



## COURSE INFORMATION

Taking place in a purpose-built professional kitchen beside Caroline Waldegrave's stunning family home, Dudwell School specialises in short residential cooking courses. The emphasis at Dudwell is on having fun, while also learning an essential life skill. You will benefit from Caroline's vast knowledge and experience, as she teaches you an array of cookery techniques through practical cooking sessions, making delicious dishes to share and enjoy.



Scheduled courses are typically four days long, and are designed both for guests with little cookery experience, as well as for those who want to refresh and develop their cooking skills - whatever your level, you will find new confidence and pleasure in cooking.

Recipes are likely to be based on the Leith's Bible, which Caroline co-wrote with Prue Leith. As a taster, during a typical four day Course, you are likely learn several of the following key skills and cook some of the wonderful recipes below.

You can also choose any combination of these skills, if you would rather have a bespoke course designed specifically for you - please just get in contact with us via the website, or by emailing us at [booking@dudwellschool.com](mailto:booking@dudwellschool.com).



## KNIFE SKILLS

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Chopping Vegetables  
Filleting Fish  
Jointing Chickens

## PASTRY & BREAD

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Shortcrust  
Pate Sucrée  
Choux  
Focaccia  
Spelt Bread

## SAUCES - SAVOURY & SWEET

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Cheese  
Hollandaise  
Pesto  
Soured Cherry  
Crème Anglaise  
Caramel  
Chocolate

## MEAT

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Roasting and Making Gravy  
Understanding and Using Cuts of Meat

## SLOW COOKING

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Slow Cooked Spiced Lamb Shanks  
Slow Roasted Belly of Pork

## VEGETARIAN & VEGAN

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Roasted Butternut Squash and Aubergines  
with Saffron Dressing  
Fattoush  
Rocket and Salsa Bruschetta

## CAKES & SCONES

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Scones  
Chocolate Profiteroles  
Chocolate Fondants  
Brownies  
Macarons  
Croissants

## DEEP FAT FRYING

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Sole Goujons  
Triple Cooked Chips



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#### RICE

Wild Mushroom Risotto  
Paella

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#### PASTA

Fresh Pasta with Pesto

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#### FISH & SEAFOOD

Sole, Seabass  
Mussels

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#### BATTERS

Crepes  
Prawn Tempura

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#### OTHER

Using and Identifying Herbs and Spices  
Principles of Food Presentation  
Menu Planning  
Choosing Ingredients  
Food Safety and Hygiene

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#### ICE CREAMS

Salted Caramel Ice Cream

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#### GELATINE

Glazed Tarte au Citron

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#### MERINGUES & SOUFFLÉS

Strawberry Meringue Roulade  
Hot Cheese Soufflé

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#### EGG COOKERY

Role of Eggs in Cooking







## CONTACT & BOOKING



Please get in touch with us through via the Contact form on our website, [www.dudwellschool.com](http://www.dudwellschool.com), or email us at [bookings@dudwellschool.com](mailto:bookings@dudwellschool.com) if you are interested in learning more about our courses or need further information.

Alternatively, you can download the enrolment form directly from the Booking page on the website and e-mail it to us, or post it to Caroline Waldegrave at the address below.

There is a £200 deposit payable for most courses, but the full fees should be paid in advance for courses of one or two days.

You will receive an invoice for the balance of the fees 6 weeks before the course starts. If you are booking less than 4 weeks before the start of the course you will need to pay the fees in full.

We hope to welcome you to Dudwell soon.

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