

## PRICES

<b>General Cookery Classes</b> <i>(Some classes may include a supplement because of speciality food used.)</i>	<b>£75.00 per person per class.</b>
<b>One-to-One Tuition</b>	<b>£75 per hour</b>

### SPECIAL OFFERS

*(Cannot be used in conjunction with other offers or discounts, or for Corporate Classes)*

- **Book Five Classes at one time:** If you book and pay for five of any general cookery classes at one time, you will receive a £50 Bellini Restaurant dining voucher.
- **Junior Chef discount:** Book a class for your junior chef and we will give you a 33% discount on the cost of the class.
- **Last Minute Discount:** Please call one week or less before any class takes place and if we have space or cancellations we can offer the class at a discount price (usually 1/3 off, i.e. £75 class for £60).
- **Bring a Friend Along and Save:** Book and pay for a place on any class (£75) and your friend can come along to that class for just an additional £60 (gift vouchers do not apply).
- **Save on the Day:** book and pay for another class on the day of your class for £65 or buy a Gift Voucher for the reduced price of £65.

### The Ultimate Foodie Gift

**Special Offer £190.00**

*One-to-One tuition with Chef Angelo, learning chef secrets in his professional kitchen. You will arrange a tailor-made class in advance and take home all you cook as well as a food and wine hamper and a FREE Bellini Cookery School apron.*

### TERMS AND CONDITIONS

1. Before booking, please check class availability by telephone.
2. Booking must be made in advance using the following ways:
  - By Phone: 0131-476-2602 (outside UK (44) (131-476-2602).
  - By E-mail: info@bellinirestaurant.co.uk
  - By Post: Bellini Cookery School, 8b Abercromby Place, Edinburgh, UK EH3 6LB.
  - In person at Bellini (above).
3. Payment must be made at time of booking. We accept the following: Cheque, Cash, Debit/Credit Card (VISA, Mastercard, Switch)
4. The class, once booked, cannot be cancelled, transferred or refunded.
5. We reserve the right to cancel any class without prior notice at any time.
6. Gift Vouchers: valid for six months and can be redeemed against any class or merchandise.
7. **If you are using a Gift Voucher to pay for a class, it must be sent along with the completed booking form to reserve your place.**



## Bellini Cookery School

### Bellini Restaurant

8b Abercromby Place Edinburgh EH3 6LB 0131-476-2602  
www.bellinirestaurant.co.uk/cookeryschool

### Schedule for 2008

*Subject to change, please see our website for updated information*

**All Classes on Sunday or Wednesday afternoons 2-5:30/6 PM**

**2008**

[ ]	Wed	23 Jan.	Fresh Pasta Making
[ ]	Sun	27 Jan.	Romantic Dinner for two
[ ]	Wed	30 Jan.	Easy Cook Class
[ ]	Sun	10 Feb.	Winter Warmers
[ ]	Sun	24 Feb.	Internazionale
[ ]	Wed	27 Feb.	Taste of Italy
[ ]	Sun	9 Mar.	Gamekeeper's (or Poacher's) Class
[ ]	Wed	12 Mar.	Taste of Italy
[ ]	Sun	16 Mar.	Pizza and Bread Making
[ ]	Sun	30 Mar.	Simple Dinner Party
[ ]	Sun	06 Apr.	Cannelloni, Panna Cotta & Vegetali Fritti
[ ]	Wed	16 Apr..	Taste of Italy
[ ]	Sun	20 Apr.	Low Salt - No Salt
[ ]	Wed	23Apr..	Taste of Italy
[ ]	Sun	11 May	Regional: Friuli Venezia Giulia
[ ]	Sun	18 May	Surf N Turf*

*\*Supplement Applies*

*Revised 01 March 2008*

**Ask us about:** *Corporate Team Building Classes, Corporate Events starting from £20 per person, Family and Friends classes you design, Individual/Private Tuition, and Professional Tuition.*

## Class Descriptions

### **Fresh Pasta Making \*\***

**( Wed., 23 Jan.)**

Making fresh pasta is truly an Italian art and dried pastas never compare once you have sampled the real thing. You will make various shaped pasta e.g. spaghetti and tagliatelle as well as delicious fresh sauces to accompany them, including the delicate "aglio olio" and the robust "amatricana". After this class there shall be no more Dolmio days!

