



CLASSIC TECHNIQUES, MODERN METHODS – SOUS VIDE WITH CHEF WILL HOLLAND

BOOK NOW! ONLY 2 PLACES LEFT!

Visit expert chef Will Holland's Le Becasse restaurant in Ludlow to discover more about sous vide with his fish masterclass. Sponsored by sous vide experts Clifton Food Range, learn how to use Clifton Food Range water baths – a brand used by renowned chefs such as Claude Bosi, Michael Caines and Alain Roux among others. Covering everything from cooking the whole fish to filleting, enjoy the slow-cooking approach to fish, revealing enhanced flavours with the latest technology.

DATE: Monday 20th February 2012

SUGGESTED ITINERARY:

- Welcome – with tea, coffee, homemade cakes and biscuits on arrival.
- 90-minute kitchen demo with Michelin-starred chef Will Holland.
- Q&A session with chef Will Holland and Melvin Dickson from Clifton Food Range, while enjoying champagne and canapés.
- 6-course bespoke lunch with tasting wines.
- Coffee, final questions/comments and sous vide recipes to take away.

PRICE: £50 per person, usually £99!

CAPACITY: 10 members, plus a Chef Magazine representative.

To register place please log onto www.chefmagazine.co.uk and go to our Events page. Any queries please call 01280 829300.

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la *B*écasse