

18 – 20 MAY 2012





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THE ART OF CHARCUTERIE WITH RICHARD BOSMAN

A VERY SPECIAL OPPORTUNITY - NOT TO BE MISSED!

African Relish is very excited to offer you a special and unique opportunity to spend a weekend with master charcutier Richard Bosman for a master class in the ancient art of curing and preserving meat. Richard will be conducting a series of basic lessons in various charcuterie techniques. **Richard Bosman's Quality Cured Meats** is committed to producing excellent cured meats using traditional methods. We will be using local Prince Albert pork reared on milk whey and we will be making a selection of specialist charcuterie such as **bacon, pancetta, rillettes, salami, sausages, prosciutto and coppa**

Richard's philosophy is to do as little as possible to the meat and rather to rely on the quality of the raw material and let time do the rest.

Itinerary

FRIDAY

12:00 Arrive at African Relish and settle in to accommodation.

13:00 Enjoy a light lunch with Richard and the African Relish team.

14:30 Cooking session. Introduction. Discussion about the principles of charcuterie with some interesting background and demo sessions. Preparation of various meat cuts for preserving.

17:30 Wine tasting at SoetKaroo, the smallest wine estate in SA.

20:00 Welcome dinner at African Relish

SATURDAY

07:30 Early morning walk up the lower reaches of the famous Swartberg Pass,

08:30 Visit to Saturday market for some local flavour.

09:00 Breakfast at African Relish

10:00 Cooking session. Demonstration of knife skills and basic butchery. Curing and salting. Prep for rillettes and sausages. Creative sausage making session.

13:00 - Light lunch at African Relish

14:30 Cooking session 2. Salami, prosciutto and coppa. Salami prep and stuffing.

17:00 At leisure

18:00 Ghost walk and village ramble - Ailsa Tudhope, historian and story teller, takes you on a journey back in time with tales of ghosts and village rogues from the past.

20:00 Dinner at African Relish where we enjoy the fruits of the day's culinary endeavours.

SUNDAY

07:45 - Gather at African Relish for coffee and rusks. Botanical excursion with Dr Sue Milton. Renowned botanist and specialist in Karoo biome biology.

10:30 - Karoo brunch with our freshly made sausages and bacon.

12:00 - Depart on onward journey

Price: R3850 per person 2 nights/ 3 days. Inclusive of accommodation, all meals, cooking classes, and special African Relish apron.

We look forward to welcoming you to the magical Karoo and feel certain that you will leave us feeling refreshed and revitalised.

RICHARD BOSMAN'S
QUALITY CURED MEATS

