:30 - 21:30
£105
Marylebone
Code: FR7V



Beverly Yu
29th March 2012
Thurs 18:30 - 21:30
£105
Marylebone
Code: BY3V



Alfred Prasad
29th March 2012
Thurs 19:00 - Finish
£160
Brompton
Code: AP1V



William Curley
31st March 2012
Sat 12:30 - 15:30
£105
Brompton
Code: WC2V



Beverly Yu
31st March 2012
Sat 11:00 - 14:30
£80
Marylebone
Code: CHINA1V



Dee Monte
1st April 2012
Sun 12:30 - 15:30
£110
Marylebone
Code: DM4V



Jennifer Joyce
3rd April 2012
Tues 11:00 - 13:00
£40
Marylebone
Code: JJ4V



SPRINGTIME ENTERTAINING

With winter winds beginning to fade and spring on the horizon what better way to celebrate than with Jennifer Joyce's spring-inspired menu! Utilising the new season produce Jennifer will show you how to make elegant and quick crowd-pleasers in no time. Recipes include Mini Tartines with Cherry Tomatoes, Goats Cheese & Caper-Mint Salsa, Ceviche with Cherry Tomatoes, Avocado & Coriander Salad, Mustard, Thyme & Breadcrumbs Rack of Lamb with Dried Cherry Wine Sauce, Roasted Garlic & Celeriac Purée, Fresh Fig, Green Bean & Mozzarella Salad with Toasted Hazelnuts & Balsamic Vinaigrette, and Mini Cheesecakes with Rhubarb & Strawberry Topping. Class includes tea or coffee and a chance to taste all the dishes.

Divertimenti Chefs
4th April 2012
Wed 18:30 - 21:30
£105
Brompton
Code: KS11V



KNIFE SKILLS

Hands On Masterclass

Ask any professional chef and they'll tell you that knowing how to use a knife is the most important skill you can have in the kitchen. In this essential class for cooks of all levels, you'll learn the whys and hows of knife skills from how to keep your knives razor sharp to how to use your knife to joint poultry and slice and dice fruit and vegetables like a pro. You'll put your new found skills to work by creating a delicious meal which all the class will get to enjoy.

Celia Brooks Brown
11th April 2012
Wed 11:00 - 13:00
£40
Marylebone
Code: CBB1V



VEGETARIAN CANAPÉS

Springtime is a time to celebrate as the days become longer and the flowers begin to bloom! Join vegetarian chef Celia Brooks Brown as she demonstrates delicious vegetarian alternatives to the standard canapés. Recipes include Mango Salad Rice Paper Rolls, Mushroom & Onion Marmalade Tartlets, Aubergine Ravioli, *Khachapuri* (Georgian Cheese Pies in Pastry) and *Briks* (Moroccan Potato and Olive Filo Pastries). Class includes a cup of coffee or tea and a chance to taste all the dishes.

Martha Money
13th April 2012
Fri 10:30 - 12:30
£45
Marylebone
Code: GG3V



GROWING GOURMETS - AMERICAN DINER (5-9 Year Olds)

Don't miss the opportunity to join American chef Martha Money on a trip to the Big Apple! Have your little ones join the fun in creating delicious recipes including Homemade Burgers and Fries, Oreo Milkshakes, Goopy Brownies and Cinnamon Swirl Buns. Places are limited to 12. (Ages 5-9)

Martha Money
13th April 2012
Fri 14:30 - 16:30
£45
Marylebone
Code: GG4V



GROWING GOURMETS - AMERICAN DINER (10-14 Year Olds)

Don't miss the opportunity to join American chef Martha Money on a trip to the Big Apple! Have your budding chefs join the fun in creating delicious recipes including Homemade Burgers and Fries, Oreo Milkshakes, Goopy Brownies and Cinnamon Swirl Buns. Places are limited to 12. (Ages 10-14)

Divertimenti Chefs
14th April 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: KS12V



KNIFE SKILLS

Hands On Masterclass

Ask any professional chef and they'll tell you that knowing how to use a knife is the most important skill you can have in the kitchen. In this essential class for cooks of all levels, you'll learn the whys and hows of knife skills from how to keep your knives razor sharp to how to use your knife to joint poultry and slice and dice fruit and vegetables like a pro. You'll put your new found skills to work by creating a delicious meal which all the class will get to enjoy.

