

Cooking School

with the London Chef

Summer Desserts

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen! These quantities can be easily doubled, but if you increase food quantity make sure to use appropriate sized pots/pans for the best outcome.

Eton Mess

Meringues, you can make your own in advance or store bought
Fresh raspberries
1L Whipping cream (33-36%) - we will use 1L total
Vanilla pod or extract

1 large mixing bowl
Large whisk
Bowl for serving

Lemon Posset

2 Lemons
1L Whipping cream (33-36%) - we will use 1L total
White sugar

Small pot
Mixing spoon
Chilled glasses or ramekins for serving (Chilled down in fridge in advance)

Granita

4 cups frozen berries, any type or mixture
1 very large glass of white wine
Bunch
White sugar

Blender
Large deep baking tray that can fit in the freezer - make sure there is room in freezer