

"Cooking For All" with Fiona

6:30pm* -8:30pm Monday

A series of recipes to get you started in the kitchen

- Week 1:** Brown Bread
- Week 2:** Wholesome Vegetable Soup
- Week 3:** Chicken Curry with Basmati Rice
- Week 4:** Shepherd's Pie with Creamy Mash
- Week 5:** Chilli Chicken Stir Fry with Rice or Noodles
- Week 6:** Creamy, Lemon Seafood Pasta with Homemade Garlic Bread
- Week 7:** Homemade Lasagne
- Week 8:** "Fake- Away" Night- Homemade Pizza and Potato Wedges
- Week 9:** Dessert- Fresh Fruit Crumble
- Week 10:** Strawberry and Cream Victoria Sponge Cake

Notes:

- **Menu is subject to change according to availability of ingredients. All recipes can be made suitable for vegetarians.**
- **Students cook in pairs- This is a fantastic way to meet new people & make new friends.**
- **Please bring along a Tea Towel, sharp paring knife, a cloth and 2 large lunch boxes to bring food home in after.**
- **Cookery lesson begins at 6:30pm. It is recommended (not obligatory) that students arrive approx 5-10 mins early to collect and weigh ingredients.**
- **Tidy up at the end of class is essential. The kitchen needs to be left spotlessly clean and everything put back in its correct place. Thank you in anticipation of your cooperation in leaving the room in good order for the next class.**