

Aga Cookery

Delicious, sophisticated dishes to make the most of your Aga.

Timing:

10.00am to 3.30pm including a light lunch with wine.

Recipes:

The following are representative of the type of recipes taught on this course. However, Brook Hall Cookery School reserve the right to change any or all of these dishes, in line with availability of produce.

Salad of Quail with Walnut Vinaigrette

Braised Red Onion, French Bean and Parmesan Salad

Sautéed Scallops with Fennel Crisps, Sauce Vierge

The Perfect Pizza Base

Slow Roasted Lamb Shoulder, with Braised Vegetables and Mash

Camargue Chicken with Red Rice

Hake 'En Papillote' with Fennel Salad

Gateau à la Crème

Crème Brulée

Dried Fruits

Please Note:

If you have any food allergies or specific dietary requirements, please call Reservations at Brook Hall Cookery School on 01296 712111 **at 48 least hours before attending the course.** Thank you.