

**ESSENTIAL COOKING CERTIFICATE – EVENING COURSE –
WEEK 3 & WEEK 4**

Week 3	Week 3	Week 4	Week 4
Monday 14th October	Wednesday 16th October	Monday 21st October	Wednesday 23rd October
DEMONSTRATION	DEMONSTRATION	DEMONSTRATION	DEMONSTRATION
<p>Rich sweet short crust pastry by machine</p> <p>Lining of fluted tart cases</p>	<p>Blind baking</p> <p>Glazing to dem and make for everyone</p> <p>Shellfish</p> <p>- 2 prawns - shell on</p>	<p>Pasta</p> <p>Pasta making and rolling</p> <p>Discuss matching sauce to pasta structure</p> <p>Show tagliatelle and garganelli shaping</p>	<p>Fish</p> <p>Fillet and skin flat fish</p>
PRACTICAL CLASS	PRACTICAL CLASS	PRACTICAL CLASS	PRACTICAL CLASS
<p>Rich sweet short crust pastry -full each</p> <p>Take half of the pastry home. Divide second half into 2, chill then line 2 fluted tart cases.</p> <p>Chill for Wednesday</p> <p>Sea salt brownie cookies - Full each</p>	<p>Fruit tarts with Mascarpone cream</p> <p>Blind bake tart cases</p> <p>Prep fruit</p> <p>Make Mascarpone</p> <p>Prawn tempura with dipping sauce - Full each</p>	<p>Egg pasta - Full each ½ used to roll out to Tagliatelle and cook and serve with pesto ½ to be taken home</p> <p>Basil pesto - Full per 2</p>	<p>Goujons of plaice with tartar sauce -1 x flat fish each - full each</p> <p>Mayonnaise Make Mayo – full per 2</p> <p>Tartare Sauce – ½ each using mayo base</p>