

Please note: Subject to change

WEEK 2 KITCHENS

ADVANCED 22-26 APRIL 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	<p>Enriched pasta dough <i>Full each</i></p> <p>Hand rolled garganelli</p> <p>Pesto Siciliano <i>Full per 2</i></p> <p>Onion chutney <i>½ per 2 - for Wednesday</i></p>	<p>Pâté de campagne <i>Full each</i></p> <p>Brioche <i>Full recipe each - make dough, incorporate butter and chill overnight</i></p>	<p>White all day cooking</p> <p>Brioche <i>Shape and bake</i></p> <p>Serve pâté de campagne, onion chutney and brioche <i>Serve 2 plates</i></p> <p>Salt baked celeriac with hen of the woods, smoked emulsion, pickled girolles, mushroom foam and smoked almond migas <i>Mushroom foam full per 2</i> <i>1 punnet Hen of Woods per 2 (75g each)</i> <i>Rest full each</i></p> <p><i>2 punnets of nasturtium leaves per kitchen</i></p>	<p>Blue all day cooking</p> <p>Brioche <i>Shape and bake</i></p> <p>Serve pâté de campagne, onion chutney and brioche <i>Serve 2 plates</i></p> <p>Salt baked celeriac with hen of the woods, smoked emulsion, pickled girolles, mushroom foam and smoked almond migas <i>Mushroom foam full per 2</i> <i>1 punnet Hen of Woods per 2 (75g each)</i> <i>Rest full each</i></p> <p><i>2 punnets of nasturtium leaves per kitchen</i></p>	<p>Teacher to demonstrate preparation of slip sole and lemon segmenting</p> <p>Grilled slip sole with sauce Grenobloise <i>1 slip sole each</i> <i>Rest full each</i></p> <p>Duck ham with juniper <i>¼ recipe each</i></p>
	<p>Enriched pasta dough <i>Full each</i></p> <p>Hand rolled garganelli</p> <p>Pesto Siciliano <i>Full per 2</i></p> <p>Onion chutney <i>½ per 2 - for Wednesday</i></p>	<p>Pâté de campagne <i>Full each</i></p> <p>Brioche <i>Full recipe each - make dough, incorporate butter and chill until Thursday</i></p>			<p>Teacher to demonstrate preparation of slip sole and lemon segmenting</p> <p>Grilled slip sole with sauce Grenobloise <i>1 slip sole each</i> <i>Rest full each</i></p> <p>Duck ham with juniper <i>¼ recipe each</i></p>
Notes		<p>CTH food unit assessment – Pâté</p> <p>CTH food unit assessment – Enriched doughs</p>	<p>CTH food unit assessment – Pâté</p> <p>CTH food unit assessment – Enriched doughs</p>	<p>CTH food unit assessment – Pâté</p> <p>CTH food unit assessment – Enriched doughs</p>	<p><i>Slip sole skills video to watch</i></p> <p>CTH food unit assessment – Sauces</p>

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WEEK 2 DEMONSTRATIONS

ADVANCED 22-26 APRIL 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	<p>Blue group 10.30am White group 2pm</p> <p>Guest Saliha Mahmood Ahmed Nutrition & Health</p> <p><i>CTH nutrition question follows this demonstration.</i></p>	<p>Blue group 10.30am White group 2pm</p> <p>Guest Michael Lavery, Forzawin</p>	<p>Blue group – all day dem 10am</p> <p>CURING, SMOKING & BRINING</p> <p>Streaky bacon</p> <p>Pancetta</p> <p>Saucisson sec</p> <p>Nduja and leek croquettas</p> <p>Applewood smoked trout, pearl barley, brown butter mayo</p> <p>Crudo of sea bass, smoked cream and heritage radishes</p> <p>Duck ham, bitter leaves, glazed cherries and mustard dressing</p> <p>Bavette with shallot and tamarind purée and straw fries</p> <p>Bresaola with celeriac, pecan and truffle</p> <p>Salt beef brisket</p> <p>Warm salad of Tenderstem broccoli, cashew cream, mushrooms and smoked almonds with cured yolks</p>	<p>White group – all day dem 10am</p> <p>CURING, SMOKING & BRINING</p> <p>Streaky bacon</p> <p>Pancetta</p> <p>Saucisson sec</p> <p>Nduja and leek croquettas</p> <p>Applewood smoked trout, pearl barley, brown butter mayo</p> <p>Crudo of sea bass, smoked cream and heritage radishes</p> <p>Duck ham, bitter leaves, glazed cherries and mustard dressing</p> <p>Bavette with shallot and tamarind purée and straw fries</p> <p>Bresaola with celeriac, pecan and truffle</p> <p>Salt beef brisket</p> <p>Warm salad of Tenderstem broccoli, cashew cream, mushrooms and smoked almonds with cured yolks</p>	<p>Blue group 10am White group 2pm</p> <p>LAMB BUTCHERY</p> <p>Deep fried lamb's tongues with sauce gribiche</p> <p>French trimmed rack of lamb, pistachio dukkah, aubergine purée, minted yoghurt and harissa</p> <p>Talk tunnel boning and butterflying</p>
<i>Extra reading</i>					
Notes					