



T R I N I T Y

“Thoughts for Food” Calendar 2009 – Preliminary Dates and Subjects

Please note that should a class not reach 6 participants it may be postponed or cancelled, with a minimum of a weeks notice.
In such a situation we would offer an alternative class for you to attend at a later date, or a full refund.



Class Number	Date	Curriculum	Notes
Class 1	Tuesday 20 th January	Curing/Pickling/Preserving and Bottling 10am – 12pm £ 55per person Includes a light lunch	This session will include homemade Piccalilli, cured Salmon, Duck Confit, and Balsamic Pickled Beetroot. Amongst other tasty treats and tips on how to make ingredients last longer and how to make produce last from season to season.
Class 2	Saturday 31 st January	Sharper Cooking 10am to 12pm £55 per person £5 supp for knife grinding <i>This is a practical session</i>	A session devoted entirely to knives. Learn basic knife skills, how to purchase, look after and keep sharp your kitchen's most important asset. This session will include hands on basic butchery, cutting and preparing vegetables and filleting of a flat fish. A specialist restaurant knife sharpener will be visiting to sharpen your knives from home. Adam will also be offering you a chance to purchase professional knives at wholesale prices and advising on what best to buy for your requirements.
Class 3	Friday 6 th February	A Trip to Borough Market with Adam Byatt 9am – 2pm £100 per person Full Lunch Included	Adam will be escorting you to Borough Market to show how best to shop, use outdoor markets, buy seasonal produce and make the most of your purchases. The party will then return to Trinity for a seasonal cooked lunch using some of the produce purchased The morning begins at 9am where you will be picked up and driven to borough market, shop for great seasonal produce and be driven back to see the fruits of your labor be turned into your lunch.

Class 4	Tuesday 10 th February	Kitchen Secrets 10am – 1pm £55 per person	Two hours of nothing but demonstrated cooking secrets, tips, helpful hints and unforgettable shortcuts to get you cooking with panache without the stress. Did you know that soaking cockles in flour for 2 hours will remove the grit...or a simple way to preserve those great summer fruits in under 10 minutes...? This session covers everything from fish, shellfish, meat, game and pastry and will be where possible demonstrated. All of our "thoughts for food" sessions come with tip cards but none as valuable as the ones from this session....
Class 5	Saturday 21 st Feb	Thoughts for Cheese 11am – 2pm £70 per person	This session begins at 11am and will be focused entirely on the wonderful world of cheese. You will see and taste cheeses from all over Europe and enjoy learning from our passion for serving and enjoying cheese. The session will be finished with a selection of cheeses matched with a great selection of organic breads and chosen garnishes. We will also show and allow you to enjoy two great wines we commonly match with our cheese. (a number of these cheeses will be un-pasteurised)
Class 6	Friday 27 th February	Homemade Pasta 11am – 1pm £50 per person Includes a Light Lunch	This session will be taken by Trinity's Head Chef and Sous Chef. Joe and Jamie have both spent the past five years working alongside Adam at both Thyme and Trinity. They form the backbone of the operation and have an understanding of their craft which is inspiring to watch. In this session they will be demonstrating the craft of making homemade pasta, and the secrets of achieving a consistent dough every time. They will be demonstrating Raviolis, Tortellinis, Tagliatelle and even handmade Farfalini and Macaroni. Your session will be finished with a light lunch of your home made pasta cooked by the boys and plenty to wash it down.
Class 7	Tuesday 3 rd March	"The Pig" 11am – 2pm £60 per person Lunch and Accompaniments Included	A session devoted entirely to the butchery of a whole Tamworth pig. Whilst this is not a masterclass for everyone and we appreciate you are unlikely to ever do this at home, it is a unique insight into classical butchery skills and the ways in which a whole carcass can be utilized from "head to trotter". We regularly butcher whole carcasses at Trinity and Adam demonstrates this to the staff, during these three hours you will enjoy a live demonstration of the full butchery and some simple cooking of this rare breed porker. A lunch will follow where the pork will take pride of place and a selection of old English ciders and perrys will accompany this merry feast.

Class 8	Saturday 7 th March	<p>Corker!</p> <p>11am – 2pm £60 per person</p> <p>Includes a Light Lunch of cold meats and cheeses</p>	<p>One of Trinity's leading wine partners will be hosting a session devoted entirely to the basics of understanding wine, how and what to buy on the high street to acquire value for money and appropriate wines for your occasion.</p> <p>If you are in any way unsure about Grape varieties, tannins, pros and cons of new and old world wines or simply love tasting a whole array of uncharted wines then this is the session for you.</p> <p>This session will include a light lunch and plenty to wash it down!</p>
Class 9	Tuesday 10 th March	<p>English Fish and Shellfish</p> <p>10am – 1pm £60 per person</p> <p>Includes a Light Lunch</p>	<p>See a selection of the best English shellfish, tips on buying cooking and storing it and preparing and cooking seasonal fish.</p>
Class 10	Saturday 21 st March	<p>Kitchen Secrets</p> <p>10am – 1pm £55 per person</p> <p>Includes a light lunch</p>	<p>Two hours of nothing but demonstrated cooking secrets, tips, helpful hints and unforgettable shortcuts to get you cooking with panache without the stress.</p> <p>Did you know that soaking cockles in flour for 2 hours will remove the grit...or a simple way to preserve those great summer fruits in under 10 minutes...? This session covers everything from fish, shellfish, meat, game and pastry and will be where possible demonstrated.</p> <p>All of our "thoughts for food" sessions come with tip cards but none as valuable as the ones from this session...</p>
Class 11	Saturday 28 th March Date TBC	<p>Chocolate / Chocolate / Chocolate</p> <p>10am – 1pm £70 per person</p>	<p>We are proud to announce that one of Adam's friends and chocolate guru "Damian Allsop" will be joining us to demonstrate, unravel the mysteries of and make chocolate an accessible feast.</p> <p>Damian is the proprietor of cH20olates http://www.damianallsop.com which supplies hand made chocolates to some of the finest restaurant in the land, his knowledge of his craft is an inspiration. Damian will be demonstrating chocolates for dinner parties, an amazing, simple but effective chocolate desert and flavored children's chocolate lollipops.</p> <p>Once he has unraveled the mysteries of milk, dark and white chocolate, chocolate cocoa percentages and how and where to buy great chocolate we will be finishing with a great chocolate desert and the most decadent home made hot chocolate!!</p>

