

What's new at Pudding Pie



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Welcome to Pudding Pie Cookery School!

We have just finished our 'After School Cookery Clubs' for this term, having worked with over 500 children!

We have been running these courses in a different school every day for the last 5 weeks and it's been fantastic fun. The kids have all learnt some important life skills and most importantly of all, they have had great fun.

During the school summer holidays we will be running weekly local cookery workshops for over 400 kids, funded by the local authority in our area. If you are a teacher or parent and you think that our services would be a good idea at your school, please just give us a call.

We look forward to helping your school!

Check on-line Blog for the latest news.

Free Recipes

Leek Cannelloni with Lemon Thyme & Ricotta

Serves 4

50g butter
800g leeks
2 garlic cloves, crushed and chopped
2 tsp chopped lemon thyme leaves
2 tsp water
250g ricotta cheese
Salt and pepper
12 sheets of fresh pasta dough
500ml tomato sauce
500ml cheese sauce



- Melt butter in a frying pan, add the leeks cut into thin strips, garlic and chopped lemon thyme.
- Add water to prevent the mix from browning. Sweat until tender.
- Allow to cool, drain and add the ricotta and season.
- Cook pasta sheets in boiling salted water for 3-5 mins.
- Drain well.
- Spoon the leek filling along one short edge of each sheet and roll up. Arrange the cannelloni seam side down on top of the tomato sauce.
- Cover with the cheese sauce, place in a hot oven to glaze and reheat the cannelloni. Serve immediately.

For more recipes visit www.puddingpie.co.uk



New look website

Easier to find what you need

If we're honest we thought our website was pretty good!
However there's always room for improvement, as we added more services we needed a method for people to find what they want quickly, we hope you like the results.

www.puddingpie.co.uk

Kids Parties



Our Cookery Parties are probably the best value party service you will find. **From just £165** for all the food, equipment, invites, recipes, luxury party bags and staffing. You have nothing to do and nothing to provide, we take care of the whole day for you.

Check out our website for more details.

