



Introduction to Knife Skills.

Start Date: 5/4/2019 2:00 PM

End Date: 5/4/2019 6:00 PM

“I wish I could chop like a Chef” is something we hear often...well you can with a little instruction and some practice.

If you love cooking as much as we do good knives, technique and rhythm are an asset to the enthusiastic cook. On the other hand blunt knives and poor technique can be frustrating and even dangerous.

Brian has taken thousands of Chefs through their “knife drill” to help them choose, use and maintain their precious knives and we want to share that experience with you. Selecting, sharpening and using knives safely, fluently and confidently is the foundation to enjoying your cooking. You’ll learn all about knives, how to create the all-important “edge”, how to maintain it and care for these valuable tools.

Price: £85.00 including ingredients, tea, coffee, and refreshments.

Equipment and aprons are provided for the day.

Time: 14.00-18:00

All products are to take home.

Complexity :

Cancellation policy