

# DIVERTIMENTI

COOKERY SCHOOL



AUTUMN - WINTER 2018

# Autumn - Winter 2018 Programme

As the seasons change and the Summer sun slips away, we have a wonderful host of classes, celebrating the best of the new seasonal produce. We will be welcoming Shaheen Peerbhai to the Divertimenti Kitchens for the first time as she bakes her beautiful creations inspired from her Paris Picnic Club.

'Tis also the season to start preparing those festive menus and nights of entertaining, for which we have a feast of inspirational classes from Party Perfect Bites with caterer to the stars Milli Taylor, and Christmas Side Dishes with who else but Ed Smith.

Book online – [www.divertimenti.co.uk/cookery-school](http://www.divertimenti.co.uk/cookery-school)

By telephone – Call the Cookery School office on 020 7581 2764

In-store – Come in to the Divertimenti store on Brompton Road

All students receive 10% discount on purchases at Divertimenti Cookshop (on the night of the class\*)

**DIVERTIMENTI**  
COOKERY SCHOOL





## Baking Classes

See page 06

A Hands-on class where you work closely with the teacher and prepare the recipes yourself, which are then enjoyed together. Class includes copies of the recipes and refreshments.



## Confident Cooking

See page 08

Multi-part hands on courses that focus on the fundamentals of great cooking. The series includes a beginner's level, intermediate level and advanced level. Included in the cost of each course are copies of the recipes and dinner to be enjoyed together with refreshments.



## Demonstration Classes

See page 09

A great way to watch and learn while one of our teachers shows you step-by-step how to create an array of dishes. Class includes generous tastings of all the dishes with refreshments and copies of the recipes.



## Gastro Tours

See page 14

These take you out of the kitchen and are an insider's walking and tasting tour of London's top culinary destinations.



## Knife Skills

See page 15

All aspects of knife skills are covered in this essential class.



## Parent and Teen Classes

See page 16

A hands-on class designed for you and your teenager to work closely together, preparing a selection of recipes which are then enjoyed as a class. Ticket price is for one adult and one teenager to be in attendance and additional teenagers may be booked for a discounted rate. All teenagers must have an adult in attendance with them.



## Seasonal

See page 17

Learn how to prepare a selection of seasonal recipes yourself, whether that be using seasonal produce or dishes based on a specific occasion. You will get to work closely with the teacher before enjoying your creations together.



## Vegetarian Classes

See page 20

Hands on classes, where you work closely alongside the teacher preparing a selection of meat free dishes which are then enjoyed together as a class. Where possible vegan alternatives will also be offered.



## World Cuisine

See page 24

From Italy to Persia, we have classes that explore flavours and techniques from around the globe. Class includes copies of the recipes and refreshments.

# BAKING



Everyday Sourdough, Rachel De Thample £115.00

Thursday 4th October, 11.00am - 2.30pm

Join author, chef, forager, fermenter, urban gardener Rachel De Thample and learn how to make easy sourdough recipes you can weave into everyday cooking. As you cook alongside Rachel you'll learn to make 'Sourdough Crumpets', 'Spiced Sourdough Flatbreads' and 'Sourdough Pancakes' and more. All students will leave with a starter culture so you can begin quick and easy sourdough bakes at home immediately.



Gluten Free Bread, Naomi Devlin £115.00

Friday 12th October, 11.00am - 2.30pm

Join Naomi Devlin, author of River Cottage Gluten Free (Bloomsbury Publishing, Jan 2016), as she shares her secrets behind gluten free bread that is full of flavour and nutrients. Naomi specialises in using wholegrains for really flavoursome bakes so you will be sure to leave with crowd-pleasing breads that everyone will enjoy whether they're gluten free or not.

Introduction to Modern Bread Making, Hilary Cacchio £115.00

Saturday 13th October, 11.00am - 2.30pm

Learn the essentials of making, delicious healthy breads using commercial yeast. Through demonstration and guided tuition you will learn the basic stages and techniques of making bread, how to choose good flours, seeds and grains and how to get the most from commercial yeast be it fresh, dried or a sourdough culture. The day will conclude with an introduction to sourdough and Hilary's 20 year old sourdough culture.

Home Baking for the Winter Solstice, Javier Cervantes £115.00

Sunday 2nd December, 12.00pm - 3.30pm

As the nights draw in and the days are colder what better thing to do than bunker down at home and bake delicious warm cakes. Chef-pâtissier Javier Cervantes will inspire you with his traditional recipes from around the world and give you the skills to indulge at home during the winter months.

