



COOK

(or learn to cook)

with British Master Chef
Mark Baumann

By customer demand

Come and check out Mark's new cookery classes, running every Monday and Tuesday in Viking Kitchens' state of the art showroom in Earls Colne.

We have pulled together a bunch of **daytime courses**, designed to cater for the complete novice to the would-be Master Chef – and everyone in between.

These relaxed, hands on courses will initially be released to small groups (maximum five people) priced from just £75, including an exclusive apron and a glass of bubbly!

We'd love to know what you think.

Please tick your preferred courses (below) and return this form to Mark at Baumanns Brasserie. Call us on 01376 561453 for more information or to book a course.



Course outline

1. Soups, sauces and dressings

proper soups, sauces and dressings

2. Fruits of the sea

how to choose, fillet, prepare and cook fish, fish pie, fish cakes etc

3. Meat feast

choosing great steaks, preparing and cooking

4. Sweetie pie

the secret of hot soufflés, pancakes and home made ice cream

5. Feathers

recipes with duck, pigeon and guinea fowl

6. Flavours of Asia

including ramens, stir fries of prawns etc

7. Spuds

blue cheese mash, dauphinoise, rosti etc

8. How to boil water (novice!)

get him/her in the kitchen, with simple stuff like scrambled eggs and smoked salmon, poached egg and hollandaise etc

9. The old tart

sweet and savoury pastries for impressive dinner parties

10. Quick and easy

thirty minute meals

11. Barbeque master class

marinades, techniques and preparation

12. The Italian job

light Italian bites at their very finest

13. Starters and salads

mouth watering entrées including such delights as fillets of crab and crispy duck salads

14. Paella and sangria

real techniques with spankily fresh ingredients

15. Sticky mitts and cookies

for the budding 11 plus year olds

16. Shellfish

from dispatching live lobsters to moules à la marinière

17. The gourmet

three course extravaganza from start to finish

18. The commuter course

shorter evening courses for those at work during the day

19. Hot stuff

chillies, curries and spices

20. Sprouts

for the vegetarian – really interesting alternatives

Your ideas please:

Your contact details (optional)

Name

Address

Tel

Email

Call Baumanns Brasserie for dates and details of forthcoming courses

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