

*There's nothing like*  
**AVOCA**



# *Avoca Festive* Cookery Demos

This November, we are running a series of festive cookery demos hosted by our own very passionate & talented culinary team, along with some very special guests.

We are delighted to bring these cookery demo events back by popular demand at our Kilmacanogue & Dunboyne locations.

[avoca.com](http://avoca.com)



# KILMACANOGUE

## TUE *Festive Baking*

21

NOV

Join our Executive pastry chefs Ludo & Caroline who will take you through some of their favourite recipes and how to master baking some old & new favourite Avoca classics. They will inspire you and share some top baking tips so you can enjoy making delicious desserts this Christmas.

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## TUE *Valrhona Chocolate Masterclass*

28

NOV

Master chocolatiers Erik & Cyril will be hosting a fantastic chocolate workshop for the morning. From edible gift ideas to the perfect dinner party desserts. It's sure to be every chocolate lovers dream.

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## TUE *Christmas Entertaining*

05

DEC

Our very own Executive chef Charlie Kenny will be teaming up with Avoca chef Leonard Rasmussen to take you through some of their favourite Christmas recipes. As well as sharing all their best tips for taking the stress out of Christmas cooking and entertaining.



## DUNBOYNE

### WED *Festive Baking*

22  
NOV

Join our Executive pastry chefs Ludo & Caroline who will take you through some of their favourite recipes and how to master baking some new & old favourite Avoca classics. They will inspire you and share some top baking tips so you can enjoy making delicious desserts this Christmas.

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### WED *Valrhona Chocolate Masterclass*

29  
NOV

Master chocolatiers Erik & Cyril will be hosting a fantastic chocolate workshop for the morning. From edible gift ideas to the perfect dinner party desserts. It's sure to be every chocolate lovers dream.

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### WED *Kish Fish Masterclass*

6  
DEC

Hosting a festive masterclass in how to prepare and cook fish, taking us through how to create delicious starters, casual fish suppers and impressive dinner party fish dishes. Perfect for anyone who wants to gain confidence in cooking all things fish.



Tickets are €15\* per person, and include tea or coffee, an Avoca treat & a recipe booklet.

*\*Excluding booking fee*

Our cookery demos start at 9:45am sharp and will run for around an hour and a half.

FOR QUERIES CONTACT:

Kilmacanogue: 01 274 6900

Dunboyne: 01 903 1200

BOOK ONLINE AT

[avoca.com/en/journal/news](http://avoca.com/en/journal/news)