PASTA FRESCA

Hands On Masterclass

Fresh pasta can be one of life's greatest pleasures, and easier to make than you think! Join Italian native Francesca for step by step instructions on how to create the perfect freshly-made pasta, how to roll and cut it into various shapes and sizes, and how to turn your sheets of dough into the perfect plate of food. She'll even show you how to create the best sauce for each pasta shape. Recipes include *Pappardelle di Castagne con Funghi Misti* (Chestnut Pappardelle with Wild Mushroom Sauce), *Fettuccine alla Bolognese* (Traditional Fettuccine Bolognese), *Orecchiette 'Bandiera'* (Homemade Pasta with Cherry Tomatoes, Rocket & Mozzarella Cheese), *Cavatelli Integrali con Fagioli* (Wholewheat Pasta & Bean Soup), *Rotolo di Spinaci e Ricotta con Salsa Al Pomodoro* (Baked Spinach Roulade with Ricotta & Tomato Sauce), and *Torta Ricciolina* (Traditional Tart Made with Fresh Pasta).

SPRING ITALIAN ENTERTAINING

Hands On Masterclass

Celebrate the best the season has to offer with an Italian spring inspired menu, perfect for dinner parties and entertaining friends. Recipes include *Insalata di Primavera Con Uova de Quaglia Fritte* (Spring Salad with Fried Quails Egg), *'Fiori' alle Erbe con Salsa Di Piselli* (Stuffed Homemade Pasta with Ricotta, Herbs and a Green Pea Sauce), *Spezzatino di Agnello con Olive e Limoni* (Lamb Stew with Green Olives & Preserved Lemon), *Patate Farcite Avvolte Nella Pancetta* (Bacon-wrapped Stuffed Potatoes), and to finish with *Boccone Di Dama* (Traditional Almond Cake with Morello Cherries).

SPRING FORWARD

Let Rachel Green show you how to create an interesting and invigorating spring menu to wake you out of hibernation. Recipes include Griddled Squid with Tomato Radish Salad & Sorrel Purée, Goats Cheese Brûlée with Rocket Pesto, Asparagus & Chive Flowers, Pork Cheeks with Apple Black Pudding & Broad Beans, New Season Leg of Lamb with Pine Nut, Parsley Raisin & Wild Garlic Stuffing with Nettle Risotto Cakes, and Elderflower Lemon & Crème Fraiche Tart Berries & Tempura of Elderflower. Class includes a cup of coffee or tea and a chance to taste all the dishes.

RAW VITALITY - GOURMET EDITION

Hands On Masterclass

Join raw chef Sybille Pouzet for a masterclass on preparing beautiful, nutritious and delicious raw dinners. Impress your friends and family with easy, well presented gourmet raw dishes that will satisfy their taste buds and leave them feeling energised and full of vitality! All the recipes are dairy, gluten, and wheat free. Recipes include Marinated Mushrooms Stuffed with Avocado Salsa or Walnut Pâté, Beetroot 'Ravioli' filled with Cashew Cheese, Zucchini Lasagna with Fresh Tomato Coulis & Pine Nut Cheese, Fresh Herb Mediterranean *Tabouleh*, and to finish an Apple & Orange Tart with Fig & Nut Crust.

DINNER PARTY DRESS REHEARSAL

Hands On Masterclass

Join Martha Money for a unique hands on cooking experience and learn how to prepare and enjoy a dinner party in real time. Learn tips and tricks to make any dinner party a breeze, from making the cocktails to timing the courses. Recipes include Pea, Dill & Feta Crostini, Salmon Confit with Rhubarb, Mint & Cucumber Salad, Chicken Marsala Stew with Creamy Mashed Potatoes, and a Chocolate, Hazelnut & Salted Caramel Tart to finish.

SPRINGTIME IN TUSCANY

Hands On Masterclass

Let the rolling green hills and picturesque orchards and vineyards of Tuscany inspire you and your cooking. In this class you'll learn to do just that with recipes such as Fresh Aubergine, Courgettes & Peppers with *Salsa Verde* & Garlic *Bruschetta*, *Crespelle* (Very thin Crêpes) filled with Ricotta & Asparagus, *Vitello Tonnato* (Veal with a Creamy Sauce) served with Baby Potatoes, Artichokes & Garlic & Rosemary, Cannellini Beans with Fresh Tomato, Amaretto, Mascarpone & Lemon tart, and Strawberries macerated in Marsala Wine.

