

L'AMUSE NEWS



Winter 2017 L'Amuse News: The official newsletter of L'Amuse Chez Kate

See below the course dates. All details on the web-site. www.lamusechezkate.com

News

CULINARY GENIUS?!!!

SEE BELOW...A WAY TO EXPAND YOUR CULINARY SKILLS

I have been approached by the casting producer for Gordon Ramsay. They are looking for amateur cooks who are passionate about cooking to apply to be on the show. Anyone who has been on my courses could do this; you are all eligible as enthusiastic foodies, so what are you waiting for? Open up the other attachment included in this email and apply straight away.

Remember my new concept for this year.....

Half day courses are only £55. 10 till 1. Contact me by email, phone or [book online](#) asap – dates below.

Take a look at this from Peppercorn!



Wusthof Knives are sharp, durable and solid. They are cherished tools of the world's most distinguished chefs and home cooking enthusiasts. The 12cm Whustof Kitchen Surfer with its special blade shape is the perfect all rounder and currently on offer at £39.95 down from £65.

Available in-store or online at

www.peppercorn.net/whustof-paring-kitchen-surfer

Forthcoming Courses

For group bookings, choose any other date to suit us both.

- Wed 22 Feb *
 - Wed 12 April*
 - Wed 19 April*
 - Sat 22 April
 - Sat 6 May
- And remember, 1 additional place free for every 5 booked.**
- Summer dates will be added shortly, keep an eye on the web-site. (courses will run for a minimum of 5 people)**

*Half day

[Vouchers](#) make a great gift!

Recipe

Pancake day Tuesday 28 February!

Pear or cherry crepe with vanilla ice-cream

Serves 6:

125 g flour
250 ml milk
2 eggs
50 g melted butter
Pinch of salt
Oil for frying
Sliced pears

- Mix all the ingredients in a blender and leave to stand for half an hour.
- Heat a blinis pan and pour in the mixture to give you a thickish crepe.
- Pop some sliced pears into the crepe and when it is brown underneath flip over.
- When it is cooked through, take out and leave on a tray to cool while you make the rest.
- To serve: heat in the oven, top with ice-cream and sprinkle with caster sugar.

