

humble pie

Cookery Kitchen

Bear Cottage, Market Place, Hawes, DL8 3RD

The Humble Pie Cookery Kitchen is now open!

Whatever the reason, ability or age, we're sure to have the right experience for you from our wide range of courses.

From classic Humble Pie-style farmhouse cookery and beautiful baking to speciality gluten free & vegetarian days, you will come away with a real sense of achievement and recipes you will use for years to come.

There's full days, half days, evenings & short sessions. Working in small groups of up to 6 people, it's a perfect experience to share with friends or come along on your own and make new ones!

Always see if we've last minute availability or a cancellation – we'll do our best to give you our best!



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A sample of two of our courses:

The Joy of Humble Pie

£100 per person. 10am to 4.30pm

Arriving at 10am, I will have coffee & fresh scones ready while we get to know each other and go through what we will be making during the day.

Throughout the morning we will work together to produce some of the Humble Pie favourites such as quiches, soup, pate, sausage plait, scotch eggs as well as some interesting, tasty salads and a couple of tray-bakes &/or cakes. We will then enjoy a sociable lunch with refreshments eating the foods you have produced.

In the afternoon, we will make a minimum of two main courses with accompanying side dishes and a couple of delicious puddings which will then be packaged up for you to take home as Dinner for Two for the evening (you can buy extra portions if needed).

We will finish at around 4pm with a cup of tea and cake and reflect on the day's achievements and add anything you may need to your recipe file which you will take home.

Wild about Wensleydale!

£60 per person 9.30am to 1.30pm

Arriving at 9.30am, I will have coffee & fresh scones ready while we get to know each other and go through what we will be making during the morning.

For the next few hours we will work together using some of the delicious ingredients produced in Wensleydale. As Hawes is the home of the famous Wensleydale Cheese, we will use the Mature, Blue & Traditional varieties to make a beautiful quiche, soufflé and a wonderful apple pie. We will use succulent local lamb to make a tasty casserole and prize-winning Askrigg Ale from the Wensleydale Brewery to make a moist fruit cake.

We will finish at around 1pm and sit down to a light lunch eating some of the food you have created, reflecting on the day's achievements and adding anything you may need to your recipe file which you will take home. You will be able to take a fruit cake and two portions of the lamb casserole home for supper.

The Wensleydale Creamery is only a short walk away and would be a perfect way to round off your day.