Christmas Breads, Hilary Cacchio £115.00

Sunday 9th December, 12.00pm - 3.30pm

Join bread extraordinaire Hilary Cacchio as you discover a host of breads to celebrate the season. Throughout the day you will make a deliciously rich buttery Brioche dough, transforming it into a simple 'Brioche Loaf' as well as 'Sticky Apricot, Cranberry & Almond Stollen Buns' but the masterpiece of the class is sure to be the magical, savoury Festive bread from Provence 'Pompe a l'Huile'.

# CONFIDENT COOKING



Cooking with Confidence, Beginner (4 part), Divertimenti Chef £375.00

Class 1: Monday 8th October, 6.30pm - 9.30pm

Class 2: Tuesday 9th October, 6.30pm - 9.30pm

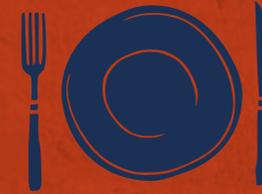
Class 3: Monday 15th October, 6.30pm - 9.30pm

Class 4: Tuesday 16th October, 6.30pm - 9.30pm

If the thought of getting dinner onto the table each night fills you with dread or hosting friends and family feels impossible, then this is the course for you. In a new four part format, our Beginners Cooking with Confidence course will teach you how to cook effortless everyday dinners and give you the confidence to entertain for that special occasion.



# DEMONSTRATION



All About Olive Oil, Judy Ridgway

£65.00

Wednesday 19th September, 11.00am - 1.15pm

Join international olive oil expert Judy Ridgway in exploring the wonderfully varied world of olive oil. Taste the amazing range of flavours from around the Mediterranean and learn about the differences between the very best olive oil and the lowest grades of oil. As well as explaining the many health benefits of olive oil and show you how to find the healthiest oils on the shelves, Judy will introduce you to new and unusual ways to use extra virgin olive oil, making some of the dishes from her latest book.

The Paris Picnic Club, Shaheen Peerbhai £65.00

Thursday 20th September, 7.00pm - 9.15pm

In Shaheen Peerbhai and Jennie Levitt's charmingly-illustrated book, Paris Picnic Club (Sterling, May 2018) you'll read about how their weekly picnic-style meal for friends has grown and find over 100 flavourful recipes inspired by the diverse cuisines of modern Paris. Tonight come and watch Shaheen, as Divertimenti welcomes her for the first time, demonstrating recipes from the book.

Japanese Dinner Party, Reiko Hashimoto £65.00

Wednesday 26th September, 11.00am - 1.15pm

Combining her traditional Japanese background with influences from global travels, Divertimenti is pleased to welcome Reiko Hashimoto as she shares the best recipes for a casual dinner party, Japanese style. As well as sharing her tips on finding the most authentic ingredients in London, Reiko's menu is sure to impress all of your guests and family.

A Masterclass in Kombucha, Louise Avery £65.00

Wednesday 3rd October, 7.00pm - 9.15pm

Thursday 8th November, 11.00am - 1.15pm

Tuesday 4th December, 7.00pm - 9.15pm

Let Louise Avery of LA Brewery introduce to the world of kombucha. Louise will enlighten you on how this naturally fizzy, raw, living tea can assist your gut health as well as the specifics of brewing, adding flavour and carbonation. Every attendee will receive a brewing kit and begin their first brew during the demonstration with Louise's guidance.



Moorish, Ben Tish £65.00

Thursday 4th October, 7.00pm - 9.15pm

Having spent much of 2017 travelling around Spain and Italy, Ben Tish has been focussing on the influence in the food that the Moorish occupation legacy have left in these countries. Join Ben as he introduces you to the exotic spicing and vegetables more associated with north Africa as well as dishes that originate from Arabia.

Seasonal Shopping and Cooking, Ed Smith £65.00

Wednesday 10th October, 11.00am - 1.15pm

Join Ed Smith as he shares recipes from his newest book The Borough Market Cookbook (Hodder & Stoughton, Oct 2018). Taking inspiration from produce when it's at its peak in the markets, nothing will inspire you more to get down to your local market and into the kitchen with your new recipes.

