



SCHOOL OF
DANDORI

Gastronomic Time Travel: Medieval Banquet Alchemy

Instructor:

Chef Alaric Cauldron

Location:

Lake District

Course Type:

Culinary Arts

Cost:

£85.00

Learning Objectives

- Master the art of crafting authentic medieval dishes using modern techniques.
- Understand the historical context and cultural significance of medieval feasting customs.
- Develop skills in using herbs and spices to create flavorful, balanced dishes.
- Learn how to present and serve a dish in the grand style of a medieval banquet.
- Explore sustainable cooking practices inspired by historical methods.

Provided Materials

- Medieval recipe scrolls
- Herbal spice kits
- Copper goblets for taste testing
- Chef's hat with a feather plume
- Apron embroidered with a dragon emblem

Skills Developed

Culinary Arts

Historical Cooking

Herbology

Sustainable Practices

Food Presentation

Course Description

Step into the aromatic world of medieval feasting with 'Gastronomic Time Travel: Medieval Banquet Alchemy'. Led by the eccentric yet knowledgeable Chef Alaric Cauldron, this class takes place in the heart of the picturesque Lake District, where lush greenery and ancient forests set the perfect backdrop for this epicurean journey back in time. Participants will be greeted with a flourish and provided with authentic medieval recipe scrolls. You'll dive into crafting mouth-watering dishes that once graced the tables of knights and nobles. Learn to prepare a honey-glazed pheasant served with spiced pear compote, using herbs and spices from your personalized herbal spice kit, neatly packaged in a whimsical copper goblet. Chef Alaric will guide you through the intricate dance of balancing flavors that defined the era's culinary artistry. As you cook, you'll explore the fascinating history of medieval feasts, from the origins of 'sallets' to the tradition of presenting a 'subtlety'. The class also delves into sustainable cooking methods inspired by historical techniques, ensuring your feasting is not only delicious but environmentally friendly. By the end of your culinary quest, you'll present your creations on artisanal wooden platters, learning the art of banquet presentation, complete with a feather-plumed chef's hat to crown your efforts. Whether you're a seasoned cook or an adventurous beginner, this class promises a hearty dose of history, flavor, and fun, leaving you with a feast fit for royalty.