



Classic Mussels in white wine cream

Start Date: 1/28/2021 6:00 PM

End Date: 1/28/2021 7:00 PM



Moules mariniere thin fries and crusty bread

How to safely prepare and cook mussels has been one of most popular and rewarding sessions. Steamed open with white wine we'll also combine the flavours of garlic and herbs bringing them all together with fresh cream to create a broth worthy of crusty bread!

Please note this an interactive Zoom cookery session from the comfort of your own kitchen.

We'll send a shopping list and tell you what equipment you'll need one week before your session. They will be standard kitchen items you would normally find at home. We'll also send you the recipes and a work plan. The recipes will serve two; for the sake of your classmates and fluency of the session, please don't attempt to cook more than two portions.

The day before your event we'll send you a ZOOM invite, so make sure you have the app downloaded.

At the agreed time, we'll fling open our kitchen doors and let you in so we can cook together!

It's one ticket per person and places are limited so that everyone gets the most out of the session and the opportunity to ask questions.