





## River Cottage HQ one-day accredited fish master class Wednesday 25 June BOOK TODAY for £50 off

## Develop your fish skills:

- Identify a range of locally sourced, sustainable fish
- Be able to check the quality of whole fish
- Prepare fish for dish requirements; fillet, darne, supreme, troncon, delice, paupiette
- Cook fish for dish requirements; poach, en papillote, steam, grill, pan fry, bake
- Finish fish dishes; sauces, butters, salsas
- Safe service and storage of fish dishes

www.rivercottage.net/chefs-school

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