Francesca D'Orazio
Buonerba
14th April 2012
Sat 11:00 - 14:30
£105
Brompton
Code: FB1V



Francesca D'Orazio
Buonerba
15th April 2012
Sun 11:00 - 14:30
£105
Brompton
Code: FB2V



Rachel Green
17th April 2012
Tues 11:00 - 13:00
£40
Brompton
Code: RG2V



Sybille Pouzet
18th April 2012
Wed 11:00 - 14:30
£105
Marylebone
Code: SP3V



Martha Money
18th April 2012
Wed 18:30 - 21:30
£105
Marylebone
Code: MM5V



Olivia Greco
19th April 2012
Thurs 11:00 - 14:30
£105
Brompton
Code: OG4V



Anthony Demetre
19th April 2012
Thurs 19:00 - Finish
£160
Brompton
Code: AD1V



CHEF'S TABLE WITH ANTHONY DEMETRE OF *ARBUTUS*, *WILD HONEY* AND *LES DEUX SALONS*

Anthony Demetre, Head Chef and co-owner of the immensely popular *Arbutus*, *Wild Honey*, and most recently *Les Deux Salons*, returns to *Divertimenti* for another night of fine dining around the *La Cornue* demonstration island. Anthony will demonstrate and serve a specially chosen menu with wine to match each course, while you sit back and relax. There are just 12 places available so book early to secure a place at this exclusive event.

Jeremy Pang
19th April 2012
Thurs 18:30 - 21:30
£105
Marylebone
Code: JP4V



MALAYSIAN FEAST Hands On Masterclass

Taking inspiration from a variety of cultures that have influenced Malaysian cuisine, such as Chinese, Malay, Indian, Thai and Indonesian, in this class you'll learn to create a Malaysian banquet fit for a king. Join chef Jeremy Pang as he introduces you to the recipes and flavours found in traditional Malaysian cooking. Recipes include Crispy Soft Shell Crab, Green Mango Salad, Herby Rice Salad, Curry *Ayam* (Malaysian Chicken Curry), and Grilled *Kampung*-style Fish. Once the cooking is done you'll sit down to feast and discuss your experience.

Gloria Ford
21st April 2012
Sat 11:00 - 14:30
£115
Brompton
Code: GF2V



FLAVOURFUL FISH Hands On Masterclass

Perk up your weeknight basket with Gloria Ford as she introduces you to some fresh ideas for fish. Recipes include *Escabeche*, Tahini Hake and an Inside-Out Dab Sandwich. You'll also learn how to gut, fillet and 'v-bone' the ubiquitous, delicious and year-round sustainable mackerel to create an economical and delicious quick-fire meal in minutes.

Flavia Rowse
21st April 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: FR8V



PERFECTING PASTRY Hands On Masterclass

This unique masterclass combines traditional pastry making techniques with exciting new recipes. Pastry expert, Flavia Rowse will teach you how to produce perfect pastry time after time, sharing her tips and techniques as she shows you how to make Short Crust (with a Spinach, Lemon and Nutmeg Tart), *Pâte Sucrée* (Lemon Tart), *Choux* Pastry (Profiteroles), Homemade Puff Pastry (Chicken, Leek & Mushroom Pie) and *Sablée* (Parmesan Shortbread). The perfect combination of skill and flavour make this class a must have on your culinary repertoire.

Hilary Cacchio
22nd April 2012
Sun 11:15 - 14:30
£115
Marylebone
Code: HC4V



THE RISE OF SOURDOUGH Hands On Masterclass

Learn how to make your own crusty golden sourdough using a wild yeast culture with an impeccable pedigree. 'Captured' 14 years ago from grapes grown in the Hudson Valley, New York, and fed organically for the last 7 years, this yeast will yield a superior sourdough. Making breads using a wild yeast culture is deeply satisfying and can be addictive! Join Hilary for a step by step guide for preparing your culture for baking, general maintenance, storage and a little advice on troubleshooting. The cost of this course includes your own wild yeast culture to take home and *raise*.

Laura Washburn
24th April 2012
Tues 11:00 - 14:30
£105
Marylebone
Code: LW3V



THE FRENCH COUNTRY TABLE Hands On Masterclass

Bring the spring season to your table by taking inspiration from French country cooking, the backbone to traditional 'Bistro' cuisine. Honest, fresh and satisfying, it's inexpensive to recreate and never goes out of style. Recipes include Cream of Sorrel Soup, Tarragon Chicken served with Mixed Spring Greens and French Vinaigrette, Steamed Artichokes with Aioli, Roasted Asparagus with Herb Butter, *Tatin D'échalotte* (Carmalised Onion Tart), and Rhubarb *Clafoutis*.

KNIFE SKILLS

Hands On Masterclass

Ask any professional chef and they'll tell you that knowing how to use a knife is the most important skill you can have in the kitchen. In this essential class for cooks of all levels, you'll learn the whys and hows of knife skills from how to keep your knives razor sharp to how to use your knife to joint poultry and slice and dice fruit and vegetables like a pro. You'll put your new found skills to work by creating a delicious meal which all the class will get to enjoy.

