



RICHARD HUGHES
COOKERY SCHOOL
2018 Programme

New Classes for 2018 including Basic Knife Skills!

Tel: 01603 626402 • www.richardhughescookeryschool.co.uk
The Assembly House in the centre of Norwich



We're hugely proud to present the 2018 Richard Hughes Cookery School brochure which is packed full of new classes and new content to be delivered to next year's students in our brand new home!

Based in the heart of Norwich in one of the city's most prestigious addresses, our purpose-built cookery school – fitted by Kestrel Kitchens – offers our students more room, more equipment and more chances to learn a whole new range of cooking techniques.

Our first year in our new kitchen has been fantastic, with both amateur and professional cooks, students and schoolchildren alike being inspired to get cooking.

Whether it's your first time learning to cook or you're looking to take your culinary skills to the next level, we have the perfect class for you.

Hughes Cooking? You are!



SIGN UP FOR THE
NORFOLK PASSPORT (see page 43)
TO GET 10% OFF ALL CLASSES

NORFOLK
PASSPORT



Our cookery school helped to put Norfolk on the culinary map when we won the top prize at the first-ever national British Cookery School Awards.

Judges loved our hands-on, friendly, enthusiastic and fact-packed courses and praised us for the wide variety of courses we offer that are suitable for home cooks of all ages and abilities.

Classes are small (but perfectly-formed!) so that tutor Richard can give you his full attention and pass on the culinary skills he's learned during a 40-year career in professional kitchens and which will, in turn, last you a lifetime.

We cook together, learn together, laugh together and - because we're passionate about sharing our love of food with everyone - our students keep coming back for more. So if you've visited us before and would like a repeat visit, you can be sure that our 2018 courses are packed with all-new content and recipes.

Our stunning new kitchen - overlooking the famous fountain at The Assembly House and in a room filled with vintage kitchenalia and French copper pans - also gives us the space to offer a host of personalised events.

From corporate team-building days to hen parties, birthday parties to baby showers or just a really memorable night out for a select group of friends, we can add a flavour of something really spectacular to your special occasion.

We're sure you will find the perfect culinary course for you, or a wonderfully tasteful gift for a loved one, in our new brochure for 2018. We'd love to see you in our kitchen this year - let's get cooking!

Proud to be associated with Kestrel Kitchens - Made In Norfolk



We are very proud to announce that the Richard Hughes Cookery School is now a Learning Destination for Norfolk Children's University.

The Children's University gives all children aged from five to 14 the opportunity to take part in exciting and creative learning activities outside the normal school day, either before or after school, at weekends or during school holidays. Children complete a Passport to Learning, which is a record of all the activities completed through the Children's University which logs the hours and activities they complete and leads to certificates and special Graduation Days.

It offers children the chance to celebrate learning and pick up skills that will help them both at school and in later life – such as cookery.

Norfolk Children's University is run by Educator Solutions - a Norfolk County Council service – and aims to raise children's aspirations by supporting additional learning.

Find out more at www.norfolk.gov.uk/childrensuniversity



It's a basic life skill – being comfortable enough in the kitchen to create a simple, healthy meal – and one which promotes pride in the children who master it.

There are plenty of great reasons to encourage kids in the kitchen that range from health to learning how to budget, communication skills to cooperation.

So we are proud that the Richard Hughes Cookery School, together with The Assembly House, is a member of The Royal Academy of Culinary Arts' Adopt a School Trust charity which aims to enthuse young people about food and cooking.

Richard has been a member of the prestigious Royal Academy of Culinary Arts since 2012 and is proud to be involved in the Academy's scheme which tackles a whole range of health-based and social issues such as healthy eating, obesity prevention and food education.

We have always believed that a love of good food is the key to a whole host of skills which will stand children in good stead for a lifetime. From an awareness of the importance of fresh, healthy food and its journey from plough to plate to the social skills and increased confidence that entertaining can offer, food nourishes not only the body, but the soul.

Let us help to enthuse your school with great food, great company and a great time. Contact us for more information about how your school can get involved.





Richard Hughes

In a career that has taken him from a hotel pot wash at the Imperial Hotel Great Yarmouth to a Michelin-starred kitchen, hotels in the West End of London, from his first restaurant Number Twenty Four at Wymondham, The Lavender House at Brundall to Chef Director at The Assembly House in Norwich, Richard has just celebrated his 40th anniversary working in professional kitchens across the country.

A former lecturer at the Norwich Hotel School, a stalwart of the EDP Norfolk Magazine, (his Step by Step column is now into its 26th year), and author of four best-selling cookery books, he's a man who knows his onions when it comes to cooking!

With numerous awards and accolades to his name, Richard is still as passionate, enthusiastic and dedicated as ever (the comments from students speak volumes!) and he continues to inspire a host of cooks, both professionally and in home kitchens.

Awards and Achievements:

2012/13 UK COOKERY SCHOOL OF THE YEAR
Richard Hughes Cookery School

2012 Awarded Membership of the Royal Academy of Culinary Arts

2012 Outstanding Achievement Awards EDP Norfolk Food Awards

2009 Honorary Fellowship, Services to the Hospitality Trade and Education, University of Suffolk Campus

Double Catey Winner: Independent Marketing Campaign, Menu of the Year

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EDP Tourism Awards, Education & Training Winner

Springboard UK Best Student Placement Provider

EDP Tourism Awards, Innovation Winner

EEDA BBC, Work for Schools Premier Award Richard Hughes

EEDA BBC, School/Business Link Winner

Norwich Hotel School, Premier Award for Outstanding Contribution

Norfolk Food Awards, Employment Innovation Winner

EDP Business Awards, Business / Education Link Winner

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The Assembly House:

2015 Best Front of House Team, Norfolk Food and Drink Awards Service

2016 Hotel of the Year, Norfolk Tourism Awards



Turn Tuesdays into a taste sensation by taking your seat at one of our popular demonstration evenings where Richard and his team take a delicious theme and turn it into a spectacularly entertaining cookery lesson.

There are tempting treats to try throughout before we serve you dinner – plus wine and coffee - to match the evening's theme.

Arrive at 6.45pm, take your seat and enjoy a fun-filled demonstration with plenty of opportunities for tempting tasters, gourmet gossip, question and answers and anecdotes delivered by a natural raconteur! Recipe sheets will help you recreate at home what you've seen Richard cook.

Classes are held in The Music Room in The Assembly House.

£45 per person unless stated.

Payment required in advance.



January 16th: Chocolate

A guided chocolate tasting, cookery demonstration and dinner hosted by Julia Hetherington, executive chef at Strattons in Swaffham. Julia worked alongside Richard for many years and her after-dinner chocolate box at The Lavender House is still wistfully remembered!

