

June 2007

The Truly Fabulous Aga Dinner Party

The second Fabulous Aga Dinner Party to be held at the Aga shop in Knightsbridge exceeded all expectations.

Home Economist and Aga demonstrator James McIntosh cooked up a feast of fantastic seasonal fare using the store's two four-oven gas Agas during the two hour event.

Guests were shown how to prepare two canapés, two starters, two main courses and two desserts as well as five side dishes including a seeded Flower Pot loaf baked in a terracotta plant pot.

Other highlights included James' demonstration on how to prepare a spatchcock chicken, which was marinated with lime juice, cumin and chilli, and a Summer Fruit Pavlova decorated with a chocolate ribbon – sure to impress even the most discerning dinner guests.

"Tonight's dishes are good, family food dressed up for a dinner party and are designed to use the Aga to its full potential so that the host isn't cooking through," James explained.



Home economist, James McIntosh prepares a feast on the Aga

The intimate yet lively event offered Aga owners the opportunity to see – and sample – dishes which could be mixed and matched to create a delicious dinner with minimum fuss, thus maximising enjoyment for the hosts as well as the guests and also allowed those attending the chance to see Agas in action.



Guests at the dem were able to sample the Aga cooked food

Guest Liz Ryan from County Kerry, Ireland, who has a four-oven oil Aga said: "I haven't been to one of these demos for a while and it's fantastic to be reminded of all that I can do on my Aga. It's easy to get lazy, always doing the same things but I'll definitely use my baking oven more now. I've never put two things into the roasting oven at the same time before, so putting potatoes in as well as the meat, was a great tip."

"Tonight's been invaluable," Liz continued, "And I was very impressed by James' skill and knowledge of the cookers – I can't wait to get home and start cooking!"

James and the shop staff were happy to answer questions about the food, Agas, equipment and utensils used during the demonstration and gave advice and tips to the existing and soon-to-be Aga owners.

Following the meal, which also included delicate parmesan and pistachio crisps, a cheese soufflé (cooked with the oven door open), sensational seared scallops on pea puree with mint oil, vanilla crème brûlees and incredibly moreish spiced roasted butternut squash with tomatoes, guests were able to take home the recipes for each of the 13 dishes made during the Dinner Party – all of which were taken from cookbooks available at Aga shops.



Pistachio crisps

For dates of future Aga demonstrations, see www.whisk.biz/aga.htm