

*a warm
welcome home*



AGA

SHEFFIELD

THE COOKERY SCHOOL

AUTUMN/WINTER 2011



THE NEW AGA TOTAL CONTROL
ON WHEN YOU NEED IT
OFF WHEN YOU DON'T.
The AGA that changes with the seasons.

AGA

Total Control

AGA Sheffield, 835a Ecclesall Road, S11 8TH
0114 268 6961 | sheffield@aga-web.co.uk

AGA

agaliving.com



WELCOME

As autumn approaches we hope that you will find some interesting events in our latest **COOKERY SCHOOL** programme.

Some are dedicated and designed especially for AGA owners and enthusiasts while others are for any food lover who wishes to expand their culinary skills.

Our **Knife Skill** Masterclasses are always popular and a great gift for “the man who has everything”.

We hate to mention the word “Christmas” but it is now only a few months away. With that in mind we have organised a selection of **Festive Demonstrations** to make the days cooking even easier and better than last year. To finish off the year we have, as usual, our **Christmas Cooking Open Day** with question and answers about Christmas cooking with Sue Dunleavy.

A demonstration not to be missed is our **Heston Blumenthal special**. Sorry, not a guest appearance by the great chef, but a close second. Len Unwin, a very talented chef and tutor, has been working at the Fat Duck in Bray, the restaurant owned by Heston, and Len has kindly agreed to put on a demonstration to share his knowledge learned throughout his stay there.

HOW TO BOOK

All our events are held in-store at:

AGA Sheffield
835a Ecclesall Road
Sheffield
S11 8TH

Tel: 0114 268 6961
Email: sheffield@aga-web.co.uk

Timings and prices can be found alongside each event.

Payment is by cash or card as we are no longer able to accept cheques in the store.

BOOK IN-STORE OR BY PHONE:

0114 268 6961

TERMS & CONDITIONS: Bookings cannot be cancelled and are non-refundable (but you may send someone in your place). AGA Rangemaster reserves the right to cancel any demonstration or class or substitute another presenter at any time. In the unfortunate event that a 'Personality' presenter cannot attend a class or a demonstration cannot take place, you will be offered the choice of an appropriate alternative or a full refund. A full list of our terms and conditions can be found online at www.agaliving.com or requested by post.



OUR EVENTS

A little bit about our events to help you decide which ones are for you.



DEMONSTRATIONS

Demonstrations are approximately 2 hours long and cater for a maximum of 20 people. Some are for AGA owners but everyone is welcome to join us. At the end of the event a taster of the foods cooked will be on offer, along with a glass of wine or soft drink.

Prices range from £20 to £35 per person.



MASTERCLASSES

Masterclasses are approximately 4 hours long and are limited to a maximum of 6 people as personal tuition is given. Every guest has a fully equipped workstation and use of either an AGA or a CONVENTIONAL COOKER, whichever they prefer. All the food is prepared by the guest with help and supervision from our Tutors. At the end of the event all the guests sit down and eat the food they have prepared and have a well-deserved glass of wine or soft drink. It is also advisable to bring along a food container as there is ample food to take home as well.

The price of this is £75 per person.

MINI-MASTERCLASSES

Our Mini-Masterclasses take place in the evening and last for about 2 hours. These are aimed at a group of friends who would like to cook together and learn a variety of skills and new recipe ideas. We can tailor-make these evenings to your requirements and abilities. Please ask and we will do our best to enable you to have a great culinary evening.

The price of this is £250, including the ingredients and wine for the evening. We can accommodate 8 people but 6 would be cosier.

All of our events are excellent value for money and very enjoyable. All the chefs and Home Economists are extremely knowledgeable and willing to answer any queries you may have to help improve your culinary skills.

OPEN DAYS

These are free events to promote our products and help sort out any cooking problems you may have. We aim to serve coffee and cake every Saturday whatever the weather! Up-to-date information about our next free event can be found online at agaliving.com.

SEPTEMBER

15th Sept

Time: 7pm – 9pm

Price: £30 per person

DEMONSTRATION

AN ASIAN MIX with Sue Dunleavy



Sue is a Home Economist and AGA expert with many years' experience of cooking every type of food on an AGA. Here she demonstrates how easy it is to cook both Chinese and Thai Cuisine with an AGA. Using as many locally sourced products as possible she will cook the classic dishes to perfection, with ease. Recipe sheets will be available to take-away!



21st Sept

Time: 7pm – 9pm

Price: £25 per person

DEMONSTRATION

A BEGINNERS GUIDE TO AN AGA with Sue Dunleavy



Here Sue Dunleavy demonstrates how easy it is to cook on an AGA. She takes you through a 'typical' AGA day by cooking a breakfast, lunch, afternoon tea, dinner then supper. All cooked together in one AGA within 2 hours, it's very impressive! This is a demonstration for anyone planning to have an AGA or who have just moved into a house with an AGA.