February 6th: The Great British Pudding

We are pudding, ahem, the Great British Pudding centre stage for a sweet evening that celebrates delicious puddings in all their sticky, steamed and delicious guises. Take a nostalgic trip back through our culinary heritage, all served with a dash of cream (or custard!).

March 6th: Spring Lamb Masterclass with David & John Barnard

It's May and delicious spring lamb is now available – what better time to hold our homage to this wonderful meat and what better host than Shropham farmers David and John Barnard, suppliers to The Assembly House. Learn about lamb from the experts and enjoy our favourite dishes filled with springtime flavours.

April 3rd: Food and Wine Pairing with Sam Matthews

Richard and Sam will give you the tools to navigate food and wine pairings with success: Richard will provide the dishes, Sam will provide the wine and the explanation as to why the chosen wines work in perfect harmony. Knowledge paired with inebriation: book a taxi!

May 1st: Afternoon Tea with Mark Mitson

He's the pastry chef with the magic touch who serves more than 30,000 afternoon teas a year at The Assembly House (including last year's sold-out Rainbow Unicorn Afternoon Tea). Swiss-trained, Mark's CV is packed with some of the UK's most prestigious hotels – tonight he'll open up his recipe book for you.



June 5th: The Crab and Lobster Pot

Shell out for a cracking night as we take delivery of North Norfolk's classic ingredients and show you how to prepare, cook, serve and eat the very finest bounty from our county. Crabs, lobsters, samphire, potted shrimps – don't be shellfish, share your feast with a friend!

July 3rd: Tapas Plates

We can't promise the sunshine, but we can promise a whole host of small plates with big flavours which will bring to mind sultry Spanish nights! We'll be serving up plate after plate of tasty tapas tidbits all washed down with Spanish wines and a sherry tasting.

August 7th: Classics from the Great French Cookery Books

The lineage of finely trained chefs throughout culinary history can be traced to Auguste Escoffier, a French chef who sent traditional cooking methods into the stratosphere of incredible flavour. We eat our way through France's historic culinary past and discover just why it was, is, and always will be, the greatest cuisine in the world.

September 4th: Catch of the Day; Fresh Fish, Restaurant-Style

Dive into an evening of classic dishes using fine fare from under the sea. We'll be filleting the classics to see just why these fine fish dishes became part of our restaurant repertoire.

October 2nd: Beautiful Harvest Bread with Kate Barmby

Great British Bake Off 2016 contestant Kate will introduce the basic principles of bread-making before demonstrating how to make a stunning savoury harvest loaf from three different doughs using spelt, rye and white flours. Not only will the loaf be a work of art, it will taste delicious too: the perfect harvest supper centrepiece.

November 6th: Great British Beef with David & John Barnard

An evening with David and John Barnard looking at great British beef butchery and cookery. Watching a master butcher at work is a real privilege and better still we get to cook and eat his work afterwards! DJ Barnard's Belgian Blue/Simmental herd provide a special centrepiece fit for any table.

December 4th: Festive Italian Baking

A festive bake-off from a nation that understands that to celebrate you need memorable food! Biscotti and ricarelli to give as presents, 'torta del nonna' and the ultimate Italian Christmas cake. And there will be a little present to take home!



- 30g butter
- 60ml extra virgin olive oil
- 150g sourdough coarse breadcrumbs
- 3 hard-boiled eggs, peeled, coarsely chopped
- Large bunch chopped fresh continental parsley
- 2 tablespoons chopped fresh chives
- White pepper and salt, to season
- 3 bunches asparagus

Step 1

Heat the butter and 1 tablespoon of the oil in a large non-stick frying pan over medium-high heat until the butter is foaming. Add the bread and cook, stirring often, for 5 minutes or until the bread is golden and crisp. Stir in the egg, parsley and chives. Season with salt and white pepper.

Step 2

Bring a large frying pan of salted water to the boil over medium-high heat. Add the asparagus and cook for 2-3 minutes or until bright green and tender crisp. Refresh under cold water. Drain. Transfer to a bowl. Add the remaining oil and toss to combine.

Step 3

Arrange the asparagus on a large platter. Sprinkle with the breadcrumb mixture. Drizzle over any oil from the bowl.



Masterclass Lunch and Demonstration

Please be our guest at a very civilised lunch where we welcome you with coffee before demonstrating a three-course meal. Arrive at 11am for a 90-minute cookery demonstration, followed by lunch and a glass of wine.

Presented in The Assembly House's stunning Music Room.

£34 per person. Payment required in advance.

January 24th: Italian Classics

March 15th: The Scandinavian Table

May 16th: The Classic Summer English Tea Time Buffet, Revisited

July 18th: A Supper in Provence

September 12th: The Authentic Taste of Tapas

November 14th: Winter Warmers



WINE WEDNESDAY

In The Kitchen

We've got the perfect antidote to the midweek slump: Wine Wednesdays.

Research has shown that Britons are most tempted to reach for a bottle of wine at precisely 6.53pm on a Wednesday evening with the first sip being taken at 7.07pm: let us lead you into temptation with our food and wine cooking evenings which have proved incredibly popular with discerning diners.

We show you how to make three simple dishes based around a classic theme and then match them with the perfect wine. This kitchen-based class combines an intimate cookery demonstration, a lot of eating and a lot of drinking throughout the evening.

Classes start at 6.30pm and end at 8.30pm, and all food and wine is included.

£70 per person. £120 per couple. Payment required in advance.

January 17th: The Italian Classics

March 21st: French Bistro

May 9th: An Intimate Evening of Food and Wine Pairing with Sam Matthews and Richard Hughes. We look at four grape varieties and match them with four simple dishes.

September 19th: Tapas

November 21st: Fresh Fish

The Cookery School all to yourself!

We can tailor a cookery lesson just for you and your friends, family, colleagues or clients for a special event with a tasty difference!

Perfect for a birthday party, office outing, client thank-you, stag or hen party or baby shower, a bespoke cookery class will be something you and your fellow classmates will remember forever.

Be the King or Queen of the cookery school by booking the room for private one-to-one, for couples, or for a group of family and friends for a special bespoke lesson.

Choose what you'd like to cook and Richard will tailor-make a cookery lesson that is unique to you. Contact us for more information.



Hands-On Practical Classes

The best way to learn is to get involved, and our hands-on practical classes offer you the chance to do just that.

You'll develop your kitchen skills, learn new techniques, gain hands-on experience, improve your cooking confidence and have lots of fun in our purpose-built cookery school kitchen at The Assembly House.

At our classes, you'll learn the best methods to get the best results in the kitchen as you work alongside a chef with four decades of experience who knows how to make cooking simple for you.

