



## **IF YOU LOVE TO ENTERTAIN**

**Foodat52, 52 Great Percy Street, London**

**WC1X 9QR (07814 027067, [foodat52.co.uk](http://foodat52.co.uk))**

I attended the Flavours of Italy evening course, at this small, homely school based in a smart Georgian house in the heart of Clerkenwell, London. Tutor John demonstrated how to create a fantastic three-course Italian meal, then all six of us got stuck in.

**How hands on?** Totally – after introducing ourselves over bread and wine, we set about cooking with gusto. We each created an intriguing butternut & biscotti ravioli (without using a pasta maker). Then we prepared and cooked pollo soffritto – chicken and vegetables in a delicious sauce – before collectively putting together the amaretti semifreddo. Everyone had a chance to try each technique and be involved with each process. Then, as the food was cooking, we were invited into the living area of the house for drinks – it felt like being at a friend's house for dinner.

**Cost** My course was £85; the school runs a range of day and evening cookery courses, such as authentic Moroccan and southern Indian cuisine.

**Verdict** An enjoyable and relaxed way to learn new recipes and skills. *Emma Bales*