



*Cookery Courses*

## **Cookery Courses at Restaurant 27**

General format for each session:

- Guests to arrive at 6.00pm, each will be poured a glass of sparkling rosé and given a chance to get to know each other.
- All will then be seated at a table and each will be given an apron, notepad and pen.
- Kevin will come out to say a few words about what the guests will be seeing and learning during their session.
- Guests will then be taken into the kitchen to gather around a station and Kevin will start the demonstration.
- Each guest will then be given their own ingredients and equipment to work with for the session and will be split into small groups.
- Kevin will talk everyone through the procedure of making each dish.
- Guests will then recreate what Kevin has already made.
- All the dishes will then be cooked.
- Kevin will go through how to present and garnish the finished dish.
- Food will be served by restaurant staff for guests to enjoy.

The courses will run for approx. 2½–3 hours depending on the course subject for that month. Each course will be held on a Tuesday evening and will cost £45.00 per person.

The Cookery Courses will cover the following:

- **23<sup>rd</sup> February - Pasta**  
*How to make pasta by hand and machine, how to make a filling and how to garnish pasta dishes.*
- **16<sup>th</sup> March - Meat**  
*How to prepare and cook meat to perfection.*
- **20<sup>th</sup> April - Fish**  
*How to prepare fresh fish, how to cook and garnish.*
- **18<sup>th</sup> May - Desserts**  
*How to make the perfect dessert and to garnish.*
- **15<sup>th</sup> June - Canapés and Petit Fours**  
*How to make the ideal accompaniment to a glass of champagne or for after dinner drinks.*
- **20<sup>th</sup> July - Advanced: Stocks and Sauces**  
*How to make the perfect stock/sauce for your meat, fish or vegetables.*
- **17<sup>th</sup> August - Advanced: Molecular Gastronomy**  
*How to make gels and foams etc. Heston Blumenthal style!*

For more information or to book a place please contact us on telephone: **02392 876272** or by email: **info@restaurant27.com**

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