



create it. plate it. enjoy it.

## L Plate Beginner Cooking Classes

*Build confidence in the kitchen with hands-on, easy-to-follow lessons!*

### Essential Skills for Beginners

#### All About Eggs

- Perfect poached, scrambled, and fried eggs.
- Create simple omelets.
- Learn egg-based sauces (mayonnaise, hollandaise).

#### Cooking with Confidence

#### Mastering Chicken

- Simple stir-fry techniques.
- Crispy crumbed chicken.
- Marinated chicken skewers.
- Whole roast chicken with seasoning tips.

#### Beef Basics

- Cook the perfect grilled steak.
- Master Bolognese sauce & lasagna.
- Make delicious rissoles or meatballs.

#### Soups & Stocks

- Homemade chicken and beef stock.
- Turn stocks into flavourful sauces.
- Create hearty soups & Asian-style broths.

#### Plant-Based & Beyond

#### Vegetarian Essentials

- Free-form vegetable tart.
- Cooking with quinoa.
- Corn, zucchini, or chickpea fritters.
- Jacket potatoes with tasty toppings.




*create it. plate it. enjoy it.*

### Pasta & Gnocchi from Scratch

- Learn to make fresh fettuccine or spaghetti.
- Master fluffy potato or semolina gnocchi.
- Pair with a simple homemade tomato sauce.

### Salads with a Twist

- Asian-style noodle or rice salads.
- Classic Caesar or Waldorf salad.
- Contemporary options: quinoa, roasted vegetable salads.

 Book your lesson today!

Luisa Scrimshaw |  [inmyownkitchen@gmail.com](mailto:inmyownkitchen@gmail.com) |  [www.InMyOwnKitchen.com](http://www.InMyOwnKitchen.com)