Supper and Pickles for a Happy Gut, Naomi Devlin £65.00

Thursday 11th October, 7.00pm - 9.15pm

Join Naomi Devlin, nutritionist, chef and food writer as she demonstrates simple but delicious dishes that will supercharge your digestion as well as explaining how to tailor gut friendly food according to your individual needs, so you will thrive.

Healthy Comfort Food, Jo Pratt £65.00

Tuesday 16th October, 11.00am - 1.15pm

When you crave comfort food in the colder months it doesn't have to be stodgy, heavy and unhealthy. Sit back and enjoy a morning of live cooking as Jo Pratt demonstrates her nutritious recipes that all offer maximum flavour with minimum fuss to soothe and nurture. Perfect for the everyday cook who wants to eat and live deliciously well.

Pasta Fresca, Julie Jones £65.00

Thursday 25th October, 11.00am - 1.15pm

After becoming an Instagram hit with her beautifully crafted pastry creations, you may be surprised to know that not only can Julie Jones bake she can cook too with homemade pasta being one of her therapeutic favourites. Join Julie as she makes pasta from scratch in this intimate demonstration, from making the dough, to rolling, shaping, filling, folding and cooking you will see every step of the journey.

An Italian Feast from the North East, Valentina Harris £65.00

Thursday 1st November, 7.00pm - 9.15pm

Friuli Venezia Giulia is one of the lesser known regions of Italy but it offers so many fabulous recipes and culinary styles reflecting its Austro-Hungarian historical link. Sit back with a glass of wine and let chef Valentina Harris share her hand selected regional recipes with you.

More Plants, Less Meat, Jenny Chandler £65.00

Thursday 15th November, 7.00pm - 9.15pm

Let Jenny Chandler share her contemporary and truly delicious recipes using little, or no, meat and fish. This demonstration is all about celebrating the great nutritional value and gastronomic potential of whole grains, pulses, great seasonal vegetables and some magical store cupboard must haves and creating a week's worth of winning supper dishes. Big, bold flavours are sure to be the order of the day.

The Magic Fridge, Alex Mackay £65.00

Tuesday 27th November, 7.00pm - 9.15pm

The Magic Fridge can transform the way you cook and eat. Alex Mackay will show you how to save time on your everyday cooking by stocking your fridge occasionally. He'll demonstrate that cooking and eating can make you feel magical, but the way you get there is to be pragmatic and get well prepared.

Christmas Side Dishes, Ed Smith £65.00

Wednesday 7th November, 11.00am - 1.15pm

Ed Smith, author of *On the Side: a sourcebook of inspiring side dishes* (Bloomsbury Publishing, May 2017) returns to the Divertimenti Kitchens demonstrating and inspiring you to lift those Christmas side dishes to another level. After a morning of quick tweaks and tricks your Christmas meal will be taken to the next level and away from your standard menu.

Japanese Desserts, Reiko Hashimoto £65.00

Wednesday 12th December, 11.00am - 1.15pm

Combining her traditional Japanese background with influences from global travels, Divertimenti is pleased to welcome Reiko Hashimoto as she creates popular and familiar dessert dishes using authentic Japanese flavours. As well as sharing her tips on finding the most authentic ingredients in London, Reiko's menu is sure to please all your friends and family and their sweet tooth!



# GASTRO TOURS



Borough Market Adventure, Celia Brooks

£90.00

Thursday 29th November, 10.00am - 1.30pm

Unveil the culinary secrets of Borough Market by joining author and TV chef Celia Brooks for an expert's guide to the area. Starting with a meet-and-greet drink and a light bite at a Market restaurant, you'll then accompany Celia for an exclusive walk around London's most amazing foodie market.



# KNIFE SKILLS



Knife Skills, Divertimenti Chef

£120.00

Wednesday 26th September, 6.30pm - 9.30pm

Sunday 7th October, 12.00pm - 3.30pm

Thursday 18th October, 11.00am - 2.30pm

Tuesday 30th October, 6.30pm - 9.30pm

Saturday 24th November, 11.00am - 2.30pm

Tuesday 27th November, 11.00am - 2.30pm

Wednesday 12th December, 6.30pm - 9.30pm

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. From keeping your knives razor sharp to learning how to joint poultry, all aspects of knife skills are covered in this essential class.

