



roam@TheBoot

'ALL FIRE COOKERY CLASS'

What to expect from a day at The Boot on our All Fire Class?

- **0930 hrs - Arrival.**
- **1000 hrs - Breakfast rolls, refreshments.**
- **1030 hrs - Introduction to the day (Meet the team).**
 - Break down into groups.
 - Health and safety brief.
- **1045 hrs – Break into groups (Groups depend on the size of the class).**
 - Rotate around 5 different stations (Timings may vary).
- **Station 1 - Fire lighting (1045 hrs).**
 - Learn the skills required to light all kinds of Fires to cook mind blowing feasts
- **Station 2 - Asado (1155 hrs).**
 - The true art of South American cooking over the amazing 'Somerset Grill'
- **Station 3 - Kamado (1330 hrs).**
 - An Introduction to the Big Green Egg
- **Station 4 - BBQ essentials, (1440 hrs).**
 - The classic BBQ Myths banished
- **Station 5 - Pizza (1550 hrs)**
 - Perfect Pizza every time on our amazing Woodside oven ;THE BEAST' and the incredible 'ALPHA FORNI'
- **10-minute rotation in between each station, refreshments, and small eats included throughout the day.**
- **1630 hrs – Grand Feast.**
 - Served as a banquette.
- **1715 hrs - Final words from the team and thanks.**
- **1730 hrs – Carriages.**



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Big Green Egg

What to expect from a day at The Boot on the Big Green Egg ?

- **0930 hrs - Arrival.**
- **1000 hrs - Breakfast rolls, refreshments from The BGE.**
- **1030 hrs - Introduction to the day (Meet the team).**
 - Break down into groups.
 - Health and Safety briefing.
- **1045 hrs – Break into groups (Groups depend on the size of the class)**
 - Rotate around 5 different stations (Timings may vary).
- **Station 1 - Loading and lighting (1045 hrs)**
 - Foundation is everything on The BGE. Learn how to light, regulate temperatures, maintenance and cleaning.
- **Station 2 - Low and Slow/ Roasting (1155 hrs)**
 - The true art of Low and slow on The Egg. Learn dishes such as Belly Pork, Jacobs Ladder and Lamb Shoulder (to name a few)
- **Station 3 - Direct/ Rotisserie (1330 hrs)**
 - cooking over the coals and even directly on them ('DIRTY'). Vegetables, Steaks, Fish we do it all.
- **Station 4 - Baking/ Smoking (1440 hrs)**
 - Desserts, Bread, Pizza, Naan's and Flat breads
- **Station 5 - Pan cooking (1550 hrs)**
 - Using the amazing! Solid Teknics' pans and BGE Eggsessories, create some mind blowing stews, curries, risottos and more.
- **10-minute rotation in between each station, refreshments, and small eats included throughout the day.**
- **1630 hrs – Grand Feast.**
 - Served as a banquette.
- **1715 hrs - Final words from the team and thanks.**
- **1730 hrs – Carriages.**