### **Romantic Dinner for Two- Una Sera D'Amore \*\***

**(Sun 27 Jan.)**

Impress your lover with an intimate dinner, this will include an asparagus starter, creamy cauliflower soup, king prawns with a Champagne jus, chicken with a red wine reduction and a fresh strawberry dessert. Hints & tips are included on how to create the ultimate romantic experience... not to be missed!

### **Easy Cook Class – go on amaze yourself! \***

**(Wed. 30 Jan.)**

For the absolute beginner quick, easy and, most importantly, delicious recipes that anyone can do in under 20 minutes maximum. All 100% healthy, no short cuts there, from pasta sauce to a main dish, soup and a sweet. You will leave this class amazed at your new found talent!

### **Winter Warmers (the comfort zone class) \*\***

**(Sun 10 Feb.)**

Hearty soup, nourishing dishes and spicy sauces to fend off the Winter blues until Spring arrives. Home-made Italian beef burgers, Parmesan mashed potatoes, polenta with Italian sausage and a spicy tomato sauce--that should get you out of hibernation, even if only to eat!

### **Internazionale – recipes from around the world \*\***

**(Sun 24 Feb.)**

Chef Angelo goes global and shares his international recipes with us. From curry to Stroganoff, stir-fry to honey glazed pork, superlative as ever and achieved with his renowned inimitable style.

### **Taste of Italy \*\***

**(Wed., 27 Feb.)**

An array of various, yummy, Italian recipes to tempt your taste buds. This class includes a soup, starter, snack, main-course with vegetables and, of course, a dessert.

### **Gamekeeper's (or Poacher's!) Class**

**(Sun 9 Mar.)**

Learn to cook the natural bounty from land and rivers, Italian style. Venison, rabbit and trout will feature as well as wild vegetables--the ultimate organic class!

### **Pizza and Bread Making \*\***

**(Sun 16 Mar.)**

Flavoured breads with basil, garlic, walnuts, and onion. Pizza dough is nothing without the wonderful toppings you will prepare in this class.

### **Soooo.....Simple Dinner Party \***

**(Sun 30 Mar.)**

The simplest of dinner parties imaginable which will feature two starters, a main course and a dessert which are so easy to do. This will really impress friends and family alike of the totally non-domestic god/dess among us.

### **Cannelloni, Panna Cotta and Vegetali Fritti \*\***

**(Sun 6 April)**

The most delicious spinach and ricotta cannelloni imaginable as well as a vegetable tempura (deep fried battered vegetables) with a selection of home-made dips, a soup and rounding off with the perfect panna cotta.

### **Low Salt - No Salt**

**(Sun, 20 April)**

For health reasons such as hypertension, or, just to eat more healthily, eliminating or reducing the salt content in food is always advised, Chef Angelo will teach you recipes which use different herbs and ingredients that will reduce or eradicate salt in your daily food without having to eat bland and uninteresting dishes.

### **Regional Cooking FRIULI VENEZIA GIULIA\*\* (Cap. Trieste)\*\***

**(Sun 11 May)**

A one off regional cooking class featuring the cuisine of Friuli Venezia Giulia. The cuisine here is greatly influenced by the bordering countries of Austria and Slovenia and the class will feature Salsiccia al vino bianco – Italian sausage braised in white wine, grilled polenta and scampi fritti.

### **Surf 'n' Turf- field and ocean to plate \*\* ½ (£10 supp)**

**(Sun 18 May)**

Grilling the perfect steak from bleu to well done need not be a challenge, Chef Angelo will talk you through not only how to cook the steak along with accompanying sauces but what to look for when buying beef. The class will then conclude with the preparation of lobster, served with some delicious Italian mashed potatoes.

## Star ratings

- \* Easy, basic beginners (anyone can do this class)
- \*\* Moderate, slightly more complicated in-depth recipes
- \*\*\* Experienced, would suit those with a bit more advanced cooking skills and those with more daring foodie tastes.

*Please note these are just rough guidelines for you. If you so wish to challenge yourself, please do so, as instruction is given throughout every class and step-by-step notes are provided.*