## PARENT AND TEEN



Parent and Teen Winter One Pan Wonderland,  
Jenny Chandler

£200.00 for one  
parent and one teen

Tuesday 23rd October, 11.00am - 2.30pm

Let food writer and chef Jenny Chandler be your guide as together with your teen you discover One Pan Winter Wonderous recipes. With a focus on fresh flavours, seasonal produce and simple techniques, you will cover two main courses and two puddings with plenty of suggestions for variations. All teens must be accompanied by an adult and the price is for one adult and one teen to attend.

Parent and Teen Baking Halloween,  
Rachel Green

£200.00 for one  
parent and one teen

Wednesday 31st October, 11.00am - 2.30pm

This ½ term why not bring your teen along and together under the guidance of much loved chef Rachel Green you will learn a complete menu with that added spooky touch for Halloween. Giving you skills that will last a lifetime and valuable time alongside your teen, what better way to spend a morning? All teens must be accompanied by an adult and the price is for one adult and one child to attend.



## SEASONAL



A Supper Club with Julie Jones, Julie Jones

£65.00

Wednesday 24th October, 7.00pm - Finish

With a sold-out supper club running weekly from her own home, Julie Jones is bringing her format to London again for just one night with a brand new menu. Julie's eye catching bakes are increasingly being noticed by those within the food industry, however, not only can Julie bake - she can cook too, with homemade pasta being another one of her therapeutic favourites you are guaranteed to be served up a treat across all courses.



Kimchi, Kraut and Pickles, Rachel De Thample £115.00

Tuesday 6th November, 11.00am - 2.30pm

Join author, chef, forager, fermenter, urban gardener Rachel De Thample and uncover the mysteries behind fermentation and how you can safely ferment at home. You'll leave with the foundations for a healthy gut and an understanding of how these ferments may be incorporated into your everyday life.

The Art of the Party, Kay Plunkett-Hogge £115.00

Wednesday 21st November, 6.30pm - 9.30pm

No one knows how to throw a party at home better than Kay Plunkett-Hogge. Together you will learn how to plan and host the ultimate evening as well as master the perfect cocktail along with a soft version before going on to make four seasonal canapes. You will never have to fear that party again!



Party Perfect Bites, Milli Taylor £115.00

Monday 26th November, 6.30pm - 9.30pm

Throw the perfect party with the help of caterer to the stars and author of Party Perfect Bites (Ryland Peters & Small, Oct 2014), Milli Taylor. You'll learn how to make a selection of sweet and savoury canapes as well as plenty of tips and do-ahead suggestions so you can host the perfect party as well as enjoy yourself on the night.

An Italian Sweet Christmas, Valentina Harris £115.00

Wednesday 28th November, 6.30pm - 9.30pm

Who doesn't love an evening of sweet indulgence. Let celebrated Italian food writer and chef Valentina Harris be your guide as she takes you through all things sweet for that Italian touch to your Christmas menu. From 'Il Montebianco' (Chestnut, cream and chocolate mountain) to 'Torta Di Zucca Dolce' (Soft Pumpkin Cake) there is sure to be something to suit every sweet palette.

Festive Family Baking, Jo Pratt £115.00

Tuesday 11th December, 11.00am - 2.30pm

Enjoy this hands on class with Jo Pratt, acclaimed writer, cook, food stylist and presenter making some fabulous festive sweet treats the whole family can enjoy. Jo will offer you plenty of tips and tricks along the way so you can bake at home with the family over the festive period.

Chocolate Gateaux for Christmas - An Extended Masterclass, Javier Cervantes £135.00

Saturday 15th December, 11.00am - 4.00pm

Precision is paramount whilst you are in a pastry kitchen so who better to teach you the cornerstones of patisserie in this extended masterclass than chef-pâtissier Javier Cervantes. Over the course of the day you will make two different festive Gateaux which may be enjoyed over the festive season or even kept to celebrate in the New Year. Your patisserie will most certainly be taken to the next level after this class.

# VEGETARIAN



Indian Vegetarian, Monisha Bharadwaj £115.00

Thursday 20th September, 11.00am - 2.30pm

India's vegetarian repertoire is vast and varied with each region having its own particular cuisine based on rice, lentils and vegetables. Dip into the country's wealth of vegetarian cooking with Monisha Bharadwaj's mouth-watering selection of recipes.

