

Ice Cream Making Classes

by **Laura Dawson**
Darlish Ice Cream





ABOUT

Laura

Laura founded Darlish Ice cream in 2015 and has been making and eating ice cream everyday since. That's 3,103 days and counting!

Her passion lies in crafting ice creams infused with clean botanical flavours, a signature across all four of her ice cream parlours and a small selection of retail tubs. She says "ice cream is the perfect blank canvas for getting creative with food. I love that you can have any idea of flavour and churn it into something edible - it's magical and often nostalgic."

Her ice cream creations have garnered numerous Great Taste Awards and earned features in esteemed publications such as Conde Nast, The Guardian, The Times, Waitrose Magazine, and Timeout Magazine. She also supplies her delectable concoctions to some of London's finest dining establishments.

Laura was fortunate enough to run similar classes for the top secret Google Zeitgeist event with 250 of the world top executives.

Ice Cream Masterclass

Running time: 9:30-4pm (1hr lunch break)

Max participants: 18

Course presenter: LAURA DAWSON

Our full day ice cream course introduces you to the full range of ice cream base styles from a Philadelphia style eggless ice cream to intense gelato or French custard ice cream (without scrambling those egg yolks). You'll learn a little bit of science so you can balance and boost your flavours and create the perfect textures of ice cream at home. You'll have the opportunity to make one of these styles of dairy ice cream.

There will be a huge range of spices and ingredients on the day, which you'll prepare from scratch to create your ice creams. Seeing as you're preparing your ice cream from scratch, we may as well make the cones too.

By the end of the day, you'll have some freshly rolled cones and at least 2 tubs of your very own ice cream, which you can take home and enjoy at the end of the day.

Lunch is included and you will be served in the Hatfield House Stables Yard, at the Coach House Kitchen.

On The Day

What to expect

9:30 - 9:45 Welcome and Intro

9:45 - 10:15 Ice cream science

10:15 - 10:45 Ice cream formulation

10:45 - 12:30 Make dairy Ice cream

12:30 - 1:30 Lunch

1.30 - 1:45 Sorbet formulations

1:45 - 3.00 Sorbet formulations

3:00 - 4:00 Cone making

Price

Regular price is £160.00 +VAT

Special launch offer 2 spaces
£300 + VAT

Price includes:

- Morning pastries + tea/coffee
- All ingredients for your ice creams/sorbets
- Soft drinks throughout day
- Lunch + soft drink at Coach House Kitchen
- 2 Tubs of ice cream + chill bag
- Freshly baked Waffle cones



Location

Woodland Kitchen Studio



The classes will be held at the wonderful Woodland Kitchen Studio, based in the beautiful grounds of Hatfield House, Hatfield Park.

How To Access The Location

Access to Hatfield Park



Driving

We are situated in the heart of Hatfield Park. We recommend using the postcode AL9 5HX which will bring you to the Hatfield Park Visitor Car Park. These Gates are typically open from 8-6pm.

Walking from Hatfield station

Turn right out of the station and follow the footpath to the roundabout. Cross over to the Seat Garage and then over towards St. George's Gate. Unfortunately there are no formal crossings on this route so please be careful!

Security

A lot of filming takes place in the park so security may be at this gate, but there is no need to report in here. If you are asked to stop please advise security you are visiting Darlish Ice Cream at Home Farm.

If the Gates are Closed

If for any reason you arrive and the wooden gates are shut, please use the arrows on the intercom (circled in yellow) to scroll and find Darlish Ice Cream, then press the call bell, and we will buzz you through.

How To Access The Location

Reaching the Studio



Once inside the wooden gate the road forks. PLEASE KEEP RIGHT to follow the route for 'Deliveries'.

How To Access The Location

Reaching the Studio



Keep on the road previously marked as 'Deliveries', following it around the right of the car park, past the houses on the left and up a country lane until you reach Orchard Gate (pictured). Please use the arrows on the keypad to scroll through the address book to 'Darlish Ice Cream' on the screen. Then press the bell button to dial.

How To Access The Location

Home Farm
Darlish Ice Cream

30m After you pass through the gate you will see a sign for 'Home Farm' and a slope to your right.

You have arrived! You are welcome to park here without restrictions.

Home Farm is Darlish Ice Cream's office, warehouse and test kitchen base.



Terms and Conditions

Booking and Payment:

- Booking for the ice cream making class is confirmed upon receipt of full payment.
- Payments can be made through the Darlish website.
- The class fee is non-refundable unless the organizer cancels the class for any reason.

Minimum Attendance:

- A minimum number of participants may be required for the class to proceed as scheduled.
- If the minimum attendance requirement is not met, the organizer reserves the right to reschedule or cancel the class. Participants will be notified in advance.

Participant Requirements:

- Children under 18 must be supervised by an adult
- All participants must follow the instructions provided by the instructor during the class for their safety and the safety of others.
- Participants with any known allergies or dietary restrictions are responsible for informing the organizer in advance.

Liability:

- Participation in the ice cream making class is at the participant's own risk.
- The organizer shall not be held liable for any injuries, accidents, or damages that may occur during the class, except in cases of negligence or misconduct by the organizer.
- Participants are responsible for any damage caused to equipment or property during the class due to their negligence.

Cancellation and Rescheduling:

- Participants may request to cancel or reschedule their booking subject to the organizer's cancellation policy.
- The organizer reserves the right to cancel or reschedule the class due to unforeseen circumstances, such as inclement weather or instructor unavailability.
- In the event of cancellation by the organizer, participants will be offered the option to reschedule or receive a full refund of the class fee.

Intellectual Property:

- All materials, recipes, and techniques provided during the ice cream making class are the intellectual property of the organizer and may not be reproduced or distributed without permission.

Photography and Recording:

- Participants may be permitted to take photographs or videos during the class for personal use only.
- Any commercial or promotional use of photographs or recordings taken during the class requires prior consent from the organizer.

Miscellaneous:

- These terms and conditions may be subject to change without prior notice. Participants are advised to review the terms and conditions before booking.
 - By booking the ice cream making class, participants agree to abide by these terms and conditions.
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