

SCRATCH

Cookery Classes



Whether you're a novice or a Nigella, our Scratch Cookery Classes at Carrickfergus Cookery School will inspire you to cook from scratch, be as creative as you can, and experience something new.

Arlene, our highly trained and experienced cookery school tutor will take great pleasure in sharing her passion for good food and passing on her top tips in a relaxed and friendly atmosphere, with an emphasis on fun while you learn. Our fully equipped training kitchen, designed to have a maximum of 7 participants in each class, ensures you will be guaranteed a high level of personal tuition. If you would like to find out more, visit www.carrickymca.org or contact us directly using the details below.



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Carrickfergus Cookery School Classes

Italian Passion

Tuesday 31st March

Times: 2:00-4:30pm & 7:00-9:30pm

Cost: £30

Homemade gnocchi with pesto.
Honey pannacotta with raspberry and passion fruit compote.

Fish for thought!

Tuesday 28th April

Times: 2:00-4:30pm & 7:00-9:30pm

Cost: £30

Parmesan and lemon fish goujons with tzatziki dip.
Seafood chowder.

Just Desserts

Tuesday 14th April

Times: 2:00-4:30pm & 7:00-9:30pm

Cost: £30

Profiteroles with chocolate sauce.
Crepes with caramelized bananas.

Try Thai

Tuesday 5th May

Times: 2:00-4:30pm & 7:00-9:30pm

Cost: £30

Thai fish cakes.
Thai red chicken curry.

Comfort food

Tuesday 21st April

Times: 2:00-4:30pm & 7:00-9:30pm

Cost: £30

Roast tomato soup with crostinis.
Classic Bakewell tart.

Classic Italian

Tuesday 12th May

Times: 2:00-4:30pm & 7:00-9:30pm

Cost: £30

Proper pizza with basil and garlic.
Classic tiramisu.

Cook Your Own Lunch!

Time: 1:00-2:00pm | **Cost:** £12

Experience a little bit of food heaven by cooking up a tasty lunch with Arlene, and then relax and enjoy eating your new creation in our YMCA coffee bar, along with a cup of tea or coffee.

Thursday 2nd April

Penne with crispy bacon courgettes and cheese

Thursday 16th April

Salmon and dill puff pastry parcels

Thursday 23rd April

Roast tomato soup with mushroom and thyme crostinis

Thursday 30th April

Smoked haddock bacon leek chowder

Thursday 7th May

Parmesan and lemon fish goujons
Tzatziki dip

Thursday 14th May

Spiced chicken skewers homemade hummous and pita chips