

French Demand Lessons In British Cookery

Submitted by: Mad as a March Hare

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FRENCH DEMAND 'RESTRO' TASTE OF THE UK

BRITISH COOKERY SCHOOL IN FRANCE TEACHES FRENCH HOW TO COOK SIX DECADES OF 'NAFF' DINNER PART

A cookery school in France, run by a British husband-and-wife team, is launching a course to teach the French how to cook! The Jubilee and the Olympics have inspired a taste for all things British in France.

CookInFrance owners, Jim and Lucy Fisher, have received numerous requests from French clients wanting to learn how to cook British food.

Launching over the Jubilee weekend, and continuing throughout the summer, is the British Restro (retro restaurant) Course. People will be able to learn how to make a contemporary take on classic dishes from each of the six decades our Queen has reigned:

The menu comprises:

50s

Cocktail: Babycham with Glacé Cherry Spherification, Pink Gin Fizz

60s

Canapés: Coronation Chicken/ Cheese & Pineapple Sticks/ Mini Quiche Lorraine, Mini Spam Fritters

70s

Starter: Prawn Cocktail Fondue

80s

Fish Dish: Salmon and Avocado Mousse

90s

Main Course: Roast Sirloin of Beef in Individual Yorkshire Puddings, Roast Potatoes, Runner Beans and Braised Cabbage with Homemade Horseradish Sauce

2000s

Pudding: Trio of Brit Puds - Mini Rice Pudding, Spotted Dick and Bread and Butter Pudding served with Homemade Custard

2010s

With Coffee: Mini Jubilee Cupcakes

Jim, a former policeman, was a BBC Masterchef finalist and has since worked with Rick Stein, Tony Tobin and Alistair Little. He met his wife Lucy when she was working in the City and instantly fell in love with her when he discovered she was also a butcher.

They now run their own school in France and are adamant they can turn the most inept cook into a chef in just five days.

For more information on the Jubilee Cookery Course as well as Jim and Lucy's other courses please visit www.cookinfrance.com

Cost for the Jubilee Cookery courses are €845.00 EUR for the full, all-inclusive five night experience.

ENDS

For further information, images or interviews, please call Sara Stewart at Mad As A March Hare on 01684 575207 or email sara@madasamarchhare.com