

MODERN BRITAIN'S YORKSHIRE



Learn to utilise and create some wonderful seasonal dishes with Yorkshire's local ingredients. Applying modern twists and tricks to pull this cuisine into the 21st century. With a wander into the Swinton Walled Garden (weather dependant) to make the most of the season.

All of our courses are delivered by our resident master chef Kevin Hughes. The classes take place in our stunning country kitchen with breathtaking views of Swinton Estate Grounds and Yorkshire Dales.

We always encourage a hands on approach within the classes and all ingredients and equipment will be provided.

Full Day Recipes (may include):

- Flavoured Cottage Loaf
- Trout Fritters with Black Sheep Beer Batter, Foraged Salsa Verde
- Yorkshire Cheese Soufflé
- Bridlington Mussel & Cockle Broth with Leeks and Yorkshire Cider garnished with Quail Eggs
- Duck with Cherries, Sweet Potato and Five-Spiced Sauce
- Custard Tart with Seasonal Fruit

Half Day Recipes (may include):

- Trout Fritters with Black Sheep Beer Batter, Foraged Salsa Verde
- Bridlington Mussel & Cockle Broth with Leeks and Yorkshire Cider garnished with Quail Eggs
- Duck with Cherries, Sweet Potato and Five-Spiced Sauce
- Custard Tart with Seasonal Fruit

Techniques Covered on Course:

- Preparation and cooking of a whole fish
- Process of preparation and cooking of shellfish
- Different types of soup
- Artisan bread making
- Cooking a duck breast (properly)
- Making and lining a sweet paste case
- Egg custard baking
- Mastering the techniques required for Yorkshire cheese soufflé's