24th Sept

Time: 11am – 3pm

Price: £75 per person

MASTERCLASS

FISH AND BITS with Len Unwin



Len Unwin is a tutor and chef with many years' experience working in Michelin star restaurants all over the country. This Masterclass covers the difficult task of tackling fish. Len will go through the process step by step to achieve confidence in skinning, gutting and preparing fish ready to cook. You will then cook the ingredients prepared for a mouth-watering lunch and gain a whole new repertoire of skills.



OCTOBER

6th Oct

Time: 7pm – 9pm

Price: £30 per person

DEMONSTRATION

AN EASY AGA DINNER PARTY with Sarah Whitaker



Sarah is the most relaxed demonstrator around. Her effortless style creates dishes that both taste and look amazing with very little effort (or maybe she just makes it look that way!). This demonstration gives you tips and ideas on holding a dinner party where you get to enjoy the evening too, while the AGA does all the hard work for you. Using locally sourced ingredients wherever possible, Sarah will cook a starter, main course with vegetarian option and a few desserts as one is never enough! Recipes will be available to take home.



7th Oct

Time: 11am – 1pm

Price: £25 per person

DEMONSTRATION

HELP! I'VE JUST INHERITED AN AGA with Sarah Whitaker



It can be a little daunting to buy a house that already has an AGA sitting proudly in the kitchen. This demonstration will show how easy it is to cook on an AGA and how the results are better than conventionally cooked food.



12th Oct

Time: 7pm – 9pm

Price: £30 per person

DEMONSTRATION

WINTER WARMERS with Sue Dunleavy



Now that the nights are drawing in, what better way to spend an evening than cooking some of the “old favourites” in the AGA. Slow roast pork, venison casserole, roasted root tatin, sticky toffee pudding, chocolate brownies - just be transported to your childhood with the good old favourites your grandma used to cook. Prepare to have a good supper with the tasting of all this food! Recipes will be available (no calories counted though!).



27th Oct

Time: 7pm – 9pm

Price: £35 per person

DEMONSTRATION

“AN EVENING AT THE FAT DUCK” with Len Unwin



Heston Blumenthal's restaurant in Bray, The Fat Duck, has long been a mecca for foodies. Len Unwin has had the privilege of cooking in the restaurant this summer and has kindly offered to share some of the kitchen tips with us. This will be a wonderful evening, experiencing the different ideas from one of the country's most avant-garde eateries. Prepare to be amazed. This is an evening not to be missed. Recipes will be available to take home.



OCTOBER/NOVEMBER

29th Oct

Time: 10am – 5pm

Price: Free

12th Nov

Time: 11am – 3pm

Price: £75 per person

17th Nov

Time: 7pm – 9.30pm

Price: £45 per person

25th Nov

Time: 7pm – 9.30pm

Price: £35 per person

OPEN DAY

A DAY OF BAKING AND PRE-CHRISTMAS CHAT with Sue Dunleavy

Come along and try the many recipes that Sue will be cooking on the AGAs today. Chat about your AGA and meet other AGA owners, maybe exchange recipes. It's all free and the more the merrier!

We will be offering free advice on how to cook the best Christmas cake. Sue is the queen of fruit cakes and will give advice and tips for baking the perfect one.



MASTERCLASS

BASIC KNIFE SKILLS with Len Unwin



Ever wanted to know how to sharpen a knife properly and cut vegetables like the professionals? Len shows how easy it is to sharpen knives, prepare poultry properly and chop vegetables in several ways to achieve professional results with no injuries. He will then help you cook a magical luncheon dish with all the prepared ingredients. This class makes an ideal present for “the man who has everything”! Our most popular Masterclass so please book early to avoid disappointment.



MINI-MASTERCLASS

A MICHELIN MAIN COURSE with Len Unwin



Len guides you through all the processes to create a stunning main course for a dinner party or special occasion. Created by Len for one of his prodigies, who then went on to win Junior Masterchef this year. Prepare to be amazed by the tastes and textures of this “out of this world” cooking experience.



WINETASTING EVENT

FOOD and FINE WINE Ltd, 760 Ecclesall Road, Sheffield

As Christmas is only a month away we are offering our customers a chance to taste some superior wines to have with their Christmas dinner. Mark from Food and Wine Ltd has selected some fantastic wines to complement the distinct taste and aroma of Christmas. All wines will be available to buy from his shop until Christmas. The food to accompany the evening will be supplied by the staff at the AGA Shop. You will also be able to buy any cookware ready for all the Christmas entertaining and maybe a Christmas gift or two.



