



*Sissi Fabulous Food Ltd.*

2012

COOKING CLASSES



*Group classes*

STEP 1: Please select a category from the left hand column

STEP 2: Please select a programme within your chosen category

STEP 3: Get booking and start cooking!

		<i>Programme 1</i>	<i>Programme 2</i>	<i>Programme 3</i>
<i>Category 1</i>	<p><b><i>Classic fish &amp; meat</i></b></p> <p><i>A lesson in classic ways of cooking fish (sautéed, steamed, roasted) and meat (roasted and grilled). You will also learn how to make some wonderful accompanying sauces. Then enjoy eating them as your starter and main course!</i></p>	<p><i>Mediterranean Seabass/ daurade</i></p> <p><i>Truffle-butter coated roast chicken</i></p> <p><i>Accompanying sauces and seasonal vegetable sides</i></p>	<p><i>Asian teriyaki salmon/ wild trout</i></p> <p><i>Roasted duck breasts</i></p> <p><i>Accompanying sauces and seasonal vegetable sides</i></p>	<p><i>Herb-cruste cod/ halibut</i></p> <p><i>Beef wellington</i></p> <p><i>Accompanying sauces and seasonal vegetable sides</i></p>
<i>Category 2</i>	<p><b><i>Tagines, stews &amp; braises</i></b></p> <p><i>These comforting, homely dishes generate splendid aromas at every stage of preparation and we will take you through step by step how to turn these rustic dishes into fabulous meals</i></p>	<p><i>Moroccan lamb or lemon-chicken tagine with European-style, lavish couscous salad, &amp; spiced sweet-potato puree.</i></p> <p><i>King prawn Thai curry</i></p>	<p><i>Traditional Austrian goulash with home-made spätzle, gnocchi or pommes puree</i></p> <p><i>Traditional Austrian Tafelspitz</i></p>	<p><i>French Coq-au-vin style braised poussin</i></p> <p><i>Italian Osso bucco with wild mushroom risotto</i></p>
		<i>Programme 1</i>	<i>Programme 2</i>	<i>Programme 3</i>
<i>Category 3</i>	<p><b><i>Cocktail Canapés</i></b></p> <p><i>Canapés are must haves for cocktail parties and with some of the creations you will learn on this course you</i></p>	<p><i>Asian</i></p> <p><i>Duck spring rolls with sweet chilli mayonnaise</i></p>	<p><i>European</i></p> <p><i>Mini crepes filled with a variety of vegetables</i></p> <p><i>Mini spinach strudels</i></p>	<p><i>South American</i></p> <p><i>Yuka frita with guacamole</i></p> <p><i>Beef or cheese</i></p>



	<i>can provide your guests with a whole meal's worth of items eaten just with fingers!</i>	<i>Prawn tempura with wasabi mayonnaise</i> <i>California maki-rolls</i> <i>Tuna sashimi with matsubisa sauce</i>	<i>Mini Yorkshire puddings with horseradish and roast beef</i> <i>Pan fried queen-scallops with sweet potato puree</i>	<i>empanadas</i> <i>Peruvian ceviche</i> <i>Prawn quesadillas with salsa pico de gallo</i>
<b>Category 4</b>	<b><i>Soups and salads</i></b> <i>How do you make a light lunch or dinner both delicious and interesting? With a combination of our tasty soups and a succulent salads!</i>	<b><i>Green</i></b> <i>Cucumber vichyssoise</i> <i>Ice cold green melon &amp; basil soup</i> <i>Watercress soup</i> <i>Green bean salad with pine nuts, crispy bacon lardons and foie gras</i>	<b><i>White</i></b> <i>Celeriac velouté</i> <i>White onion velouté</i> <i>Pickled fennel, and mixed herb salad with duck confit</i> <i>Asian chicken salad with daikon, soja sprouts and rice noodles</i>	<b><i>Colourful</i></b> <i>Bloody Mary tomato soup</i> <i>Pumpkin/ butternut squash soup</i> <i>Lebanese aubergine and pomegranate salad</i> <i>Mixed salad with sautéed scallops and prawns</i>
<b>Category 5</b>	<b><i>Just Desserts</i></b> <i>Sissi will reveal some of her great pastry-making secrets in these excellent courses which will teach you 3 fabulous dessert dishes.</i> <i>All dessert programmes are finished off with a complete tea and coffee party together with Sissi's petits fours</i>	<b><i>Mad about Chocolate</i></b> <i>Chocolate fondant</i> <i>Tripple-layer chocolate mousse cake/ or a variety of chocolate mousses</i> <i>Sachertorte</i> <i>Mini chocolate marquise and truffles</i>	<b><i>Austrian classics</i></b> <i>Salzburgernockeln</i> <i>Kaiserschmarrn with classic compotes</i> <i>Austrian nut cake with coffee icing</i> <i>Austrian biscuits</i>	<b><i>Summer fruit concoctions</i></b> <i>Summer pudding</i> <i>Exotic fruit and pistachio-meringue pavlova</i> <i>Lemon curd tart</i> <i>Mini fruit tartlets</i>

*If you are interested in booking us for an event or would like more information on the services and food we can offer please contact us via the following:*

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