

**PATRICIA'S "COOKERY WORKSHOP"  
OPENS IN VERSAILLES  
IN SEPTEMBER 2009!**

PRESS RELEASE  
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**PATRICIA'S MARVELLOUS...**

There are some passions that change the course of your life. After spending 20 years in various Human Resources management posts, Patricia, who comes from Versailles, set herself a sizeable challenge when she decided to share her love of good food by creating a cookery workshop called **L'Atelier Cuisine de Patricia**.

A real professional whose passion goes back a long way, she has taken cookery and pastry-making courses at the Cordon Bleu school in Paris, obtaining her "Grand Diplôme" in the spring of 2009 after a year of intensive training. And starting in September 2009, she will be receiving people in a sophisticated and welcoming workshop/kitchen!

**... ADVENTURE**

Patricia, who is of Italian origin, has always loved cooking and entertaining. Her great delight is seeking out recipes in books by famous and not so famous chefs so that she can revisit them and adapt them to current tastes. The recipes she loves sharing include cream of carrot soup with cumin and pan-fried scallops; confit tomato tart with basil coulis; sweet and savory shoulder of lamb; bream fried with fennel; salmon kouloubiac; verrines of tiramisu with raspberries and hazelnut crumble, and raspberry macaroons with a mousseline sauce.

**A RESPECTFUL, FRIENDLY APPROACH ...**

Working with groups of no more than eight, Patricia uses a flexible approach to encourage her students to experiment with cooking, let themselves go, boldly "pitch in" and improve their skills while thoroughly enjoying themselves! In a courteous, refined atmosphere of sharing, each recipe is presented step by step, with plenty of attention to detail and all kinds of tips. Preparing a dish with well-balanced flavors - providing a feast for the eye and taste buds alike - thus becomes a real treat!

At **L'Atelier Cuisine de Patricia**, participants are welcomed as though to her own home, learn her recipes and tips, and leave with a comprehensive illustrated sheet enabling them to easily recreate what they have learned. Whatever the course, Patricia's cooking is inspired by and respects France's cookery heritage. Whether traditional or contemporary cooking is on the menu, her philosophy is rooted in respect for flavors and good-quality produce.

**... IN AN ELEGANT TAILOR-MADE SETTING**

**L'Atelier Cuisine de Patricia** is set up on the first floor of a fine 18th century building. This dedicated 50 m<sup>2</sup> space has been laid out in a user-friendly configuration perfect for the smooth running of a course. Noble materials like wood, stone and linen, top quality equipment and warm, vivid colors give a cozy feel to a place where you very simply feel at ease.

The workshop has an ideal location right in the centre of Versailles, in front of the marché Notre-Dame founded by Louis XIV, and its old covered markets with their evocative names: "Carré de la Farine", "à la Viande", "aux Herbes" and "à la Marée" (Flour, Meat, Herb and Seafood courts). Dating from the 16th century, these spaces are still lively and picturesque today. Patricia has picked out the best quality artisans and producers there: a market gardener, butcher, cheesemaker and fishmonger, who provide fresh products every day for each cookery course.

**...FOR A WIDE-RANGING PUBLIC**

At **L'Atelier Cuisine de Patricia**, budding cooks and informed amateurs are invited to explore their taste for and pleasure in cookery.

With a range of courses for all levels, beginners, experienced amateurs, children and teenagers alike can all find the formula that suits them best. Even good food-loving tourists passing through Versailles can have a lesson on traditional French cookery in English, after a guided tour of the market!

## L'ATELIER CUISINE DE PATRICIA FORMULAS

### **"ON-THE-SPOT COOKING AND THE PLEASURE OF SHARING" - 3HRS 30 - €80**

*Depending on the seasons and market produce available, a complete menu inspired by contemporary cooking, which you can easily recreate for family and friends. Tasting session around the table with all participants.*

### **"TRADITIONAL FRENCH COOKING AND GUIDED TOUR OF THE MARKET"**

**1-HR TOUR + 3-HR COURSE/TASTING SESSION - €100** Course given in English for foreign tourists. *Take the time to go around the marché Notre-Dame, and meet the master artisans and producers selected by Patricia. Then move into the kitchen, prepare a complete menu and taste the fruits of your labor!*

### **"PASTRIES & DESSERTS" - 2HRS - €50**

*Macarons, tarts, charlottes and verrines will no longer hold any mysteries for you. After the course, everyone leaves with the dessert they have made, and can say "It's all my own work!"*

### **"DAY COOKING FOR CHILDREN OR TEENAGERS" - 2HRS - 3HRS (FOR 6/12-YEAR OLDS OR 12/18 YEAR-OLDS) €35 TO €45**

*Healthy, simple recipes to introduce children and teenagers to tasty, well-balanced food. A way of giving good eating habits at a young age while having a lot of fun!*

#### **On request:**

- Corporate and private evenings
- Birthday teas
- Exploring combinations of food and wine

To find out more about the course programmes,  
apply and pay by bank card on a secure site  
go to [www.lateliercuisinedepatricia.com](http://www.lateliercuisinedepatricia.com)