

At Home
with
Sophie Grey



Cookery Experiences

“At Home with Sophie Grey” is a cookery experience like no other, hosted and led by chef and high end event caterer Sophie Grey. Sophie together with her business partner and Master Baker Karen Street will take small classes in the comfort of Sophie's beautiful home.

Sophie lives in Queen's Park on the borders of Kensal Rise in north west London. There is a vibrant mix of bars and restaurants nearby. The house is close to Notting Hill and Portobello Road Market.

You will build confidence with food, developing your culinary skills, make new friends, and have a brilliant, unforgettable time in a luxurious but fun environment.

Both Sophie and Karen have an infectious love of all things culinary. They have the skills to ensure you get the most out of your class. All our guests are made to feel special.



The Kitchen

Sophie's goal is to make you feel relaxed and comfortable in her home. Arrive early and stroll around the house with a tea or coffee, leaf through her amazing cookery book collection and walk around the cottage garden before the class begins.

We offer all the traditional courses you would expect from a cookery school as well as many more. If there is something you are particularly interested in talk to us about our bespoke classes.

Our cooking classes aim to build your confidence in cooking and baking. Sophie and Karen's many years of experience of running both the catering company 'Sophie Grey Events' and the daily artisan bakery business 'Crazy Baker' mean that they can teach you everything from the basics to the most advanced cooking. Packed with tips learned from their years in the business, everyone will come away with an increased understanding and love of cooking, as well as the delicious food you create.





How to Cook

If you have never cooked, or you want to build your confidence and perfect a dish you have never quite mastered, these classes will take you through from the basics to the more skilful areas of cooking.

How to Cook Eggs

How to Cook Pasta and its Sauces

How to Cook Chicken

How to Cook Steak and Sauce

How to Cook Fish and Seafood

How to Cook 5 Dishes for University



Let's Cook!

If you are a little more experienced and have always wanted to put together say an Indian Buffet, or a smart French dinner party, then these classes would be perfect for you.

Let's Cook Mexican Buffet

Let's Cook Indian Buffet

Let's Cook Thai

Let's Cook French Dinner Party

Let's Cook Italian Dinner Party

Let's Cook Spanish Dinner Party

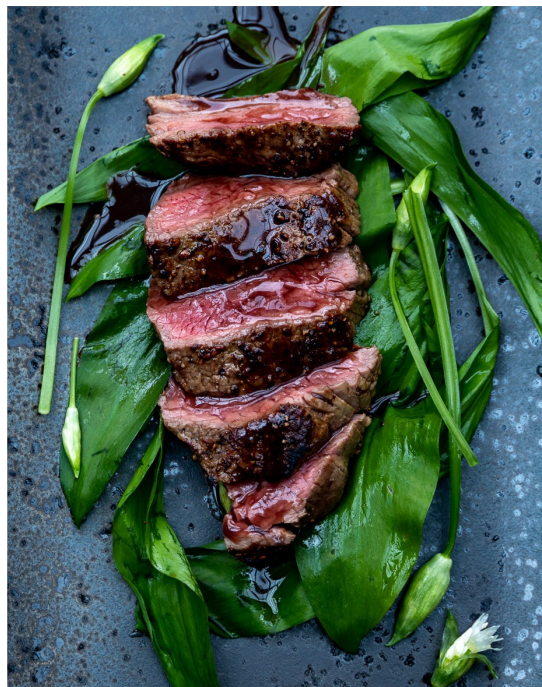
Let's Cook A BBQ

Let's Cook for Friends and Family

Let's Cook Christmas Dinner

Sophie says its all in the prep!

She will show you how to give yourself time to cook, be organised, write a shopping list, have all your ingredients, make a prep list and then enjoy yourself prepping and cooking amazing food that everyone will love, and more importantly you'll enjoy making.



Let's Bake!

Our baking classes range from simple every day breads, Italian ciabattas and doughnuts to more complex items such as sourdoughs and pastry.

Let's Bake Bread & Pizza

Let's Bake Sourdough

Let's Bake Cakes and Cupcakes

Let's Bake Pastry, Quiches and Pies

Let's Make Doughnuts

You will shape everything by hand and learn all the tips and tricks from our Master Baker Karen.



Afternoon Tea

Learn how to perfectly bake the staple items that make up an Afternoon Tea, including Scones, Victoria sponge cake, Cupcakes, Eclairs, Macaroons and more!





Bespoke Experiences

We can create bespoke classes for you and your friends and family, or bring the work team for a corporate day out. Hen or Stag party, Baby shower, Birthday party, Christmas work party, whatever the occasion, we can tailor the experience to suit you.

Learn to cook or bake for the day and then enjoy the array of fabulous local pubs and restaurants in the area.



Master Classes & Seasonal Events

Master cocktail making with our professional mixologists, dinner party cooking with Sophie, or bread baking under Karen's watchful eye.

Sophie and our team's expert tutelage will take you through everything you need to know and all the 'hacks' that make life simpler!

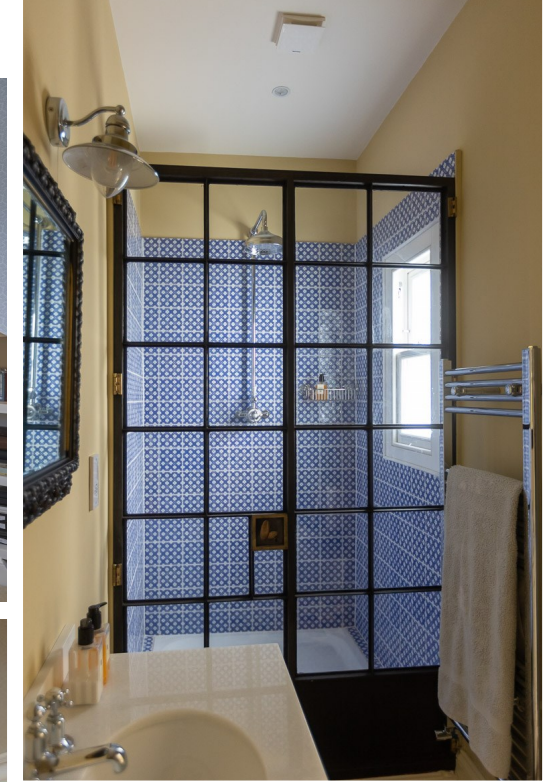
Hosting seasonal experiences involving guest chefs, florists and expert crafters, who will show you everything from how to make Christmas Wreaths and dress tables to room decoration for kids parties etc. all involving demonstrations and "hands on" learning.



Stay

We have two beautiful bedrooms for out-of-town guests to stay overnight, to enjoy a cookery experience as well as enjoying the sights of London. Decorated in a boutique hotel style, but with the feel of a 'friend of the family' stay.

In the morning, enjoy a full continental breakfast and Full English made to order.



Getting Here

Easily accessible via the London Overground to Kensal Rise (130 meters away) or the Bakerloo Line to Queen's Park or Kensal Green stations (both approx. 15 mins walk away). There are multiple bus links to Kensal Rise that stop right on the Chamberlayne Road, a 1-minute walk from the house. There are plenty of metered parking bays in the roads around the park.

We use locally and sustainably sourced ingredients in all our courses.

