



SUMMER COOKERY EXPERIENCE

Monday 16th of July



The Slieve Donard Resort & Spa is delighted to host an Italian inspired summer cooking experience with local Chef Paula McIntyre. A great way to spend a day, learning about Italian food and getting the opportunity for hands on cooking under Paula's expert tuition.

Everyone loves Italian cuisine, but do you know how to cook it? Italian food offers a huge variety of great fresh flavours, and Paula will demonstrate a selection of dishes using the best of seasonal Northern Irish produce combined with produce from the La Dolce Via organic farm in the Puglia, Bianco y Mora of London vinegars, and wines and cheese from the Emilia-Romagna region. You can really get to grips with new techniques and learn some skills for cooking every day.

What's on the agenda

The day will start in our new demonstration kitchen at 10am with Paula baking some Italian pastries to enjoy with your morning coffee and a chat about the day ahead. Then it's time to roll up your sleeves, put on an apron, learn new skills and enjoy assisting Paula as she demonstrates a range of Italian dishes for your 3 course lunch. You will then retire to the Oak Restaurant to enjoy the fruits of your labour.

Participants will have some free time in the afternoon to enjoy relaxing in our Spa or a walk along the seafront to work up an appetite, before returning to enjoy Prosecco and Canapés and an Italian themed dinner, with Paula for company, prepared by our Chefs. Then retire for the night to one of our luxurious bedrooms and enjoy a full Irish Breakfast before departure.

Everything for the class will be provided and includes bespoke recipe cards from the cooking experience to take home with you.





This cookery experience is suitable for cooks of all abilities and has been created to give you the know-how and confidence you need to cook fantastic Italian food at home.



Paula McIntyre is one of Northern Ireland's highest profile chefs. Hosting the cooking slot on BBC Radio Ulster's Saturday Magazine programme for over 15 years, Paula also writes a weekly recipes column in Farming Life newspaper and has recently been appointed as Northern Ireland Director for the Slow Food UK board.

Paula is a member of the Craft Guild of Chefs and the Irish Food Writers Guild and lectures in catering on the Professional Cookery programme in Northern Regional College as well as being a Judge for BBC Radio 4 Food and Farming Awards, a panellist on Radio 4's Kitchen Cabinet with Jay Rayner and her continued work with FoodNI.



From £195 per person sharing, to include the cookery experience, lunch, dinner and overnight accommodation with breakfast.

Single supplement £40

Price for 2 persons, with one person participating in Cookery Class and with other partner just enjoying Dinner, Bed and Breakfast is £300

For further information or Reservations please contact **028 4372 1066** or visit **hastingshotels.com**