You'll be able to ask as many questions as you like in a relaxed home-from-home atmosphere and you can look forward to cooking, eating, drinking and laughing – Richard really does have an anecdote for every occasion!

We believe good cooking is all about confidence: we cook together, learn together and, because we're passionate about sharing our love of food with everyone, our students come back for more every year.

Students are given expert tuition and recipe sheets with step-by-step instructions as they cook at their own work stations on a central aisle. Once the hard work is over, it's Richard and the team's turn to cook and serve you lunch or afternoon tea, as you relax and reflect with your fellow students over a glass – or two - of wine.

You then get to take all the fruits of your labour home to share with loved ones (after all, the proof is in the pudding. Or the starter. Or the main course...!).

Course dates are often repeated, so even if you can't make a specific date, it's always worth calling us or checking the website to see if we're staging a re-run!

Students arrive at 9.30am and after a short introduction, head into the kitchen. After tuition, lunch or afternoon tea follows and your day ends at 3pm when you can collect the goodies you've made and head off home to take the plaudits!

£160 per person unless stated. Payment required in advance.



GENTLEMAN'S RELISH ... MEN ONLY!

If the man in your life has only just discovered the kitchen – or you'd like him to – we can get him to abandon his man cave for the kitchen. Today's reconstructed 21st century man knows how to let off steam – by making more steam in the kitchen!

Class 1

We'll make a simple seasonal soup, walnut and fig loaf, braised beef cheek with white beans and shallots and a cherry Bakewell tart.

Class 2

On the menu will be curry-spiced smoked haddock tart, chicken and chorizo one-pot-wonder, a loaf of sourdough and we'll finish with a squidgy chocolate, plum and beer cake

Saturday January 13th, March 17th, July 21st, September 15th



BOYS' NIGHT OUT

Thursday night is chef's night! Bring along your Dad, your lad or your best mate for a fun-filled evening of cooking and eating, with maybe a beer or two for good measure.

SAUSAGE FEST!

The ultimate in man food, we'll make Scotch eggs, posh sausage rolls, a chorizo plait pie and a sausage and mustard hot pot. Great food, great company, great fun.

Thursday March 29th £125 per two students, 6.30 pm to 9pm.

STEAK!

We'll teach you how to make the perfect steak dinner, from selecting the cut of meat to cooking it to perfection, making the very best triple-cooked chips and béarnaise sauce to serving it with the freshest green salad. At the end of the class we'll pour you a large glass of red as you eat steak and chips, as we all toast the chefs!

Thursday May 24th £140 per two students, 6.30 pm to 9 pm.



FISH

FRESH FISH & SAUCES

Dive into a day where we'll guide you through selection, preparation, cooking and presentation of our favourite ingredient: fish. One of our most popular courses, we will be preparing the catch of the day: previous classes have featured bass, monkfish, mackerel, skate, bream, grey mullet, salmon, huss, plaice and cod to name but a few. Get as hands-on as you like with scaling, gutting, skinning and filleting and then learn how to serve the fruits of the sea.

Saturday February 3rd, September 8th

FRESH FISH 2

The second chapter! More fish inspiration as we look at the preparation, cooking and presentation of restaurant-style dishes with a range of delicious accompanying sauces and garnishes.

Saturday April 7th, July 7th, November 10th

CRAB AND LOBSTER

We're not shellfish, we love sharing our tips and techniques for cracking how to cook crab and lobster! After taking delivery of Cromer's classic ingredients, we get to work preparing a dressed crab, making delicate spicy crab cakes, potted prawns, shellfish chowder and move on to cooking and dressing a lobster that you can take home. Enjoy gazpacho, crab sandwiches, lobster cocktail and afternoon tea pastries on the lawn, weather permitting!

Saturday June 23rd



BASIC KNIFE SKILLS

Become a cut above the rest by learning how to be better with your blades. From chopping an onion and super-fast slicing to filleting and skinning a fish and boning a chicken. We'll show you how to chop, slice, bone and carve your way to a professional finish. Learn which knife is right for the job at hand and how to add a slice of precision into your cooking.

Saturday February 10th, May 12th



TRADITIONAL FRENCH CUISINE

We make three iconic French classics that are the cornerstone of their culinary history and which will become the cornerstone of your repertoire. Bouillabaisse, cassoulet and beef bourguignon. We'll even throw in a tarte tatin!

Saturday April 28th, October 6th



GAME

Our perennially-popular game class arms you with the knowledge you need to make the very most of Norfolk's own countryside bounty. We show you preparation, cooking and presentation from fur to feather, whether you're a game hunter looking for ways to prepare your haul or buy it oven-ready from the butcher because you just love the flavour of wild meat! Look forward to making potted pheasant, steamed game pudding, layered game terrine and the classic rabbit in mustard sauce

Saturday January 20th November 17th



PASTA, RISOTTO, GNOCCHI

Learn the art of making fresh pasta - is there anything else as impressive that is so easy to make?

We show you some show-stopping skills along with the other cornerstone staples of great Italian fare.

Saturday March 3rd, August 11th



TERRINES, PICKLES AND A LOAF OF SOURDOUGH!

This has to be the ultimate picnic or Sunday teatime treat. We'll make pressed ham hock and smoked chicken terrine, pork with prunes and pistachio terrine, bread and butter pickles, piccalilli and of course, a show-stopping sourdough loaf.

Saturday February 17th, June 2nd



THE PERFECT PICNIC

After a day in our kitchen, you'll have a gourmet picnic all packed: all you need to do is arrange an outing for tomorrow! A smoked salmon tart, homemade chicken and pork pie, goats' cheese and tomato loaf, herby potato salad and summer pudding ... the perfect picnic!

Saturday July 14th



FRENCH BISTRO CLASSICS

Take a culinary tour through the gastronomic capital of the world and discover why this is one of Richard's very favourite classes to teach. You'll be making ham 'hock persillade', moule mariniere, a French country loaf, tartiflette and tarte tatin as you find out why chefs revere the French tradition of simple food served in great company.

Saturday March 24th, August 4th



THE SCANDINAVIAN TABLE

Cook up a veritable smorgasbord of delights from one of the most influential cuisines of the past decade. On your scrubbed pine table will be gravadlax, pickled mackerel, potato salad, rye and raisin loaf, venison meatballs with beetroot and caraway, spiced apple and sour cherry cake. Fair Isle jumper-wearing not compulsory.

Saturday May 19th, October 27th



THE NORTH AFRICAN COOKBOOK

An Arabian proverb has it that "food for one is enough for two, and food for two is enough for three" – learn more about this magical cuisine packed with colour, textures, scents and flavours in our special class. On the menu will be pigeon pastilla, chicken with preserved lemon and olives, chickpea and sweet potato tagine, cous cous and lemon, honey and saffron syrup cake.

