



We have been amazed at the number of young people choosing to do Cookery as part of their **Duke of Edinburgh Award**. We are now fully booked on our courses going into the summer and will be opening up new dates to cope with the rush. It's great to see young people making an effort to do something constructive with their time, instead of sitting in-front of a computer game!

Looking for a unique present?
Gift Vouchers on-line from £50.

A few words from Pudding Pie Cookery School!

We'll be busy for the next two months delivering our **Cookery School Holiday Courses**. After the school holidays we are hoping to take on new premises, with a fully fitted teaching kitchen enabling us to offer more services and bring on board some of the new ideas we have. We've so much to tell you this month, the **Free Recipe is on page 2**.

We also have an exciting opportunity to join the Pudding Pie Team, so if you have any cookery/chef experience and you are looking for full or part time work; get in touch for some more details. Full training will be given.

Check on-line Blog for the latest news.

Wine Tasting Sessions

We now offer fun Wine Tasting Sessions. From just £12 per person, including a wine expert, top tasting tips and all the wines to try. A great way to learn about wine and have some fun. **Full details on our website.**



Free Cookery Advice Available to all customers

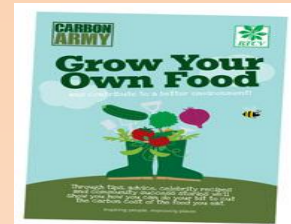
Have you used Pudding Pie Cookery School in the past?
If the answer is yes, you are able to use our new

Free Cookery Advice Service

Open to all past and present Pudding Pie Customers, offering you the chance to ask us questions about a recipe or request a new one you would like to try, get help with a kitchen disaster or just get some general cookery advice or support.

Just drop us an email and we will gladly help you out.

cook@puddingpie.co.uk



GROW YOUR OWN FOOD

A **FREE** guide on getting the best from food and helping the environment. A colourful booklet crammed with tips and advice on:

- Growing your own tasty fruit & veg
- Eating with the seasons
- Reducing waste
- Buying locally produced food
- Foraging for wild food in the hedgerows
- Joining local community food growing projects.

Plus mouth-watering recipes from Charlie Dimmock, Hugh Fearnley-Whittingstall and Julia Bradbury.

Check the 'Special Offers/Free Stuff' section on our Blog to order your FREE copy.

Off To Uni



Heading off to University can be very daunting, but the thought of having to cook and fend for yourself, can be one fear easily overcome. Our **University Cookery Courses** help you gain the confidence you will need to eat healthily and within a budget. We have various options and packages available, at times to suit you.

Check out the website for full details and prices.



Free Recipe

Cinnamon Swirls

Ingredients

500g strong white bread flour
10g yeast
5g salt
20g sugar
175g water (weighing is more accurate than in a jug)
175g milk
100g soft light brown sugar
200g unsalted butter (at room temperature)
1 tbsp ground cinnamon



Makes 10 – 12 Swirls

Method

- Preheat the oven to 250 degrees Celsius
- Add the yeast to the flour.
- Add the salt, sugar, milk and water.
- Hold the bowl with one hand and mix the ingredients around with the other for 2-3 minutes until the dough starts to form.
- Knead the dough for about 10 minutes until it becomes silky to touch.
- Rest the dough for 1 hour.

Make the cinnamon butter whilst you are waiting, for the cinnamon butter:

- Cream the butter and sugar together, and then add the cinnamon.
- Flour the work surface evenly and scrape the dough out of the bowl.
- Flatten the dough a little with your hands and then using a cutter divide the dough into 10-12 pieces and then roll them into long sausages.
- Flatten slightly, and then using $\frac{3}{4}$ of the butter spread it along the dough.
- Then roll it up into a swirl.
- Place them onto a baking tray lined with greaseproof paper and prove for a further 45 minutes. Put the rolls into the oven.
- Mist the inside of the oven with a water spray just before closing the door.
- Bake for about 10-15 minutes until golden brown.
- Cool on a wire rack.
- When still slightly warm spread the remaining butter over the top of the swirls, this will make them glossy and taste delicious.

These swirls aren't made with pastry but bread dough....absolutely delicious!