

LAINSTON HOUSE



# Are you up for the challenge?

We've created three bespoke cooking challenges for everyone to enjoy, whether you're a mature chef or never stepped foot in the kitchen before. We can accommodate groups of up to 24 willing delegates, perfect for team building or client entertaining!

## The Bake Off technical challenge



Pairing up, you've got two hours to get technical, following a recipe to create your masterpiece ready for judging.

When time is up who will be crowned the ultimate bakers?

- Red velvet cake (decorated in your brand colours)
- Croquembouche (Mini profiteroles tower)
- Chocolate and orange Swiss roll
- Lemon meringue pie
- Bakewell tart



## The Italian cookery challenge

Perfect the traditional woodfired margherita pizza by pairing up in teams of two to make the pizza dough and prepare the toppings, before baking your creations in our very own woodfired ovens!

As your pizza dough proves, learn to create the classic tiramisu dessert from scratch.



## The Thai cookery challenge



Learn the art of Thai cooking and create two dishes using authentic Thai ingredients and methods. Pick from a delicious green Thai curry, tiger prawn or ginger baked tofu pad Thai and sweet coconut rice.



- Price from £65 per person
- Minimum groups of 6 people
- Maximum groups of 24 people
- Classes take between 2 - 3 hours
- Takes place in Season cookery school and the kitchen garden
- Pick up to two recipes for Bake Off and Thai cookery challenges
- Water and cordials will be included during your class

For any extras, such as prizes etc. Please get in touch with our team.

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