

Whip It Up Private Cookery Classes



Good Food Fast

2 hours

Short of time or lacking culinary inspiration? This class covers quick, delicious and failsafe recipes and offers lots of tips. Simple, swift ideas for midweek meals and cooking for friends. Guests will sample red and white wines chosen by experts, Mitchell & Son, to complement these dishes. There are three different menus from which to choose in our Good Food Fast list:

Cannellini bean and roasted vegetable bruschetta

Wild mushroom linguini

Thai red chicken curry – learn how to make delicious homemade curry paste

Raspberry and blueberry almond tartlets

Or

Sole goujons with handmade aioli

Rack of lamb with a herb crust, Madeira reduction and sweet potato puree

Chocolate fondant with homemade vanilla ice cream – learn how to make delicious ice cream without an ice cream maker

Or

Goats cheese and caramelised onion tarlets

Salmon & Cod Gratin with roasted cherry tomatoes and minted baby potatoes

Chocolate and almond gateau pithivier

Dinner Parties Made Easy

2 hours

Three courses.. no problem! Learn how to produce a delicious dinner party to impress your guests. Lots of tips to ensure you'll be the host with the most! Menus alternate to use fresh, seasonal produce so please check back to see what's on the menu this month. Mitchell & Son have picked excellent wines to complement the meal so there'll be no stopping you entertaining! As always participants will sample all food and wine on the evening.

Smokies with haddock, salmon and prawns

Duck breast with cranberry sauce and celeriac gratin

Moroccan orange cake

Mouthwatering Mexican

2 hours

Bursting with zing, this class packs a real punch. This is an opportunity to learn some tasty traditional Mexican dishes – all of which are simple to produce and very popular. On the menu are chilli crusted fillet of beef, homemade tortillas and deep filled enchiladas with all the trimmings including chunky guacamole, spicy salsas and refried beans. Mitchell & Son have sourced delicious Mexican wine for this class.

Fish for Thought

2 hours

This class is a chance to learn a selection of easy tasty fish dishes. Fish is often the most popular dish on restaurant menus but we rarely cook it at home. This is an opportunity to get confident in the kitchen with delicious fish recipes.

Prawn & asparagus tempura with wasabi mayonnaise

Pan fried sea bass with salsa verde and crushed potatoes/ swordfish en papillote

Tangy lemon tart with raspberry coulis

Mitchell & Son Wine Merchants will be on hand to give great tips on how to select the right wines to complement our fish recipes and of course all food and wine will be sampled.

Authentic Indian

2 hours

Learn how to make traditional Indian samosas, naan bread and chicken tikka masala. For anybody who enjoys Indian food, this class is a must. Instead of wine, we will be serving specially chosen Asian beers to complement these complex flavours.

*Vegetable samosas with yoghurt dip
Garlic and coriander naan
Authentic chicken tikka masala
Poached pears with saffron and cardamom syrup*

Mediterranean

2 hours

Mediterranean cooking is always popular. This course offers delicious recipes packed with Mediterranean flavors. An ideal course if you are looking for new ideas for entertaining friends and family.

*Red onion and rosemary focaccia
Fig and goats cheese salad
Squid and chorizo linguini
Pannettone Pudding*

Mitchell & Son Wine Merchants have chosen excellent affordable wines to pair with our dishes and everyone will sample both food and wine.

Devilish Desserts

1.5 hours

This evening class is not for the faint hearted! Bring your sweet tooth and prepare to be in heaven. We will be baking three irresistible desserts that are guaranteed crowd pleasers.

*Double chocolate fudge brownies with oreos and hot chocolate sauce
Homemade praline ice cream
White chocolate and raspberry tartlets*

Mitchell & Son have picked some truly delicious dessert wine to complement our puddings and everyone will enjoy sampling the wine and desserts!

Vegetarian Class

2 hours

This class is a chance to learn a selection of easy tasty vegetarian dishes to make the perfect three course meal.

*Ravioli with butternut squash and ricotta and pinenut and sage butter
Caramelised onion, roast pepper and goats cheese tart with rocket
Moroccan orange cake with vanilla cream
Easy Petit Fours*

Here Come the Girls

2 hours

Make it a girls' night out to remember. Kick off the night with a champagne flirtini cocktail and then relax while enjoying our delicious cookery demonstration. The menu is packed with delicious flavours:

Mediterranean bruschetta
Pancetta wrapped monkfish with crushed tomato sauce and celeriac puree
White chocolate and raspberry cupcakes
Petit fours

As always, participants will sample all dishes on the evening.

Guy's Grub

2 hours

This class is designed exclusively for the boys. Delicious straight up grub – Cod in beer batter with tartar sauce, beef wellington with champ and toffee apple crumble. Mitchells have done the hard work in researching the perfect wines to team up with our dishes and all participants will sample all food and wine on the night.

Pasta Making

2 hours

Learn the art of making delicious homemade pasta. We will be using our delicious pasta to create roasted pumpkin and pinenut ravioli in sage butter, cannelloni oozing rich ragu sauce as well as Fresh crab and chilli spaghetti. Mitchells have two excellent Italian wines to complement our Mediterranean flavours. As always, participants will sample all food and wine on the evening.

Christmas All Wrapped Up

2 hours

Festive fare to wow! We have put together a magnificent festive menu taking advantage of all the wonderful seasonal produce available at this time of year. To start we will enjoy pancetta wrapped figs stuffed with dolcelatte, scallops with champagne sauce, followed by pan roasted loin of venison with chestnut stuffing and port jus and bread and butter pudding made with pannetone and homemade mincemeat.

Private demonstration classes take place in Munchies, Sir John Rogersons Quay, Dublin 6.15pm to 8.15pm Monday to Friday.

Minimum group size 12 people
12 to 14 pax €40 per person
15-22 people €36.50 per person.

50% deposit payable on booking with balance due 1 week prior to the class.

Wine - Private groups may like to enjoy more wine than the samples included in the class. Each additional glass of white/ red wine is charged at €5.50 per glass.