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Cookery School Collaborates with Caprice Holdings Restaurants for New Gourmet Cooking Classes

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Cookery School has teamed up with [Caprice Holdings Restaurants](#) to launch a new series of gourmet masterclasses for early 2015.

I sat in on a preview session of the classes earlier this week with Cookery School Principle Rosalind Rathouse, Caprice Holdings Chef Director Tim Hughes, and Caprice Holdings Group Pastry Chef Phil Usher for demo on how to make The Ivy's famous Christmas Pudding Souffle. Wow! I loved the soufflé and feel pretty confident I could cook up a reasonable replication in my own home. I also learned a few very practical tips from the Cookery School staff (special thanks to Lucy!) that should save me time and money.



The first of the new classes will run from January to March and celebrate classic dishes from three of Caprice Holdings' best loved restaurants:

- The Taste of The Ivy: learn to recreate classic dishes from The Ivy (30 January 2015, 10am to 1.30pm);
- Fish with J. Sheekey: master how to fillet and prepare fish to create fresh dishes (27 February 2015, 10am to 1.30pm);
- Pasta making with Daphne's: perfect the art of pasta making (27 March 2015, 10am to 1.30pm)

Gift vouchers for these classes would make ideal festive season prezzies!

By the way, Cookery School was recently named runner up in the Most Sustainable Cookery School category at the UK Cookery School of the Year Awards 2014 alongside Daylesford and River Cottage in the category, both of which are working farms. Bravo!

Cookery School is located at 15B Little Portland Street, W1W 8BW (literally a two minute walk from Oxford Circus and just off of Regent Street). Find out more at cookeryschool.co.uk.