Saturday September 1st



THE COMPLETE TAKEAWAY

One of our most successful classes from 2017 saw students forsaking the local takeaway and the curries in a hurry from a jar and preparing their very own feast for four in our kitchen. You'll be preparing two different kinds of curry, our famous dhal, bhaji, pilau rice and naan bread and best of all, you get to take it all home for dinner!

Saturday June 9th, November 3rd



BREAD AND BAKING

MARMALADE AND BREAKFAST PASTRIES

Seville oranges light up the dark winter months, bringing with them a glorious glow and a much-needed pick-me-up in January. While the marmalade bubbles away on the stove, we'll make sugared brioche and Danish pastries to bring out its flavour later.

Saturday January 27th



THE GREAT BRITISH BAKER

Mastering the art of baking is a skill that you will cherish for the rest of your life – if you can bake a cake, you'll never be short of friends! In this class we concentrate on Great British classics: Bakewell tart, lardy cakes, ginger parkin and Richard's favourite cake of all time, Eccles cakes.

Saturday March 31st, June 16th



ITALIAN BAKING

In Italy, every city and town has its own unique baking traditions and no red-blooded Italian would ever consider they'd eaten a proper meal unless it involved bread. Join us on a journey through Italy and discover the different culinary signatures of different regions. We'll be making traditional focaccia, rosemary, apple and yoghurt cake, biscotti and honey and pinenut tart. Bellissimo!

Saturday May 5th, September 22nd



EUROPEAN BREAD SPECIALITIES

We think this course is the greatest thing since sliced bread: we'll take you on a cross-continental trip where we call in at bakeries across Europe, from Italy to France, Turkey to Holland and ending up back in the Emerald Isles. Rise to the occasion with our specialist bread class where we'll be making potato soda bread, focaccia, flatbread and cinnamon buns. I'll even give you my Mum's recipe for bread pudding!

Saturday April 14th, August 18th





THE CHOCOLATE BOX

Join Julia, our expert chocolatier, on a chocolate tasting adventure where you will discover how to pick out the nuances of flavour and texture in chocolate thanks to a tutored chocolate tasting session packed with tasty temptation. Julia will then guide you through the process of making your own moulded, dipped and rolled truffles to create your very own box of chocolates.

Saturday April 21st, August 25th, October 13th

If a demonstration and tasting is more your thing - or you'd like a taster of what's to come before getting hands-on - book for **January 16th: Chocolate tasting and demonstration and supper with Julia** (see Page 10).



THREE-DAY RESIDENTIAL COOKERY CLASSES

The Kitchen Essentials

Learn the techniques that will stand you in good stead for a lifetime in the kitchen. From basic knife skills to perfecting pastry, sauce work to butchery, fresh fish preparation to bread-making, these are the essential building blocks to help you create the food you've always dreamed of making. For a full course timetable, see our website.

April 3rd, 4th, 5th

The Cook's Tour of France

A three-day cookery class, looking at the varying regions of France, their terroir and cuisine and the classic dishes they're famous for along the way. Bouillabaisse, confit duck, tarte tatin...all will be making a guest appearance along with a host of other French classics. For a full course timetable, see our website.

August 7th, 8th, 9th

Perfect Patisserie

A three-day cookery class with the opportunity to learn from a master craftsman. Mark Mitson, The Assembly House's pastry chef, will take a close look at the techniques you need to produce a series of show-stopping desserts and pastries. For a full course timetable, see our website.

October 2nd, 3rd, 4th



THREE-DAY RESIDENTIAL COOKERY CLASSES

9.30am until 4.00pm

Tuesday, Wednesday and Thursday.

Including three nights accommodation, breakfast, light lunch, dinner one night, an evening cookery masterclass with supper.

£800.00 per person, £1,250.00 per couple.

An additional guest can stay in the room, enjoying breakfast and evening meal for an additional £225.00.

The cookery course alone can be booked (without accommodation) for £400pp, £700 per couple.



Mark Mitson

With a career which incorporates Swiss patisserie training, lengthy stints at The Connaught, Claridges and as Head Pastry Chef for the Mayfair Intercontinental, Mark Mitson has a CV that reflects his passion, dedication and skill and makes him one of the leading pastry chefs working in the UK today. We are hugely proud to have Mark on the team here at The Assembly House and delighted that he has agreed to open up his recipe book to share some of his secrets with students.

HANDS ON CLASSES:

Saturday February 24th,
Saturday June 30th,
Saturday November 24th

Traditional Afternoon Tea Pastries - learn how to make your own Afternoon Tea and the secrets behind Mark's spectacular scones (they're so good he makes 80,000 of them for us every year!). Class starts at 9.45am and ends at 3pm after you eat an afternoon tea-style lunch (made by Mark!).

AFTERNOON TEA TUESDAY EVENING MASTERCLASS

from 6.45pm to 10pm, including dinner
Tuesday May 1st

PERFECT PATISSERIE THREE DAY RESIDENTIAL COOKERY COURSE:

October 2nd, 3rd, 4th

CHRISTMAS PATISSERIE DEMONSTRATION

with our famous Festive Afternoon Tea:

2pm demonstration, followed by afternoon tea at 3.30pm

Sunday December 9th



- 100g butter, softened, plus extra for greasing
- 200g desiccated coconut
- 140g caster sugar
- 140g plain flour
- 1 large egg
- 140g full-fat coconut yogurt
- 85g glacé cherries, finely chopped
- 140g raspberry jam

Mark Mitson's English Madeleines

1. Heat oven to 160C/140C fan/gas 4. Grease 6 x 120ml madeleine moulds.
2. Put 50g of the coconut in a food processor with the sugar and whizz until the coconut is as fine as the sugar. Tip into a mixing bowl with the butter, flour, egg and yogurt, and whizz with an electric whisk until smooth. Stir in the cherries, then divide between the moulds. Sit on a baking sheet and bake for 35-45 mins until a skewer poked in comes out clean. Cool for 10 mins, then turn out from the tins to cool completely.
3. Heat the jam in a pan or microwave, then sieve to remove the seeds. Tip the remaining coconut onto a plate. Trim any wonky bottoms of the madeleines so they sit flat. Brush a thin coating of jam over each and roll in the coconut to cover. Top with a glacé cherry half.



Kate Barmby Bakes

Kate Barmby brought a distinctly local flavour to Great British Bake Off 2016. Watched by millions, her passion for local, seasonal food was evident as she championed the fantastic produce Norfolk has to offer by using local meat, oils, flour and fruit in her Bake Off recipes.

Kate's classic home cooking is influenced by her farming background and family life, but her showstopping skill is her creative baking, demonstrated by her gorgeous sugarcraft, pastry art and bread sculptures.