Class 12	Tuesday 7 th April	Artichokes and Every Day Bread Baking 10am – 1pm £ per person Includes a light lunch	A beginner's guide to being confident with and enjoying Artichokes. A simple salad of the globe variety, preparing and cooking baby artichokes and a soup of the Jerusalem roots. This session also features baking the basic bread recipe.
Class 13	Friday 17 th April	A Trip to Borough Market with Adam Byatt 9am – 2pm £100 per person Full Lunch Included	Adam will be escorting you to Borough Market to show how best to shop, use outdoor markets, buy seasonal produce and make the most of your purchases. The party will then return to Trinity for a seasonal cooked lunch using some of the produce purchased The morning begins at 9am where you will be picked up and driven to borough market, shop for great seasonal produce and be driven back to see the fruits of your labor be turned into your lunch.
Class 14	Tuesday 21 st April	Thoughts for Cheese 11am – 2pm £70 per person	This session begins at 11am and will be focused entirely on the wonderful world of cheese. You will see and taste cheeses from all over Europe and enjoy learning from our passion for serving and enjoying cheese. The session will be finished with a selection of cheeses matched with a great selection of organic breads and chosen garnishes. We will also show and allow you to enjoy two great wines we commonly match with our cheese. (a number of these cheeses will be un-pasteurised)
Class 15	Saturday 25 th April	Kitchen Secrets 10am – 1pm £55 per person Includes a light lunch	Two hours of nothing but demonstrated cooking secrets, tips, helpful hints and unforgettable shortcuts to get you cooking with panache without the stress. Did you know that soaking cockles in flour for 2 hours will remove the grit...or a simple way to preserve those great summer fruits in under 10 minutes...? This session covers everything from fish, shellfish, meat, game and pastry and will be where possible demonstrated. All of our "thoughts for food" sessions come with tip cards but none as valuable as the ones from this session....
Class 16	Friday 1 st May	Corker! 11am – 2pm £60 per person Includes a Light Lunch of cold meats and cheeses	One of Trinity's leading wine partners will be hosting a session devoted entirely to the basics of understanding wine, how and what to buy on the high street to acquire value for money and appropriate wines for your occasion. If you are in any way unsure about Grape varieties, tannins, pros and cons of new and old world wines or simply love tasting a whole array of uncharted wines then this is the session for you. This session will include a light lunch and plenty to wash it down!

Class 17	Tuesday 5 th May	<p>Homemade Pasta</p> <p>11am – 1pm £50 per person</p> <p>Includes a Light Lunch</p>	<p>This session will be taken by Trinity's Head Chef and Sous Chef. Joe and Jamie have both spent the past five years working alongside Adam at both Thyme and Trinity. They form the backbone of the operation and have an understanding of their craft which is inspiring to watch. In this session they will be demonstrating the craft of making homemade pasta, and the secrets of achieving a consistent dough every time. They will be demonstrating Raviolis, Tortellinis, Tagliatelle and even handmade Farfalini and Macaroni. Your session will be finished with a light lunch of your home made pasta cooked by the boys and plenty to wash it down.</p>
Class 18	Friday 15 th May	<p>New Covent Garden Market</p> <p>7am – 11am £80 per person</p> <p>Includes a light lunch</p>	<p>Discover the hidden secrets behind one of the capital's largest wholesale markets. Covent Garden Market supplies most of London's top restaurants. Adam will guide you through the vast amount of seasonal produce available as well as experiencing a one to one with some of our restaurants' colourful suppliers. Covent Garden market is an accessible but under-utilised market and this is a great way to see the food behind the restaurants. For this class you will need to meet at Covent Garden market at 7am,.</p>
Class 19	Tuesday 26 th May	<p>Summer Class</p> <p>Details to be confirmed</p>	
Class 20	Saturday 6 th June	<p>Food for Entertaining</p> <p>10am – 1pm £65 per person</p> <p>Includes a light lunch</p>	<p>During this session we will demonstrate how to plan, shop for and cook a simple but effective three course dinner with canapés and a pre starter. Giving you the knowledge and confidence to wow your dinner party guests and be calm enough to enjoy it...!</p>