

## .....presents...

## **\*\*THE WINTER FEAST \*\***

A hearty selection of nourishing foods

to inspire your chilly mealtimes & warm your wintery belly....x



Saturday 18<sup>th</sup> January 2020 10am - 4pm @ the Cashew Kitchen, Bridge Farm, Barcombe Mills BN8 5BX This session intends to offer a diverse selection of warming foods that will not only comfort your cravings but also nourish your body.

## On the day we will make some super awesome food, in this hands on and practical session, including:

- Puy ragout stuffed butternut squash topped w puff pastry
  - Taco bowl filled w chilli molé
- Mixed mushroom & edamame gyoza w wasabi pea puree
  - Tempeh tamalés with fresh corn salsa
    - Apple glazed tofu mini wraps
  - Mushroom & almond soup w herby dumplings
    - Raw chocolate torte
- Port poached pear w avocado lime ice cream & ginger snaps

After all that we will then break for our feast.....! ....once we have fully feasted we will then spend the remainder of the day making a selection of petite fours for you to take home! Including:

tahini caramels\*hazeInut pralines\*chilli chocolate truffles ginger shortbread bites\*raw chocolate truffles



The cost for the full session is £115 pp or £210 for 2 places ..... Sessions take place @ The Cashew Kitchen, Bridge Farm, Barcombe Mills, BN8 5BX

please contact to book your place or for further details info@cashewcatering.co.uk 07786226220