Bake Off may have given Kate the chance to take-off with a whole new strand to her career, but she remains delightfully grounded, reluctant to chase fame or fortune but instead is relishing the opportunity to carry on cooking and share her love with others.

We are delighted to welcome Kate as a guest teacher at The Richard Hughes Cookery School where she will be offering a whole host of fabulous classes for grown-ups and children alike. We'd love you to come along and cook with Kate!

CHILDREN'S CLASSES WITH KATE BARMBY

For children aged eight years and over

Monday February 12th

A Valentine's class of edible hearts and flowers,
taking home a box of show stopping cupcakes. 10am-1.30pm

Saturday March 10th

Make a traditional simnel cake for Mother's Day.
A beautiful thank you to the best Mum in the world! 10am-1.30pm

Wednesday April 11th

We'll make Easter biscuits, cookies and the best chocolate cakes
you'll ever taste. 10am-1.30pm

Thursday October 25th

How scary dare you make your cake? Let your imagination run wild with this
spookily themed, frightfully fun, class. 10am-1.30pm

Sunday November 25th

Decorate one of Kate's delicious traditional fruit cakes, made to her own
recipe, as a very cute Father Christmas. Take it home in a gift box either to
enjoy yourself or as a present for someone special. £110pp (which includes
your fruit cake), including a mini afternoon tea. Payment required in advance.
10am-1.30pm

Thursday December 13th

While you finish off that last minute Christmas shopping, why not leave the
youngsters here to get ahead with some festive baking? Posh sausage rolls,
stained glass window biscuits and a chocolate log complete with hand
modelled robin! 4.30pm-7.30pm

£88pp, including a mini afternoon tea. Payment in advance.



Cook with Kate Barmby Adults classes

£132pp, including afternoon tea. Payment required in advance

Sunday February 11th - Valentine's

A couples' Valentines baking class. Date night is now bake night, bring along your partner and make some 'loved up' goodies for this most romantic of Sunday afternoons. (10am-3pm)

Sunday March 25th - Easter Baking

A traditional time for baking biscuits, cakes and cookies. (10am-3pm)

Sunday June 10th - Summer Baking

We'll make a glut of goodies with the allotment overflow of berries, soft fruits and orchard harvest. (10am-3pm)

Sunday September 16th - Harvest Bread

After an introduction to the basic principles of breadmaking, Kate will teach you how to plait, slash and shape dough to make a stunning savoury harvest loaf from three different doughs using spelt, rye and white flours. This loaf will be a real work of art, but it definitely won't just be a display piece as it will taste delicious too. The flavours of this loaf are local and reflect the farmer's favourite 'Plough Man's Lunch' including caramelised red onions, fresh thyme, local goats' cheese, strong Cheddar cheese and local beer. The perfect centre piece to any harvest supper. (10am-3pm)

Sunday October 14th - Perfect Pastry

Kate will show you the secrets of perfect pastry, shortcrust, sweet, choux and rough puff. Perfect results, hot hands or not! (10am-3pm)

Sunday December 2nd - Decorate the Christmas Cake

Kate will show you simple effective techniques to ice a masterpiece! The class includes a delicious traditional fruit cake made to Kate's own recipe to take home in a gift box, either to enjoy yourself on the big day or as a beautiful present for someone special. (10am-3pm)

£160pp, which includes your fruit cake and a festive afternoon tea. Payment required in advance.

Sunday December 16th - Keep Calm and Carry On Baking

Make your Christmas memorable for all the right reasons. Stock up ready for your guests with sweet orange pastry mince pies three ways with frangipane, Viennese whirl and pretty pastry tops, posh festive-filled sausage rolls with homemade rough puff pastry, Stollen, and a stunning chocolate log with hand moulded chocolate roses and holly, to ensure a stress-free festive break. (10am-3pm)

£125pp, including festive afternoon tea. Payment required in advance.

The Generation Game

This class is designed to bring children and grown-ups together in the kitchen, making it a really terrific present for grandparents and grandchildren, aunts or uncles with nephews or nieces, godmothers and godchildren or parents with their offspring!

Together, you will make a beautiful Parmesan pastry three-cheese tart, chicken and chorizo one-pot wonder, herby tear-and-share bread and white chocolate and raspberry ripple cheesecake, all of which you will be able to take home and share with your friends and family.

The price is for one adult and one child and includes an afternoon tea after your hard work is done!

The day runs from 10am to 2.30pm and is suitable for children aged from seven to 16, who must be accompanied by an adult.

Tutor: Richard Hughes

Wednesday February 14th, Thursday April 12th, Tuesday August 14th

£160.00 per couple. Payment required in advance.





Ladies in Lavender

Lunch Clubs

Take one great speaker, a fabulous lunch and terrific company and you've got the recipe for a really special afternoon. Our lunch clubs have attracted some really fascinating speakers such as John Bultitude from Norwich Theatre Royal, Sarah de Chair from Norfolk Food and Drink, Dr Sally Francis from Norfolk Saffron, Vanessa Scott from Strattons and Helen McDermott. In 2018 we will offer an equally eclectic, yet entertaining, way to while away a Thursday lunchtime.

Arrive at 12 noon for 12.30pm lunch.
£30 per person. Payment required in advance.

February 22nd

May 10th

August 23rd

October 24th



Fine Wine Dinners

We are delighted to be able to continue our series of incredibly popular seasonal wine dinners with Sam Matthews, House Manager at The Assembly House, recent winner of an Acorn Award and wine connoisseur. Sam has travelled the world in his bid to eat in as many Michelin-starred restaurants as possible and has a huge number of stars under his belt (literally!). He's also fantastic at finding the perfect wine to complement the menu and is a wizard at sourcing the most exciting bottles for sampling.

With wines matched to a stunning five-course menu, you have the recipe for a really fantastic evening of life's essentials: fine food, truly great wines and wonderful company. Five courses, five glasses of wine for **£60.00 per person, arrive at 7pm for 7.30pm. Payment required in advance.**

Thursday February 8th

April 26th

June 21st

October 25th

Please see the website
www.assemblyhousenorwich.co.uk for menus.



Team Building Cookery Days

What better way to boost morale in your team than with an away-day that culminates in a delicious end result?

We can provide your staff and colleagues with a wonderful day full of team-building, fun, inspiration and motivation. Our bespoke corporate events have been created to entertain and educate, focusing on communication, co-operation and trust with an emphasis on fun, fulfilment and food.

When you work in a busy kitchen, you have to be a team player – every individual contributes, and success requires everyone to pull together. Every member of your team will contribute to the customer experience, from the initial welcome to the careful preparation, the service to the reward of a job well-done.

