



Matthew Woodley

Private Chef

Tuition Ideas

SUNDAY ROAST MASTER CLASS

Half Day

The British roast, a highlight of any week! I've won awards for my Sunday roasts so let me share with you my tips for a stellar Sunday dinner. I'll teach you how to make a starter and pudding alongside the main affair itself. We'll make the fluffiest, crispiest roast potatoes you've ever made, sky high Yorkshire puddings that are crispy on the outside and soft on the inside, gravy fit for kings, a true compliment of vegetables and of course cook that all important joint to absolute perfection.

COOKING WITH THE CHILDREN

2.5 hours

Being able to cook nutritious, healthy food is an invaluable life long skill, and can be good fun too. Depending on the age and ability of your children we'll work together to tailor tuition to suit. So perhaps that's a way of getting all of those important, magic '5 a day' ingredients in to some meal ideas or learning more about where food comes from and how to prepare it. Or perhaps, it's just getting messy making some colourful cupcakes while the mums sit back with a cup of tea and let someone else teach, entertain and clean up after the kids for a while.

COOKING WITH GAME

4 hours

Game is increasing in popularity yet knowing where to source it, when, and then how to prepare and cook it can be tricky. Complimenting the 'back to nature' ethos of eating wild foods we'll work with something like pheasant and use the whole bird. We'll start by prepping and butchering the bird before using different cuts for different food items and even making the best out of the bones.

PERFECTION WITH PASTRY

4 hours

If you want to learn how to create a flawless show-stopping centrepiece of a pudding, this is for you. I'll teach you how to perfect the pudding of your choice; whether that's the tangiest lemon tart with pastry that has just the right texture or an ever popular fondant that has that all important runny centre. We'll then run through some garnishing tricks of the trade such as piping and sugar work to take your dessert to the next level.