Hands On with Vanilla Black, Andrew Dargue £115.00

Wednesday 3rd October, 11.00am - 2.30pm

Since opening Vanilla Black in 2004, Andrew Dargue and his restaurant have become world renowned for their vegetarian dining, smashing stereotypes and pushing the boundaries along the way. Join Andrew and his team as they arrive in the Divertimenti kitchen for the very first time, where you will learn the secrets behind preparing a knock out vegetarian dinner party menu as well as skills and techniques that will last a lifetime.

An Autumnal Harvest Feast, Elly Curshen £115.00

Saturday 6th October, 11.00am - 2.30pm

Make the most of the abundance of Autumnal produce as Elly Curshen (AKA Elly Pear), owner of Pear Café Bristol and author of two bestselling titles, guides you through her recipes for vegetarian dinner sharing platters - perfect as the nights close in and become colder.

An Autumnal Southern Turkish Feast, Ozlem Warren £115.00

Sunday 14th October, 12.00pm - 3.30pm

Turkish culinary expert Ozlem Warren is born and bred in Turkey and she is passionate about her southern Turkish roots going back to the ancient Antioch, today's Antakya. Join Ozlem to recreate an authentic Turkish vegetarian autumnal feast with these scrumptious dishes from her recently published cookery book.



Modern Middle Eastern Vegetarian, Sabrina Ghayour £115.00

Saturday 20th October, 11.00am - 2.30pm

Wednesday 5th December, 11.00am - 2.30pm

Join food writer and self-taught cook Sabrina Ghayour as she shares her newest vegetarian recipes, taking all the familiar, heady flavours of the exotic Middle East whilst creating meat free, fresher, lighter dishes and combinations.

(The Art of) Making Mock Meat & Faux Fish, Jackie Kearney £115.00

Saturday 27th October, 11.00am - 2.30pm

Jackie Kearney is the Queen of Vegan Cookery. Cook recipes alongside Jackie, from her latest book, as you master some of the secrets to cooking delicious vegan mock meat, with a globally-inspired menu. Learn a range of tips and tricks to deliver tasty and easy vegan food from your own kitchen.

Vegetarian Thai Home Cooking, Kay Plunkett-Hogge £115.00

Saturday 3rd November, 11.00am - 2.30pm

Join Kay Plunkett-Hogge as she takes you on a journey, starting with your base recipes on which form the foundations of the Thai kitchen leading to the construction of a complete vegetarian Thai meal.

Sunday Meal Prep for Veggies, Elly Curshen £115.00

Saturday 10th November, 11.00am - 2.30pm

Let Elly Curshen (AKA Elly Pear), café owner and author inspire you to get ready for the week ahead like never before. With her nutritious, simple recipes that keep well she will show you that putting in a little bit of hard work once a week will get you ahead and allow you to eat well for the next 7 days.



The Flexible Vegetarian, Jo Pratt £115.00

Thursday 15th November, 11.00am - 2.30pm

Working alongside Jo Pratt, you will learn to make a series of quick, delicious, protein-packed veggie dishes which you can enjoy with or without meat! Whether you're an occasional meat-eater, a vegetarian who needs to cook for meat-eaters, or a dedicated veggie, these beautiful and tasty dishes will become your midweek staples.

SuperVeg, Celia Brooks £65.00

Tuesday 20th November, 11.00am - 1.15pm

Celia Brooks invites you to join her to enjoy flavours and inspiration from her latest book SuperVeg: Over 100 Recipes Celebrating The Joy and Power of The 25 Healthiest Vegetables on The Planet. (Murdoch Books, April 2018). Celia has created an original persona for 25 everyday vegetables and proves how these SuperVeg have the power to change your life.

Vegetarian Festive Feasts, Elly Curshen £115.00

Saturday 1st December, 11.00am - 2.30pm

Searching for inspiration for that complete vegetarian festive menu then let Elly Curshen (AKA Elly Pear) be your guide. From canapes through to the main event and beyond you and your guests won't even realise that meat is missing from this festive celebration.



# WORLD CUISINE



In The Mood For Quick Family Food, Jo Pratt £115.00

Tuesday 2nd October, 11.00am- 2.30pm

Kids, work, life...when you are pulled in a million different directions but still need to feed the family, Jo Pratt will give you a helping hand with her stress-free, easy-to-prepare and well-balanced recipes.