This is the blueprint for every business which has customers and a high-level of service to deliver. We find that in a whole new environment, colleagues can see each other in a new light and appreciate talents and attributes that only appear when the heat in the kitchen rises and deadlines loom. Many businesses from supermarkets to retailers, financial institutions to manufacturers and both private sector and public service companies have discovered that our Away Days work for them.

We offer a host of tailor-made courses to match your aims and that concentrate on achieving results by working together, all under the guidance of a natural motivator. From a simple demonstration to cooking your own dinner, preparing lunch for your colleagues or enjoying a chocolate masterclass, we can design a course to suit your needs.

Though it may be 'low impact' in comparison to more traditional away days spent climbing trees or bridging dams, our corporate events are high impact when it comes to results. Chef Director Richard Hughes has an unrivalled track record when it comes to inspiring people: just take a look at our extensive awards page.

*SERCO * The One Account * Waitrose * Aviva * Price Waterhouse Cooper * Potters Leisure * Langley School * EBLEX * Meat & Livestock Commission * Mills & Reeve * Larking Gowen * Isadore Goldman * Richard Bateman Groundworks * Lusso Magazine * Westminster Kingsway College * Norwich City College * Virgin Money * Winsor Bishop * Britvic Schweppes * Kier Engineering * Holden Motor Company * Fraser Offshore * FXHome * Archant * Ingenious * Birkets Law Firm * Germaines Science * Global Investment * Global Real Estates * Wroxham Barns * Byfords of Holt * Lauren Reeve Hairdressers * Sandals * Elsie Bertram Diabetes Centr * TA Hotel Collection Ltd, Norse*



Richard Hughes Consultancy

Richard Hughes has a proven track record of running successful hospitality businesses and can offer his expertise to your business whether you're planning a new start-up, want to grow your existing restaurant or have a struggling business in need of a helping hand.

Opening a restaurant can be a risky business, with more than 60 per cent of start-ups failing within their first year of trading. Avoid becoming a sad statistic with direct, non-nonsense advice from Richard – advice that will save you money, heartache and hassle.

Richard's career in hospitality spans more than 40 years, decades spent working in busy seaside hotels, Michelin-starred country house hotels, mid-market national chains and running his own portfolio of businesses for more than 20 years. He can offer your business his knowledge and expertise, whether you're planning to start a new restaurant or looking to improve an established business and want to ensure your customers come back for a second helping.

Richard knows that trends come and go but that the fundamentals that underpin good food never change: his tailored consultancy programmes cover all aspects of hospitality and customer service, offering direct, practical and effective advice (with no pointless management speak!).

Unlike many restaurant consultants, Richard is still working in the industry and his expertise is honed from decades working in the trade – he knows all the potential banana skins a restaurant can slip up on, and more importantly, how to avoid them.

Whether you own – or plan to own – a café, delicatessen, brasserie, bistro, takeaway, gastro pub or restaurant or if you oversee a large-scale catering outlet such as a staff canteen or food hall, Richard can help you offer your customers a consistently good product at the right price, irrespective of scale.

His previous and current clients include independent school, holiday complexes, some of the most successful tourist attractions in the county, roadside diners, chain and independent restaurants and the region's flagship NHS hospital – no project is too big, or too small.



Richard can help with the following:

- Kitchen organization, controlling costs and recruitment.
- Inspiring your team, motivation, staff and service advice.
- Menu design, suppliers, wine list compilation, buying strategies.
- Complaint analysis, trouble-shooting and product development.
- Finding the expert advice you need – accountants, book-keepers, payroll, health and safety, systems expert.
- PR opportunities, marketing strategies, social media advice.

Richard knows from experience how costs can spiral when you start a new business and that with careful planning and good advice he can help to lighten your workload and allow you to have the time you need to concentrate on the areas of your business that are most important to you.





NORFOLK PASSPORT

SAVE 10% ACROSS LEADING
NORFOLK EXPERIENCES



ARTS

at The Assembly House

The Assembly House has always been a proud supporter of the Arts. Throughout the years the building has played host to a wide range of art exhibitions, live concerts, lectures and other activities. The Assembly House Trust is a registered charity, which continues to support and develop creative arts in the local community. For more information visit www.assemblyhoustrust.org.uk

We are delighted to announce that the Norfolk Passport is now accepted at the Richard Hughes Cookery School. Another great reason to book a class now!

A free-to-join membership programme, Norfolk Passport works with leading Norfolk experiences. Save 10% on everything from a cup of freshly-brewed coffee to weekend breaks.

Other benefits include:

- | Exclusive midweek break offers
- | The best room rates with partners. Always.
- | Incredible one-off perks including 50% offers at new locations

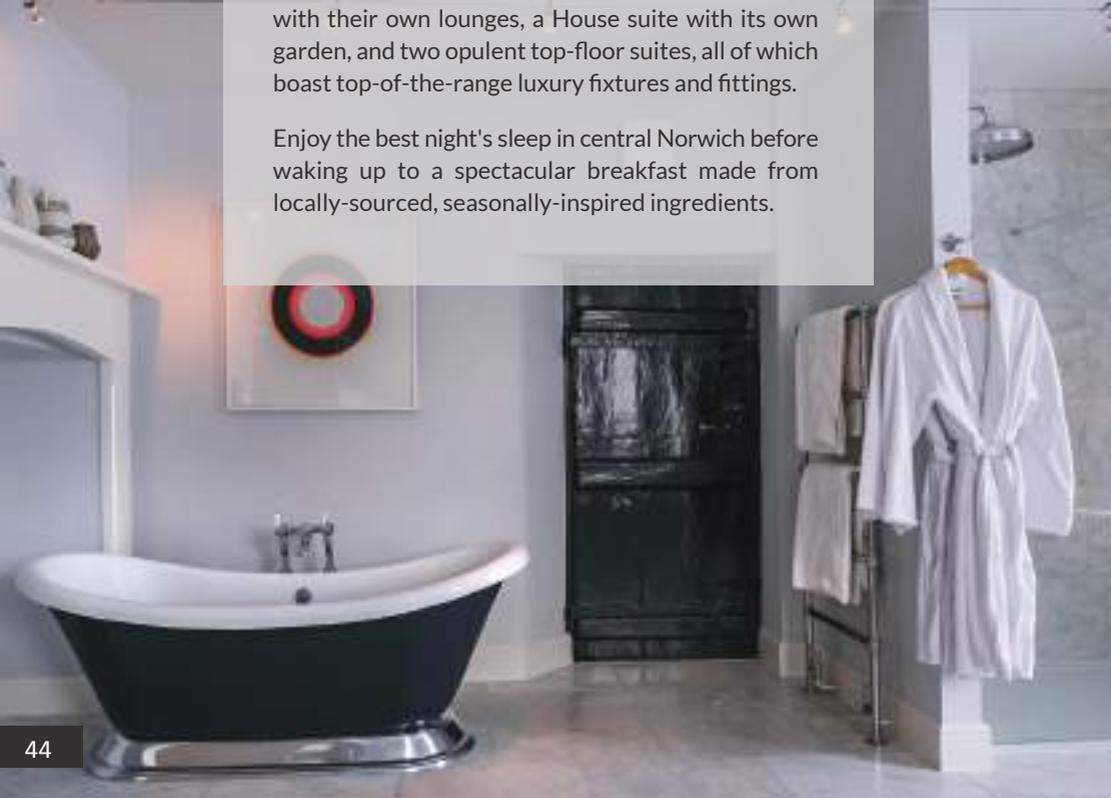
Sign up is fast, free and online,
start saving now at norfolkpassport.com



