



Reviews

Adults Cookery Classes & Parties

"We booked a course at Pudding Pie to brush up on a few skills we were lacking, such as red meat preparation and cake making/decorating. We were pleasantly surprised by the incredibly high standard of this cooking school. From start to finish we had a fantastic day, as well as learning so many new skills in a short space of time. Ilja is a wonderful teacher and a very nice person to spend the day with. She also provided us with a really delicious lunch. We cannot recommend Pudding Pie enough, we will definitely be back!

" Last night Jane and I feasted on pate, woodcock, red cabbage, rosti's and delicious chocolate mousse. None of this would have been possible without your incredibly patient and good humoured tuition during the last two weeks, not to mention the behind the scenes catering and organising that you had to do. Thank-you very much for making it such an enjoyable and interesting course. I will be sending Jane off to learn how to cut the grass and clip the hedges!! Tom Atkins."

"Hi Ilja, a quick note to say thank you very much for the session this morning, Eve and I both had a great time and really appreciated your expertise and hospitality. You managed to give real assurance (not easy with someone like me!) and all the food went down a storm back here!! Kind regards Rich"

"I just wanted to drop you a note to say thanks again for making our visit so enjoyable on Thursday. I think you got things just right. Claire learned a lot about food preparation and is now more confident in cooking vegetarian dishes. You also managed to introduce her to a number of items that she wouldn't normally eat. The family verdict is that we liked all of the food, but the Moussaka and the Mushroom Risotto were definite 'hits'. Once again many thanks for everything (sorry we overstayed our time a little). Best regards, Mick Parker"



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“I had a one to one Indian cooking experience with Ilja. It was amazing. I am a 67 year old male with limited experience in the kitchen. In one morning we made - Chicken Jalfrezi, Lamb Kofta, Chicken Tika Masala, Garlic Raita and Chapatis, and they were all extremely edible. Ilja was so good at explaining everything and made the whole experience extremely enjoyable. The Chicken Jalfrezi was so delicious, I just could not believe I had prepared and cooked it all on my own. I have cooked it since and the wonderment remains. Absolutely brilliant course. Many many thanks Ilja. I would recommend the Pudding Pie Cookery School to all, Lochnagar”

“As a serial wrecker of top quality venison, I had all but given up trying to cook it myself. Ilja came to the rescue in the form of a totally personalised 1:1 game cookery lesson, in my own kitchen, bought for me as a birthday present by my wife. Ilja called a few weeks before to make quite sure that she understood what I wanted to get from the lesson. We agreed on something based around venison and pigeon and, having established that there was nothing specific that I didn't like, Ilja assured me that she would arrive with some great recipe ideas. The first thing that I noticed was the obvious quality of the ingredients that Ilja provided, the pigeon and venison were sourced from a well known local supplier and the cut of venison was top notch. Ilja demonstrated and then let me try some basic techniques - I never knew how badly I've been cutting onions all these years. Very sensibly, we used my pans and utensils wherever possible - although Ilja provided the excellent chef's knives - the idea being that you can replicate the processes, with the equipment that you have at home and not rely on professional kit. We cooked two pigeon dishes (one in a stunning chocolate sauce) and one venison, with some wonderful dauphinoise potatoes and glazed parsnips. I managed to eat a considerable amount of both pigeon dishes on the night and all of the venison - I didn't want to waste that! I even managed to finish off the pigeon dishes and vegetables the next day - so nothing was wasted. At the end of the evening, Ilja meticulously washed up and cleaned down the kitchen - refusing all offers of help. In conclusion, a thorough lesson, conducted with enthusiasm and warmth. I would heartily recommend Ilja and a private lesson like this makes a creative present. Above all, I think I can now cook venison properly! Corolla”



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“Sorry it's taken me a while to e.mail but I just want to say how much Neil and I enjoyed last Wednesday. The food was delicious and we certainly learnt a lot. We have already ordered the knife sharpener. One of the best things for me was the fact that my workaholic husband actually took his mind off work for most of the day and his head wasn't stuck on the phone and he really enjoyed it too. We will certainly be coming back. A fab birthday present - thank you. I love your new premises and I'm so pleased for you. Hope you have a wonderful Christmas and New Year and best wishes for a fantastic 2011. Best wishes Michelle & Neil”

“Hi Ilja Sorry for not contacting you sooner, but I just wanted to say thanks for the great day doing the 'Easy Fish Course'. It was interesting and the pace relaxing, the result has been that I am more confident in using fish as a meal and the family are enjoying the results. I am looking forward to doing some other courses in the New Year. Many thanks Ian”

“Hello Ilja I am writing to say a massive 'thank you' for giving my son James L such a super bread making experience. He came to visit me straight after with all his goodies and oh boy did we have a feast!! He thoroughly enjoyed his morning (and part afternoon) and has made more bread since, he told me that he had made granary bread last weekend, unfortunately it was at his house and I was not there so did not get to taste it!! Thank you once again. I will of course be recommending Pudding Pie to all my friends. Cheers for now and very best wishes for the New Year. Carol L”