Thai Home Cooking, Kay Plunkett-Hogge £115.00

Wednesday 10th October, 6.30pm- 9.30pm

Join Kay Plunkett-Hogge as she takes you on a journey, starting with your base recipes on which form the foundations of the Thai kitchen leading to the construction of a complete Thai meal. As you cook alongside Kay you will learn how ordinary Thai people cook at home and achieve delicious traditional food on a Western cooker, this is sure to be an educating day.

Italian Dinner Party, Sara Danesin £115.00

Thursday 11th October, 11.00am- 2.30pm

There is nothing more satisfying than being able to invite your friends around for a stunning dinner party that you have prepared in your own kitchen. Join MasterChef contestant and supper club host Sara Danesin Medio as she shares a delightful four course Italian dinner party menu with you.

Diwali, Monisha Bharadwaj £115.00

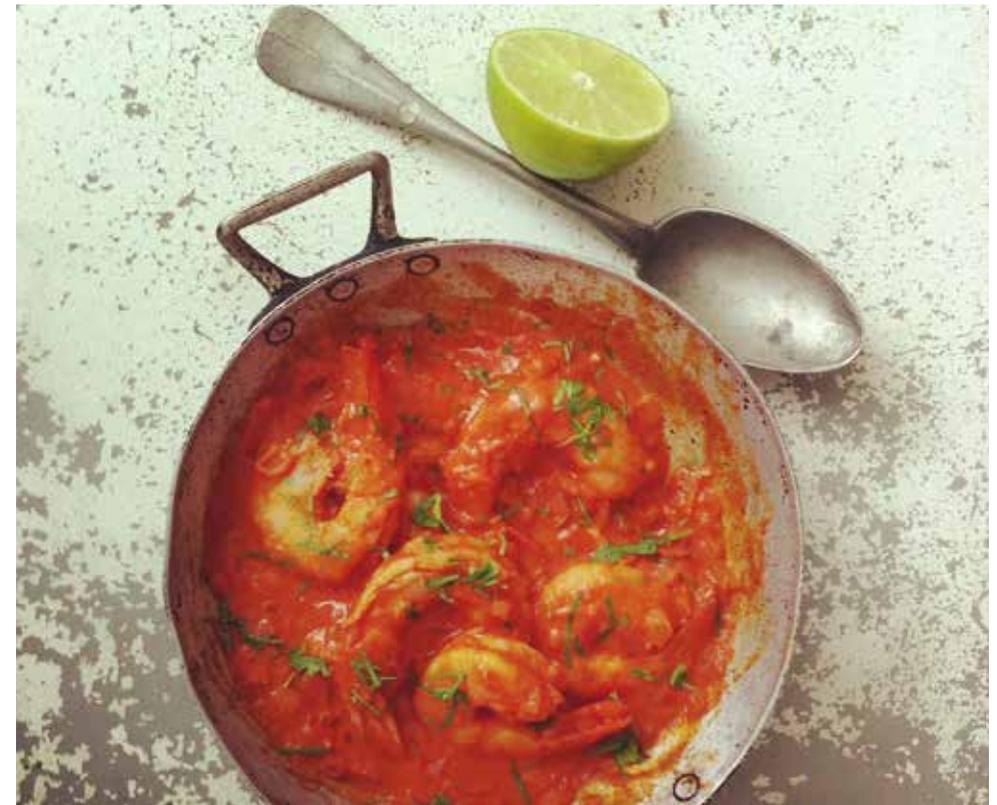
Wednesday 17th October, 11.00am- 2.30pm

Diwali, or the Festival of Light is celebrated all over India with feasting and fun. Join us for a morning of celebration as Diwali comes to Divertimenti and listen to the story of India's most popular festival. Together you will create a celebratory meal that is delicious without being too rich or difficult to prepare.

A Peruvian Kitchen, Fabricio Cano £115.00

Thursday 18th October, 6.30pm - 9.30pm

With reflections from the indigenous population as well as culinary influences brought in from immigrants from Europe, Asia and West Africa, Peruvian cuisine is incredibly diverse. Let Fabricio Cano guide you through a journey of the many different flavours and traditional Peruvian techniques.



Bringing Italy Home, Ursula Ferrigno

£115.00

Sunday 11th November, 12.00pm - 3.30pm

Join Chef and Food Writer Ursula Ferrigno as she brings an Italian menu to your own kitchen at home. With a combination of Italian classics and popular recipes, inspired by holiday times and a love of Italy this is a menu you will want to learn all the secrets behind.

