

CLARA NICHOLL CATERING

Zoom cooking





Meet your chef

WELCOME!

I am so excited to be able to share my passion for food with you all.

I'm Clara! A mother to Sam & Elsie, wife to William and our Northumberland rural farm is home to 5 dogs, 6 horses and 4 friendly chickens. Life is pretty fast-paced and at times chaotic!

I'm hugely passionate about food, health, and people believing they can cook too! Enjoying food and enjoying eating isn't about graduating with honors from cooking school - It shouldn't be a performance art! The answer is to cook in a way that doesn't involve a huge amount of effort or time!

I hope you enjoy your zoom cooking experience and "clara to fill in here..."

Clara



Information

HOW IT WORKS

You will be sent a shopping list a week prior to the session

Any pre-prep will be sent out before your cooking session

A zoom link will be shared for your colleagues/friends/family to sign in

With your ingredients to hand, pour your drinks and enjoy...

As it is a Mothers Day Special we will be making a flower arrangement for the table too and I will be handing out a few tips on how to make your table fit for a queen.

PRICING

£ 5 per person - this will include your tuition, menu and recipe e-cards and a lot of fun and a huge sense of achievement.

"Flower Arrangement"

SHOPPING LIST

- 2 largish glass vases and 3 posy vases
- glass jars or milk bottles will do.
- Two bunches of light pink tulips or
other spring flowers
- Early twigs with some buds on or
pussy willow.
- Scissors



Easy Cheesy Biscuits

SHOPPING LIST

- 100g Plain Flour
- 100g Butter
- 50g Cheddar Cheese
- 50g Parmesan plus a little grated for sprinkling on top.
- 1 Egg - beaten
- 1/2 tsp Mustard Powder



Easy Cheesy Biscuits

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PRE - PREP

All you need to do is have ingredients weighed out and ready to cook and have the oven pre heated to 170c.

Easy Cheesy Biscuits

RECIPE

- Cut the butter into cubes.
- Mix all the ingredients together in a mixing bowl and using your hands create a dough. Rub them together lots and lots and eventually a dough will form.
- On a lightly floured surface roll out the dough so it is about the thickness of a £1 coin.
- Using a pastry cutter - any shapes you like cut out the biscuits.
- Place the biscuits onto a lightly oiled baking tray and cook for 10 - 15 minutes. When they are done they are golden.
- Carefully lift off the baking tray onto a rack to cool. These last in a sealed container for a few days. I like warming them through just before serving.

Chicken, Smoked Bacon and Leek Pie - 4

SHOPPING LIST

- x2 packets of shop bought puff pastry
- 250g smoked bacon - chopped
- 30g butter
- 200g shallots - sliced
- 400g leeks - sliced
- 6 free range skinless boneless chicken thighs
- 2 cloves garlic
- 3 1/2 tbsp flour
- 1 tbsp dijon mustard
- 200ml dry cider or alcohol free
- 250ml chicken stock
- 150g creme fraiche
- 1/2 small bunch of fresh tarragon - roughly chopped
- Salt and Pepper and an egg to brush the pastry
- I think its good served with greens

Chicken Smoked Bacon and Leek Pie

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P R E - P R E P

All you need to do is have ingredients weighed out and ready to cook and have the oven pre heated to 180c.

Chicken Smoked Bacon and Leek Pie

RECIPE

- Add the chopped bacon to a big frying pan and fry until golden. Set aside on a plate.
- Add the butter to the same pan add shallots and leeks, cook for 5 minutes. Add the chicken pieces and fry for 2 minutes. Add the garlic and flour and stir.
- Return the bacon to the pan, add the mustard, cider and the stock. Simmer for a few minutes until the sauce is thickened. Add the creme fraiche, tarragon and seasoning. Leave to cool.
- Put chicken mixture into a pie dish.
- On a lightly floured surface roll out the dough so it is about the thickness of a £1 coin.
- Gently place the pastry over the pie, crimping the edges with your fingers or use a fork. Brush with the egg. Now with the other packet of pastry we can decorate!
- Either make some flowers or maybe love hearts, or I love you...whatever you want to tell your mummy!
- Pop in a preheated oven (180c) for 30 - 40 minutes until golden.



Chocolate Torte

SHOPPING LIST

- 255g dark chocolate
- 255g butter
- 300g granulated sugar
- 7 large eggs
- 1 tsp vanilla paste
- Berries, cream, creme fraiche or ice cream to serve.

Chocolate Torte

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PRE - PREP

All you need to do is have ingredients weighed out and ready to cook and have the oven pre heated to 190c. Grease a 9inch loose bottomed cake tin.

Chocolate Torte

RECIPE

- Carefully melt the chocolate and butter together in a microwave. Give it a stir to make sure all the chocolate is melted.
- Let it cool for a few minutes and then add the sugar.
- Add the eggs one at a time fully combining after every addition. Stir in the vanilla paste.
- When the mixture is thick and glossy tip it into the prepared tin.
- Bake for 30 - 35 minutes - the torte should wobble a little bit. Once it is cool remove from the tin and pop on the plate you are serving it from. Cover and put in the fridge.
- When you are ready to serve you can either have it cold from the fridge or you can put the plate covered with foil in an oven that has been hot and then turned off or on a temperature no more than 100c just to warm it through. Before you eat it dust with icing sugar using a sieve and scatter some berries.