NOVEMBER/DECEMBER

26th Nov

Time: 12pm – 2pm

Price: £25 per person

DEMONSTRATION

FIRST AGA CHRISTMAS with Sue Dunleavy



The first Christmas meal cooked on an AGA can be a daunting prospect. Sue demonstrates that with planning and preparation the meal will be done without any stress at all (except for maybe the mother-in-law!). We cook all the traditional fare to take you through a typical Christmas day from breakfast to supper. Celebrate early this year as you share a mini-Christmas lunch with us. Recipes will be available to take home.



3rd Dec

Time: 12pm – 2pm

Price: £25 per person

DEMONSTRATION

FIRST AGA CHRISTMAS with Sue Dunleavy



Due to very high demand we always have a few demonstrations to cover Christmas. This demonstration is identical to the one held on 26th November.



5th Dec

Time: 7pm – 9pm

Price: £30 per person

DEMONSTRATION

GET STUFFED! with STUART BAKER



This demonstration is very different as Stuart shows us how to create some alternative stuffings and the best way to dress your turkey in preparation for Christmas dinner, as well as de-boning the legs, stuffing and rolling them. Recipes will be available to take home



Stuart is the owner of “Roast”, a modern-day café on Howard Street, Sheffield. He has worked in The Dorchester, Cliveden and Le Talbooth before settling down in Sheffield.

8th Dec

Time: 7pm – 9pm

Price: £25 per person

DEMONSTRATION

WHAT TO COOK ON BOXING DAY with Sue Dunleavy



We all have far too much food left over from the Christmas dinner and other than create a huge curry, what else is there to do with it? Here we offer a few ideas to help use all the food up, and offer exciting food to your family and guests. Recipes will be available to take home.



DECEMBER

10th Dec

Time: 11am – 3pm

Price: £50

MASTERCLASS

MAKE THE ULTIMATE BOX OF CHOCOLATES with Len Unwin



This Masterclass is for chocoholics everywhere as Len helps you make the most exquisite chocolates for Christmas Day. He will show how easy it is to create six to eight different types of chocolates; all very different in look and taste. Hopefully you will then go home and make more!

We will provide a box and ribbon to take home the chocolates ready to present to a very lucky lady or gentleman.



A light lunch will be provided as too much chocolate is not healthy!

17th Dec

Time: 11am – 3pm

Price: Free

MASTERCLASS

CHRISTMAS OPEN DAY with SUE DUNLEAVY and the shop staff



Come and celebrate Christmas with us as this is the last Saturday before Christmas - no one shops on Christmas Eve! We will all be available to help with any last minute panics and queries to cover the festivities. It makes the ideal day to buy your roasting tins and any presents for that 'hard to buy for relative'. We will be serving turkey sandwiches, mince pies and mulled wine. ALL WELCOME.



CURRY

The word “curry” may have originated from the Tamil word “kari” which in essence means “sauce”. We now use the word “curry” in everyday language to give a generic term to dishes usually from India, Pakistan, Vietnam, Thailand and other Southeast Asian countries. Curries differ vastly in taste, texture and flavour from country to country and within the regions of those countries, this is partly due to the spices and herbs and ingredients that have been available to use from generation to generation.

The popularity of curry has risen in Britain since the 1950s so much so that since the late 1990s Chicken Tikka Masala has been regarded as “a true British national dish”, in fact it was said to have been invented in Glasgow!

Nowadays we don't think anything of going to an Indian restaurant or takeaway to indulge in our favourite dishes, served with beautifully coloured rice and delicious handmade naan breads. But did you know that the first Indian Curry house was first opened as early as 1810? Although the first recipe for curry in a cookery book precedes that date by 63 years!

Here is a simple “store cupboard” of spices and aromatics – don't worry too much about being exact, substitute meats for fish or vegetables if you prefer and never worry about being too heavy handed with the spices – to make any curry milder just add cream or yoghurt, dairy cools curry. A great tip for anyone who finds curry too hot is to not take great gulps of cold lager to soothe the burn but to have a nice glass of cold milk instead!



Dry Spices

- Cumin seeds
- Dried chillies
- Cardamom pods
- Cinnamon sticks
- Whole peppercorns
- Ground cinnamon
- Chilli powder (mild, medium or hot)
- Turmeric
- Ground cumin
- Ground coriander
- Paprika
- Cayenne pepper

Aromatics

- Fresh garlic
- Onions
- Tomato puree
- Stock (meat/veg)
- Fresh ginger
- Fresh coriander
- Lemons
- Fresh chillies

To make a curry paste just mix 1 tbsp ground coriander, 1 tsp ground cumin and ½ tsp chilli powder together with a small amount of water or yoghurt.

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Cookshop



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