What better way to relax after a day cooking in the kitchen than with a restorative stay at The Assembly House in one of our beautiful bedroom suites directly opposite our new cookery school?

Immerse yourself in Georgian splendour in one of our spacious and stylish rooms - we have 11 to choose from, six with their own secret gardens, four with their own lounges, a House suite with its own garden, and two opulent top-floor suites, all of which boast top-of-the-range luxury fixtures and fittings.

Enjoy the best night's sleep in central Norwich before waking up to a spectacular breakfast made from locally-sourced, seasonally-inspired ingredients.





Dining at The Assembly House

Our menus reflect the surroundings they are served in – a thoughtful selection of locally-sourced, seasonally-inspired delicious dishes which offer something special for every diner.

From our traditional Full English Breakfast to our famous Afternoon Tea, a slice of something naughty from our marble-topped cake counter to a Lunch you'll want to linger over, or an Early Supper as the opening act to a spectacular night out, The Assembly House can offer the perfect backdrop for you.

Our customers return time and time again thanks to our fantastic food, warm, friendly and professional service and the Georgian grandeur that has delighted diners for centuries.

Come dine with us at The Assembly House and let us exceed your expectations, whatever the time of day.

OPENING HOURS

Breakfast: 8am to 11.30am

Lunch: 12 noon to 2pm

Afternoon Tea: 12 noon to 4.30pm

Early Supper: 5pm to 7pm (Last Orders)

Gift Vouchers

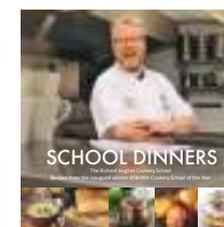
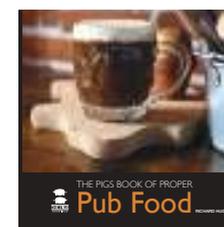


Available for use at the Cookery School and The Assembly House, valid for one year and available in any denomination. Assembly House Vouchers are also available for Afternoon Tea.



Richard Hughes' Cookery Books

Copies of Richard Hughes' cookery books, Step by Step, The Pigs Book of Proper Pub Food and School Dinners are all available to buy from The Assembly House at £10.00 each.



Have you been to one of our classes, or bought one as a gift for a loved one?

Now all you need is one of our Cookery School aprons:
Black bib apron, embroidered with our logo: £20
Chef's jacket, embroidered with our logo: £45.00

Why not stay in one of our luxury bedrooms here at The Assembly House the night before or after your class?

Mention that you are booked onto one of our Hands on Classes and receive a 20 per cent discount on your booking. To book a room, please call The Assembly House on 01603 626402.

You can order any of the above via our online ordering facility (www.richardhughescookeryschool.co.uk), or call 01603 626402. Alternatively, e-mail your contact details, stating which gift you would like to purchase, to enquiries@richardhughescookeryschool.co.uk. Please allow seven days for delivery (alternatively you can arrange to collect from The Assembly House).

How To Book

Booking Information:

Courses are individually priced and include VAT. Please be aware that numbers are limited and courses do get booked up early, so to avoid disappointment do not delay in making your reservation. To reserve your place on any course please either phone **01603 626402** or **book online**.

Booking Conditions

To ensure you get the very best out of your time with us, please read the following guidelines:

- Payment will be required at the time of booking by credit/debit card or cheque.
- If a gift voucher is being redeemed, the voucher number must be given at the time of booking and presented at the start of the class. Failure to do so will result in the cost of the class being charged for.
- Students must be over 17 years of age unless otherwise stated in the course details.
- When booking a place, please notify us of any food intolerances or allergies we need to be aware of when preparing your lunch or supper. Unfortunately, we are not able to adapt the course content to suit particular dietary tastes.
- If you have a medical condition that might affect your ability to take part or follow instructions, it's really important that you let us know at the time of booking – during your course you may be on your feet for long periods.
- For your safety, we ask you to always follow your course tutor's instructions. A kitchen environment inevitably involves heat and sharp utensils, so it's important everyone conducts themselves and dresses appropriately. We recommend wearing a long-sleeved top and sensible footwear.
- Please note that smoking is not permitted on-site.
- Protecting the health and safety of all our staff and customers always comes first. That's why we reserve the right to decline a booking or to ask a customer to leave a course, without reimbursement of the course fee, if we believe there may be an unacceptable risk to their health or safety or to that of our other customers and tutors.

As numbers are limited, courses get booked up early. To avoid disappointment don't delay in making your reservation!

Kate Housden, who deals with the day-to-day running of the Cookery School, will be pleased to take your booking or help with any queries. Our office hours are Monday to Friday 9.30am to 3.30pm.



Cancellation & Course Transfer Policy:

Cancellation or course transfer requests will only be accepted over the telephone. Our office hours are Monday to Friday 9.30am until 2.30pm.

Cancellations: At least 21 days notice:

- A full refund.

Between two and 21 days notice:

- If we are able to fill your place, you will receive a full refund.
- If we are unable to fill your place, you will receive a 50 per cent refund.

Less than 48 hours notice:

- If we are able to fill your place, you will receive a full refund.
- If we are unable to fill your place, no refund will be available.

Course Transfers – Subject to Availability: At least 21 days notice:

- You will be transferred.

Between two and 21 days notice

- If we are able to fill your place, you will be transferred at no cost
- If we are unable to fill your place, you will be transferred but charged 50 per cent of the course cost.

Less than 48 hours notice:

- If we are able to fill your place, you will be transferred.
- If we are unable to fill your place, no transfer or refund will be available.

Cancellations by The Richard Hughes Cookery School:

In the unlikely event of cancellation by ourselves, we undertake to provide a suitable alternative within a reasonable period of time. If this is not possible we undertake to make an immediate full refund for course fees.

