



## **Advanced Knife Skills.**

**Start Date: 3/24/2019 10:00 AM**

**End Date: 3/24/2019 4:30 PM**

Sharp, well balanced knives are the tools of our trade &ndash; fluent knife skills and precise cuts show off the cook that takes pride in their craft.

Brian has helped hundreds of Chefs develop their knife skills through working and training in the Hospitality business, join him at Harthill to develop your technique in the same way as a Professional Chef.

Together we will fillet, skin, joint, de-bone, shred, slice, stuff and roll our way through the day creating some fabulous aromas and tasty dishes along the way. As well as techniques you&rsquo;ll get guidance and tips on how to select, sharpen and care for knives whilst using them safely. Even better you&rsquo;ll learn about different methods of cookery whilst carefully crafting your lunch and making some tasty treats to take away. The day will include:

- &bull; Pressed Salad of Trout and West Coast Squid with Pickled Cucumber Spaghetti
- &bull; Stuffed Breast of Lamb with Moroccan Spices and Aromats
- &bull; Classic Chicken Chasseur
- &bull; Mozzarella Filled Breast Wrapped in Pancetta.

Price: &pound;180.00 including ingredients, tea, coffee, refreshments and lunch. Equipment and aprons are provided for the day.

Time: 10:00-16:30

Cancellation policy

Complexity :

Tutor: Chef Brian Mellor