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JILL CRAWSHAW

A NEW holiday brochure, *On The Menu*, offers 17 cookery courses worldwide, taught by cooks who range from top chefs to village women who will dish up their local versions of Lancashire hotpot and Cornish pasties. The courses last from three to eight days, but are not simply about slaving over a hot stove — there will be time off for haggling in local markets, sightseeing and relaxing by the pool. The venues include France, Italy and Thailand, plus a five-day course in the Mexican colonial city of Oaxaca. The course costs £830 (non-cooking companions, £325).

Names such as *mutabel*, *foul m'dammas* and *um all* (aubergine dip, broad beans in oil, and milk and pastry pudding) will soon trip off your tongue if you join the Middle Eastern cooking school at Petra in Jordan. The seven-night holiday, which also includes a visit to Mount Nebo and a Dead Sea spa, costs £749 (non-cooking companions, £629). Prices include B&B hotels, some other meals, tuition and excursions, but not flights, which can be arranged.

On The Menu (0870 8998844, www.holidayonthemenu.com).



Cultural cookbook: learn local cooking tips in exotic locations