

Cookery School for Children, Teenagers & Adults

What's new at Pudding Pie



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Welcome to Pudding Pie Cookery School!

Wow, what a busy month we've had!!

We have run 6 Hen Cookery Parties, 15 Children's Cookery Parties, 3 Corporate Events, 1 Raclette Party, 15 School Holiday Workshops, 6 After School Clubs and 4 Buffets.

It's been hectic but fun. The responses we are getting from local schools to our Healthy Eating Workshops are also fantastic. Kids have a wonderful time learning and understanding the food choices they make now and will continue to make for the rest of their lives.

Our adult and children's cookery courses both in client's homes and here at Pudding Pie continue to get booked up quickly, so please book early to avoid disappointment.

Look forward to catching up again at the end of May!

Check on-line Blog for the latest news.



Courses for all Adult & Children's Courses

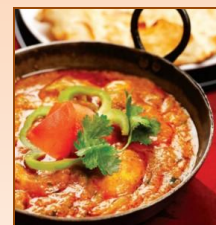
We have just posted the **Children's School Holiday Courses** here at Pudding Pie for the next 4 months and the latest **Adult Cookery Courses** up to the end of the summer. We hope you can join us and have some fun!

www.puddingpie.co.uk

Free Recipes

Ingredients - Fabulous Chicken Balti

2 ½ tbsp oil
2 medium onions, chopped
2 medium tomatoes, sliced into quarters or roughly chopped
4 fresh green chilies, finely chopped
1 tsp garlic, finely chopped
1 tsp ginger, finely chopped
1 cinnamon stick
2 cardamoms
1 tsp black pepper
1 tsp chili powder
½ tsp cumin seeds
½ tsp garam massala powder
400 g boneless chicken, skinned and cut into 8 pieces
2 tsp tomato puree
salt, to taste
2 tbsp plain yoghurt
2 tsp lemon juice
fresh coriander, to garnish



Serves 4

Method

- Heat oil & fry the onion slices for 4 minutes or until golden brown. - Add ginger & garlic pastes & Sauté briefly.
- Add cinnamon, cardamoms, black pepper, cumin seeds, chili powder & garam massala & sauté for about 4 minutes.
- Add the chicken pieces and fry for about 5 minutes until the chicken is well coated. - Add the tomatoes, tomato puree, green chilies, & salt to taste. - Reduce the heat & add the yoghurt stirring quickly to avoid curdling. - Simmer for about 15 minutes until the chicken is tender and the sauce has thickened. - Serve hot garnished with coriander leaves.

More free recipes - www.puddingpie.co.uk

Hen Parties



Some years ago when we were asked to run a Hen Cookery Party, we had no idea how popular they would become. We now run at least one a week, with the groups having a wonderful time cooking and eating together. Starting from just **£37.50 per person**, including all ingredients, tuition, recipes and equipment. If you know someone looking for a unique Hen Party experience, why not give this a try?