Simple Indian Curries, Monisha Bharadwaj

£115.00

Wednesday 14th November, 11.00am - 2.30pm

Although Indian food is complex and exciting, understanding how to use a few basic spices can give you a whole repertoire of dishes to cook over and over again. As you cook alongside Monisha Bharadwaj, you will learn to use spices for flavour and depth and create a menu that is easy and quick.



Baladi: Palestine - A Celebration of Food from Land and Sea,  
Joudie Kalla

£115.00

Wednesday 14th November, 6.30pm - 9.30pm

Join Joudie Kalla as she pays homage to her heritage by showcasing a wide-ranging, mouth-watering array of dishes that take you through a journey of Palestinian food and culture. Following up her bestselling title *Palestine on a Plate* (Jacqui Small, Sept 2016), Joudie will be sharing recipes from *BALADI: Palestine - A Celebration of Food from Land and Sea* (Jacqui Small, Oct 2018).

Sushi Made Simple, Atsuko Ikeda

£115.00

Saturday 17th November, 11.00am - 2.30pm

Master the ancient art of sushi preparation in this step-by-step class with Japanese chef, Atsuko Ikeda. Offering approachable, diverse and a colourful selection of recipes from her first book *Sushi Made Simple: From classic wraps and rolls to modern bowls and burgers*, (Ryland Peters & Small, Nov 2017).



Peruvian Brunch, Fabricio Cano

£115.00

Thursday 6th December, 11.00am - 2.30pm

With reflections from the indigenous population as well as culinary influences brought in from immigrants from Europe, Asia and West Africa, Peruvian cuisine is incredibly diverse. With an exciting mixture of influences and ingredients from the coast, Andes and the Amazons, let Fabricio Cano guide you through a menu for a healthy and delicious brunch.

September						
Day	Date	Course name	Chefs	Page	Time	Price
Wed	19	All About Olive Oil	Judy Ridgeway	9	11am - 1.15pm	£65.00
Thur	20	Indian Vegetarian	Monisha Bharadwaj	20	11am - 2.30pm	£115.00
		The Paris Picnic Club	Shaheen Peerbhai	10	7pm - 9.15pm	£65.00
Wed	26	Japanese Dinner Party	Reiko Hashimoto	10	11am - 1.15pm	£65.00
		Knife Skills	Divertimenti Chef	15	6.30pm - 9.30pm	£120.00

October						
Day	Date	Course name	Chefs	Page	Time	Price
Tues	2	In the Mood for Quick Family Food	Jo Pratt	24	11am - 2.30pm	£115.00
Wed	3	Hands On with Vanilla Black	Andrew Dargue	20	11am - 2.30pm	£115.00
		A Masterclass in Kombucha	Louise Avery	10	7pm - 9.15pm	£65.00
Thur	4	Everyday Sourdough	Rachel De Thample	6	11am - 2.30pm	£115.00
		Moorish	Ben Tish	11	7pm - 9.15pm	£65.00
Sat	6	An Autumnal Harvest Feast	Elly Curshen	20	11am - 2.30pm	£115.00
Sun	7	Knife Skills	Divertimenti Chef	15	12pm - 3.30pm	£120.00
Mon	8	Cooking with Confidence - Beginners	Divertimenti Chef	8	6.30pm - 9.30pm	£375.00
Tues	9					
Wed	10	Seasonal Market Shopping and Cooking	Ed Smith	11	11am - 1.15pm	£65.00
		Thai Home Cooking	Kay Plunkett-Hogge	24	6.30pm - 9.30pm	£115.00
Thur	11	Italian Dinner Party	Sara Danesin	24	11am - 2.30pm	£115.00
		Supper and Pickles for a Happy Gut	Naomi Devlin	11	7pm - 9.15pm	£65.00
Fri	12	Gluten Free Bread	Naomi Devlin	7	11am - 2.30pm	£115.00
Sat	13	Introduction to Modern Bread Making	Hilary Cacchio	7	11am - 2.30pm	£115.00
Sun	14	An Autumnal Southern Turkish Feast	Ozlem Warren	20	11am - 1.15pm	£115.00
Mon	15	Cooking with Confidence - Beginners	Divertimenti Chef	8	6.30pm - 9.30pm	£375.00
Tues	16					

