

“All Things Vanilla”

Truffled Sweetcorn Chowder w/ Littlepod Vanilla

Littlepod Vanilla Beetroot & Goat's Cheese w/ Deconstructed Basil pesto

*Honey & Littlepod Vanilla Glazed Salmon,
Steamed Coconut Rice, Asparagus Spears*

Salt Caramel Chocolate Fondant, Mixed Berries & Littlepod Sabayon

Littlepod Vanilla Chocolate Truffles & Littlepod Shortbread

Masterclass to include:-

Twenty Minute Soup

Preparing beetroot without the mess

How to make proper pesto

Filleting Salmon, pinboning & portioning

Steaming Rice

Peeling, turning & cooking Asparagus

How to make a real (salt) caramel

Chocolate Fondant recipe from Michelin * “Le Gavroche”, London

How to make “Refined Custard”

Truffles & Ganache

Scottish Semolina Shortbread

Opportunity to ask Questions throughout the class, or time for Q&A afterwards...