



Kitchen Saucery.

Start Date: 7/18/2020 10:00 AM

End Date: 7/18/2020 2:00 PM

You'll make a tangy cheese sauce and rich savoury gravy as we work through creating smooth silky sauces. Making a tomato sauce, plus a traditional Cumberland sauce will also help you develop your knife skills and we'll round off with a fresh herb dressing.

You'll learn how to develop flavour, colour and texture as well as different ways to thicken, emulsify and correct sauces.

Price: £85.00 including all ingredients, tea, coffee and refreshments. Aprons and equipment are provided for the day.

Complexity :

Cancellation policy