October						
Day	Date	Course name	Chefs	Page	Time	Price
Tues	16	Healthy Comfort Food	Jo Pratt	11	11am - 1.15pm	£65.00
Wed	17	Diwali	Monisha Bharadwaj	25	11am - 2.30pm	£115.00
Thur	18	Knife Skills	Divertimenti Chef	15	11am - 2.30pm	£120.00
		A Peruvian Kitchen	Fabricio Cano	25	6.30pm - 9.30pm	£115.00
Sat	20	Modern Middle Eastern	Sabrina Ghayour	21	11am - 2.30pm	£115.00
Tue	23	Parent and Teen - Winter One Pan Wonderland	Jenny Chandler	16	11am - 2.30pm	£200 per parent & teen
Wed	24	A Supper Club with Julie Jones	Julie Jones	17	7pm - Finish	£65.00
Thur	25	Pasta Fresca	Julie Jones	12	11am - 1.15pm	£65.00
Sat	27	(The Art of) Making Mock Meat & Faux Fish	Jackie Kearney	21	11am - 2.30pm	£115.00
Tue	30	Knife Skills	Divertimenti Chef	15	6.30pm - 9.30pm	£120.00
Wed	31	Parent and Teen Baking Halloween	Rachel Green	16	11am - 2.30pm	£200 per parent & teen



November						
Day	Date	Course name	Chefs	Page	Time	Price
Thur	15	The Flexible Vegetarian	Jo Pratt	23	11am - 2.30pm	£115.00
		More Plants, Less Meat	Jenny Chandler	12	7pm - 9.15pm	£65.00
Sat	17	Sushi Made Simple	Atsuko Ikeda	27	11am - 2.30pm	£115.00
Tue	20	SuperVeg	Celia Brooks	23	11am - 1.15pm	£65.00
Wed	21	The Art of the Party	Kay Plunkett-Hogge	18	11am - 2.30pm	£115.00
Sat	24	Knife Skills	Divertimenti Chef	15	11am - 2.30pm	£120.00
Mon	26	Party Perfect Bites	Milli Taylor	19	6.30pm - 9.30pm	£115.00
Tue	27	Knife Skills	Divertimenti Chef	15	11am - 2.30pm	£120.00
		The Magic Fridge	Alex Mackay	12	7pm - 9.15pm	£65.00
Wed	28	Christmas Side Dishes	Ed Smith	13	11am - 1.15pm	£65.00
		An Italian Sweet Christmas	Valentina Harris	19	6.30pm - 9.30pm	£115.00
Thur	29	Borough Market Adventure	Celia Brooks	14	10am - 1.30pm	£90.00

December						
Day	Date	Course name	Chefs	Page	Time	Price
Sat	1	Vegetarian Festive Feasts	Elly Curshen	23	11am - 2.30pm	£115.00
Sun	2	Home Baking for the Winter Solstice	Javier Cervantes	7	12pm - 3.30pm	£115.00
Tue	4	A Masterclass in Kombucha	Louise Avery	10	7pm - 9.15pm	£65.00
Wed	5	Modern Middle Eastern Vegetarian	Sabrina Ghayour	21	11am - 2.30pm	£115.00
Thur	6	Peruvian Brunch	Fabricio Cano	27	11am - 2.30pm	£115.00
Sun	9	Christmas Breads	Hilary Cacchio	7	12pm - 3.30pm	£115.00
Tue	11	Festive Family Baking	Jo Pratt	19	11am - 2.30pm	£115.00
Wed	12	Japanese Desserts	Reiko Hashimoto	13	11am - 1.15pm	£65.00
		Knife Skills	Divertimenti Chef	15	6.30pm - 9.30pm	£120.00
Sat	15	Chocolate Gateaux for Christmas - Extended	Javier Cervantes	19	11am - 4pm	£135.00

All students receive 10% discount on purchases at Divertimenti Cookshop (on the night of the class\*)



# DIVERTIMENTI

COOKERY SCHOOL

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Terms & Conditions: All cookery school students receive 10% discount\* on purchases made at Divertimenti, including cookery classes, on the day of their class. \* Excludes books, food, electrical items, gift vouchers and sale items.

If you are unable to attend a class and need to cancel your booking we will require your cancellation, in writing or by email, no less than 7 days before the class is scheduled to take place. Once you have notified us of your cancellation we will arrange a full refund. No refund will be given for a cancellation received within 7 days of the date of the class.

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 refund.

[www.divertimenti.co.uk](http://www.divertimenti.co.uk)