

# Creative Cookery Demonstrations by Award Winning 2 AA Rosette Chef Andrea



Let me introduce myself my name is Chef Andrea.

I gained my Professional qualifications having completed a 3 year full time Chef's course in Catering and Confectionary.

I have been fortunate enough to work as a Chef in some of the most glamorous locations in the world eg. Bermuda, Monaco, Switzerland & Mustique. My 35 year Chef career so far has been incredibly exciting, demanding and varied from In House Private Chef for a Mayfair Fashion House, owning and operating my own Award Winning Restaurant, Private Luxury Yacht Chef and Chef to various VIP Residences - to name but a few. I create beautiful and imaginative cuisine.

The Isle of Man has been our home since 2002.

Angelica Belle is my creation - a NEW and exciting venture featuring the following:

- \* Cookery Demonstrations
- \* Celebration Cakes ~ by Commission
- \* Edible gifts ~ Macarons, Brownies & Soft Amaretti Cookies
- \* Handmade All Natural Essential Oil & Soy Wax Candles



ANDREA ASHTON-WORSFOLD



[www.angelicabelle.co.uk](http://www.angelicabelle.co.uk)

TEL: 07775 788046 | E: [andrea@angelicabelle.co.uk](mailto:andrea@angelicabelle.co.uk)



## **Book a Creative Cookery Demonstration in Chef Andrea's Kitchen.**

*Exclusive Group bookings with a minimum of 4 and a maximum of 6 £95pp*

*Evening or weekend times available approx 4 hours*

*Choose from one of the below Options:*

### **Celebration Cakes**

- \* Everything you need to know in order to make and decorate a stunning Celebration Style Cake.
- \* Afternoon Tea is included consisting of (finger sandwiches & scones). Plus eating the celebration cake just created.

### **Macarons**

- \* How to make these Parisian delicacies and decorate to impress!
- \* Afternoon Tea is included consisting of (finger sandwiches & scones). Plus enjoy the magical macarons.

### **The Art of the Soufflé.**

- \* De- mystify creating a Twice Baked Savoury Cheese Soufflé plus a Single Baked Sweet Soufflé.
- \* A (Sharing platter) is included. Plus enjoy a Savoury and a Sweet Soufflé per person hot from the oven.

### **Beautiful Summer Inspired Salads**

- \* How to create 3 of the most beautiful and tasty salads.
- \* Incorporating Fish, Meat and Cheese options including the creation of marinades & dressings.
- \* Included is a (sweet treat) as well as enjoying the Salads created.

(Bracket) Items are prepared in advance of your visit and not demonstrated.

Hot & Cold non alcoholic drinks are included.

If conditions permit the 'eating part' can be in our Cottage garden.

**OR**

**Exclusively Yours 1:1 and 1:2 'Hands on' Cookery tuition, tailored to you ~ Price on application.**

### **IMPORTANT NOTICE**

Food Allergies and Intolerances - please ensure you speak to us about the ingredients used before making a booking.





*ab*  
ANGELICA BELLE  
ISLE OF MAN

