

RECIPES

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TASTE OF THE LOTHIANS

FOOD & DRINK

Lessons on the menu!

The Old School House at Kingston in East Lothian has gone from pie charts to Humble Pie with the opening of a new cookery school. AVRIL CAMPBELL went along to find out more.

It's back to the classroom at the Old School House in the East Lothian village of Kingston - with cookery lessons on the menu.

Husband and wife team Neil and Lisa Johnson from Belhaven, Dunbar, have joined forces to open the Humble Pie Kitchen and Cook School where pupils used to learn the three Rs.

Lisa, who previously owned a restaurant in Northern Ireland and worked as a producer with the BBC, decided to pursue her love of food which she was keen to share with others, whether it was getting taste buds tingling by catering for all kinds of events or teaching the merits of cooking skills.

Neil, a chartered surveyor by profession, handles the business side of Humble Pie which officially opened at the Old School House last week. But it all started from an AGA cooker in the large kitchen at their Belhaven home. Lisa saw a niche in the catering market and she started by making home made food with local produce and freezing it for sale as a ready meal at local farm shops and delicatessens. She then moved on to organising the cuisine for friends'



COOKING UP A WINNER: Lisa Johnson and her husband Neil with chef Felicity Bulmer at Humble Pie Cook School, The Old School House, Kingston

special occasions, such as christening and weddings, which were so successful, the couple expanded their customer base for event catering and raised the profile of Humble Pie online. They attracted corporate interest for functions, supplying drinks and canapés, and travelled as far afield as St Andrews to cater for a wedding, with requests coming from customers in the Scottish islands. Lisa is assisted by a team of regular staff which are recruited for events, as well as chefs including experienced cook Felicity Bulmer, an Oxford graduate. A nutritionist, she will play an active part in the school's healthy eating and dietary courses. Neil explained: "We felt we had to

push on to the next level and looked for premises for Humble Pie."

The perfect venue came in the shape of the Old School House, which had seen life as furniture and golf club workshops, and latterly a bakery. The large size of the building has also enabled them to fulfil their idea of a cookery school for local people and create a dining space for small, private functions, for which Humble Pie would cater. Wine tasting and whisky evenings are also planned. The cookery school will offer mainly day classes for around eight adults, who will get the chance to enjoy the fruits of their culinary labours with a glass of wine. The first class will be for children on Tuesday. Cake and

bread making, "no mum, back to college," and fish cooking courses are also in the pipeline.

Humble Pie has also teamed up with nearby Fenton Tower to provide catering for guests at the restored castle, which offers luxury holiday accommodation for visitors.

Lisa, who learned a lot about cooking from her grandmother, explained: "In the last year and a half, Humble Pie has gone from being a very little cottage industry to something quite commercial, but still retaining all the credibility of locally sourced and produced food. That is very important to me."

Humble Pie can be contacted at: www.humblepiefood.co.uk

Win a meal for two!

Have you got a favourite recipe? Fill in the coupon below send it, along with your recipe, to Food Competition, 12 High Street, Dalkeith, EH22 1HR. Deadline for entries is noon on Friday, June 23, 2011. The winner will receive a meal for two at the award-winning Ithaa's restaurant, Dalkeith.

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Recipe: Father's Day lamb

One way to a man's heart is through his stomach. So, with Father's Day just around the corner (Sunday, June 19), if you're planning a treat for the man in your house, here is an exclusive recipe for our readers from multi award-winning Dalkeith restaurant Ithaa's. Director Martin Khan has chosen lamb, one of the most popular bases of the food served at the Eskbank Road eatery - which has been voted the top Bangladeshi and South Indian restaurant in Scotland and was a finalist in the Indian category of the 2011 Scottish Restaurant of the Year Awards.



3 cloves sliced garlic
½ tsp garam (hot) masala
1 tsp garden mint

Cook for about four minutes, stirring well.

Add thick slices of onion