



The Mad Hatter's Culinary Hat-Trick

Instructor:

Chef Alice Pottles

Location:

Stratford-upon-Avon

Course Type:

Culinary Arts

Cost:

£75.00

Learning Objectives

- Master the art of whimsical plating
- Learn to create edible hats using various ingredients
- Develop an understanding of flavour pairings
- Enhance knife skills through creative vegetable sculpting
- Gain confidence in improvisational cooking techniques

Provided Materials

- Chef's hat
- Apron with whimsical designs
- Assorted fresh fruits and vegetables
- Edible glitter and decorative toppings
- Basic culinary tools (knives, cutting boards)

Skills Developed

Creative Cooking

Plating Techniques

Improvisation

Knife Skills

Flavour Pairing

Course Description

Dive into the delightful world of culinary whimsy with 'The Mad Hatter's Culinary Hat-Trick' led by the eccentric Chef Alice Pottles. This class is designed for adults looking to escape the mundane and discover the joy of playful cooking. Set in the charming town of Stratford-upon-Avon, you'll learn to craft edible hats using a variety of ingredients – from chocolate and marzipan to vegetables and bread. Chef Alice will guide you through whimsical plating techniques, turning ordinary dishes into extraordinary visual spectacles. You'll start by mastering knife skills, crucial for creating intricate vegetable and fruit sculptures that will adorn your culinary creations. As the class progresses, you'll delve into the world of flavour pairings, experimenting with unexpected combinations to surprise and delight the palate. The final challenge will be an improvisational cooking session where you'll create a dish using a mystery basket of ingredients, showcasing your newly acquired skills. Each participant will receive a chef's hat and apron adorned with whimsical designs, as well as a selection of fresh produce and edible decorations to inspire creativity. Whether you're a cooking novice or a seasoned home chef, this class promises a delightful mix of education and entertainment, leaving you with practical culinary skills and a heart full of joy.