



# LIVE FIRE MASTERCLASS

## FRIDAY 20TH SEPTEMBER



Learn how to Roast, Grill, Smoke & BBQ over charcoal & wood using ancient Kadai firebowl, Big Barrel Drums & Weber BBQ with "Shropshire Lad " Adam Purnell at The Hundred House, Just £175 for all day learning and eating!

### Itinerary of the day...

9.30am Welcome! Tea, Coffee & BBQ Scotch Egg for breakfast.

Explore our Herb Garden and learn how effectively use herbs for BBQing.

“Light my Fire”! How to manage fire using different fuels and BBQ kit.

Then Prep & Cook...

BBQ Scotch Eggs

Ox cheek Birria Tacos

Smokey Seafood Chowder

Honey Glazed Jerk Chicken & Burnt Lime

Fast Flatbreads

Gypsy salad

Beef fat Spudz

Upside down Smoked Banana & Rum Sponge

Around 12 theres a Mini Feast, followed by the Full Feast around 3.30 ish.

Munching through the fruits of your labor, with a cold beer or soft drink