

Pickling Masterclass at Cafe St Honore

✘ Scottish Chef of the Year 2011, Neil Forbes, is hosting a masterclass with Slow Food Edinburgh on Saturday 5 May 2012.

He'll be demonstrating some traditional methods of curing, pickling and preserving using the very best local and seasonal meat, fish and veg for a well-stocked larder. The masterclass will include: curing pork and beef to make delicious bacon, bresaola and salt beef; smoking fish; top tips on pickling veg; and how to make perfect chutneys and jams.

Arrive 11 am for coffee and shortbread

£25 including a 2-course lunch

Lunch menu:

(including a glass of wine, Innis & Gunn beer or Cuddybridge apple juice)

Home-made sourdough bread

Cafe St Honoré hot-smoked Isle of Harris salmon

Hugh Grierson organic home-made salt-cured beef, home-made pickles, pink fir apple potatoes and parsley

Artisan Roast coffee and home-made tablet

[Cafe St Honoré](#), North West Thistle Street Lane, Edinburgh

To book call 0131 2662211 or email eat@cafesthonore.com