COOKERY SCHOOL DATES 2018

- Tuesday Masterclass
- Hands-On
- Generation Game
- Ladies in Lavender Lunch
- Junior and Adult Classes with Kate Barmby
- Wine Wednesday In The Kitchen
- Fine Wine Dinner
- Masterclass Lunches
- Three Day Residential Classes

January

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January

- Gentleman's Relish... Men Only!
- Chocolate
- The Italian Classics
- Game
- Italian Classics
- Marmalade and Breakfast Pastries

February

- Fresh Fish and Sauces
- The Great British Pudding
- Fine Wine Dinner
- Basic Knife Skills
- Kate Barmby Adult Valentine's Class
- Kate Barmby Children's Valentine's Class
- Generation Game
- Terines, Pickles, Sourdough
- Ladies in Lavender Lunch
- Traditional Afternoon Tea Pastries

March

- Pasta, Risotto, Gnocchi
- Spring Lamb Masterclass with David & John Barnard
- Kate Barmby Mother's Day (children's class)
- The Scandinavian Table
- Gentleman's Relish... Men Only!
- French Bistro
- French Bistro Classics
- Easter Baking
- Sausage Fest
- The Great British Baker

April

- Food and Wine Pairing with Sam Matthews
- The Kitchen Essentials
- Fresh Fish 2
- Kate Barmby Easter (children's class)
- Generation Game
- European Bread Specialities
- The Chocolate Box
- Fine Wine Dinner
- Traditional French Cuisine

May

- Afternoon Tea with Mark Mitson
- Italian Baking
- Food and Wine Pairing
- Ladies in Lavender Lunch
- Basic Knife Skills
- The Classic Summer English Tea Time Buffet, Revisited
- The Scandinavian Table
- Steak

June

- Terines, Pickles, Sourdough
- The Crab and Lobster Pot
- The Complete Takeaway
- Kate Barmby Summer Baking
- The Great British Baker
- Fine Wine Dinner
- Crab and Lobster
- Traditional Afternoon Tea Pastries

July

- Tapas Plates
- Fresh Fish 2
- The Perfect Picnic
- A Supper in Provence
- Gentleman's Relish... Men Only!

August

- French Bistro Classics
- Classics from the Great French Cookery Books
- The Cook's Tour of France
- Pasta, Risotto, Gnocchi
- Generation Game
- European Bread Specialities
- Ladies in Lavender Lunch
- The Chocolate Box

September

- The North African Cookbook
- Catch of the Day; Fresh Fish, Restaurant-Style
- Fresh Fish & Sauces
- The Authentic Taste of Tapas
- Gentleman's Relish... Men Only!
- Kate Barmby Harvest Bread
- Tapas
- Italian Baking

October

- Beautiful Harvest Bread with Kate Barmby
- Perfect Patisserie
- Traditional French Cuisine
- The Chocolate Box
- Ladies in Lavender Lunch
- Kate Barmby Perfect Pastry
- Fine Wine Dinner
- The Scandinavian Table

November

- The Complete Takeaway
- Great British Beef
- Fresh Fish 2
- Winter Warmers
- Game
- Fresh Fish
- Traditional Afternoon Tea Pastries
- Kate Barmby Christmas Cake (children's class)

December

- Decorate the Christmas Cake
- Festive Italian Baking
- Festive Afternoon Tea
- Kate Barmby Festive Baking (children's class)
- Keep Calm and Carry On Baking



kestrel
kitchens



Welcome

For over 25 years, Kestrel Furniture has worked with discerning customers - like you - in search of a beautiful, handcrafted kitchen, delivered with superb personal service. Our customers know that we consider every kitchen project to be as unique as they are. They recognise that Kestrel's experienced designers understand how to translate their individual needs into stunning plans that fully realise the potential of their space. From your initial design consultation, to the very last detail, Kestrel is committed to delivering a first-rate service.

Who we are

Kestrel is an independent, Norfolk-based company built on years of experience and expertise. Our close team of directors, kitchen advisors, designers and craftsmen is uncompromising when it comes to delivering stunning design, first-rate installation and exceptional customer service. Whether your favoured style is classical, traditional or contemporary, you can rest assured that your kitchen will be built to exacting standards by Kestrel's master craftsmen. As the region's founding member of the Kitchen Bathroom Bedroom Specialists Association (KBSA), we are dedicated to upholding the Association's high standards of design, supply, installation and customer service. Which means your peace of mind is guaranteed.

Your Project

Not only do we produce beautiful kitchens, our master craftsmen also create bespoke handmade fitted and freestanding bedroom, bathroom and home office furniture. Whatever your project, here at Kestrel, we listen to your individual needs and design with passion and flair.

Craftsmanship

The quality craftsmanship that we provide here at Kestrel is the key to every aspect of your bespoke project. Not only does our team have a huge wealth of experience in traditional cabinetry skills, but we take pride in keeping at the forefront of the industry; combining our long-established expertise with 21st century technology. Our design team has over 50 years of combined experience and relishes the opportunity to design some of the region's most exclusive kitchens. Working alongside them is our 15-strong team of highly experienced and skilled cabinet-makers.

Materials

As you would expect from Kestrel, we work with only the very best materials. This is why we only use oak, ash, maple, walnut and cherry; woods of the highest quality, responsibly sourced to have minimal impact on the environment. We are committed to ethical trading and adopt a strict 'Responsible Purchasing Policy', to ensure that all the timbers we use are from legal origin and sustainable sources.

Peace of Mind

We have been proudly handcrafting bespoke kitchens in Norfolk for over 30 years. Norfolk has a long history of producing master craftsmen who work with natural materials of the very highest quality and we feel honoured to be a part of that continuing legacy. That's why you can rest assured that our team is driven by passion for quality craftsmanship and won't settle for anything less than excellence.



Established in 1791, Loose's has been trading in Norwich for over 200 years.

We are a traditional family run business, offering a great range of products at competitive prices alongside helpful and friendly customer service. Our award winning cookshop is located in a quiet courtyard right in the heart of Norwich, and is packed with everything you could possibly want to have in your kitchen.

Loose's are proud supporters of the Richard Hughes Cookery School. To find out more please visit our website www.loosecookshop.co.uk

Rob Howarth – Photographer

Rob has been a professional photographer for over 30 years. He started his photographic career in the West Country working on the Western Morning News and later moved to East Anglia as a freelance commercial and press photographer. During that time Rob has photographed many famous people in society including Richard Hughes, Her Majesty the Queen, Michael Jackson and George Michael, to name just a few. Rob prides himself on finding the character in his subjects and capturing that perfect moment.





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01603 626402 • enquiries@richardhughescookeryschool.co.uk
www.richardhughescookeryschool.co.uk

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