SPRING'S BOUNTY

Hands On Masterclass

It's time to hang up your woolly jumpers and join chef Martha Money in a class celebrating the best fruit and veg spring has to offer! Recipes include Lemony Roasted Asparagus with Homemade Garlic Aioli, *Vignole* (Roman Spring Vegetable Stew) with Prosciutto, Warm Radish, Potato & Fennel Salad, Curried Pea Frittata with Fresh Tomato Chutney, Swiss Chard Tartlets with Walnut Pastry, and a Rhubarb & Ginger Brioche Bread Pudding.

WRAPS, WOKS & WONTONS - PERFECTING THE ART OF DIM SUM

Hands On Masterclass

If you love *Dim Sum* but want to take your experience in making these perfect parcels a bit further, then this is the class for you. Join Beverly Yu in a class all about *Dim Sum* from start to finish, where you'll learn how to make the perfect pastry, filling, and sauce. In this hands on class you'll learn to make all of the pastry associated with *Char Siu Sou* (Chinese flaky pastry stuffed with honey-roasted pork), *Siu Lung Bao* (Steamed Mini Pork Buns), *Sichuan-Style Spicy Chicken Pot Sticker* (Pan-Fried Dumplings), and *Fun Guo* (Steamed Clear-Skin Vegetarian Dumplings).

TAMALES

Hands On Masterclass

If you've been to Mexico, you've probably been lured in by steamy pots containing freshly made *tamales*. These delicious edible parcels are eaten widely throughout Mexico and Central America. Join Mexican chef Sofia as she takes you on a delicious journey, sharing all she knows on the subject of *tamales*. You'll make traditional versions as well as explore local versions like Tabasco-style Duck *Tamales in Achote Sauce*, *Tamal de Cazuela* (festival meat-filled tamal pie wrapped in banana leaves) and Yucatán Green *Tamales* with Spinach & Coriander. Start the class off with a traditional Mexican Hot Chocolate as you work your way through the dishes, then sit down to feast on the fruits of your labour.

SWEET DELICES

Hands On Masterclass

Join French *pâtissier* Diane for a masterclass in delicate pastries, guaranteed to add extra finesse to teatime entertaining. Recipes include *Mille-Feuilles*, Strawberry *Tiramisu*, Pistachio & Orange *Éclairs* and more!

MARYLEBONE VILLAGE ADVENTURE

Marylebone Village, home to *Divertimenti*, is the place to go for passionate foodies. Discover more with this insider's walking and tasting tour with Celia as your guide. Highlights include the Farmers' Market, *La Fromagerie* cheese shop, *The Ginger Pig Butcher*, *Totally Swedish* for tidbits from their Smorgasbord, and the Chocolate Lover's Dream - *Rococo*. This fabulous foodie day culminates in a feast prepared by Celia, using fresh market vegetables and delicacies collected during the tour, and an exclusive wine tasting back at *Divertimenti*.

Divertimenti Chefs
24th April 2012
Tues 18:30 - 21:30
£105
Brompton
Code: KS13V



Martha Money
25th April 2012
Wed 11:00 - 14:30
£105
Marylebone
Code: MM6V



Beverly Yu
26th April 2012
Thurs 18:30 - 21:30
£105
Marylebone
Code: BY4V



Sofia Larrinua -
Craxton
28th April 2012
Sat 11:00 - 14:30
£105
Brompton
Code: SC3V



Diane Thuret
28th April 2012
Sat 11:00 - 14:30
£105
Marylebone
Code: DT4V



Celia Brooks Brown
29th April 2012
Sun 10:00 - 14:30
£90
Marylebone
Code: MARY1V





Where exceptional taste begins

Maison La Cornue at DIVERTIMENTI

227-229 Brompton Road

London, SW3 2EP

020 7591 0110

www.divertimenti.co.uk



Experience La Cornue in action with a DIVERTIMENTI Chef's Table
See this programme for more details.

DIVERTIMENTI

South Kensington/Knightsbridge

227-229 Brompton Road, London, SW3 2EP. Tel. 020 7581 8065

Opening hours

9.30am - 6.00pm Monday to Friday (7.00pm Wednesday),

10.00am - 6.00pm Saturday, 12.00pm - 5.30pm Sunday.

Nearest Tube: South Kensington/Knightsbridge

West End

33/34 Marylebone High Street, London, W1U 4PT. Tel 020 7935 0689

Opening hours

10.00 am - 6.30 pm Monday to Friday (7.30 pm Thursday),

10.00am - 6.00pm Saturday, 11.00am - 5.00pm Sunday.

Nearest Tube: Bond Street/Baker Street

Cambridge

4 Christ's Lane (formerly Bradwells Court), Cambridge CB1 1NP Tel. 01223 313431

Opening hours

9.00am - 5.30pm Monday to Saturday,

11.00am - 5.00pm Sunday

www.divertimenti.co.uk



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DIVERTIMENTI

COOKERY SCHOOL

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www.divertimenti.co.uk

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