

HELENA ARCHER

"I am an avid traveller (out of necessity to see my children in the UK) and usually combine a trip to some interesting destination while overseas. At the same time, I am a self-taught home cook so I like to include cooking lessons or eating out at some amazing restaurants e.g. Le Gavroche in London, Mr&Mrs Bund in Shanghai, Le Vieux Logis in the Perigord, France and at the end of last year, La Colombe in Cape Town and Wolfgat in Paternoster.



Afternoon Tea at the Ritz, London, Luton Hoo, near St Albans as well as Prestonfield House in Edinburgh. Here we call it High Tea. I also recommend staying at Bartholomeus Klip, a working farm and beautiful Lodge, with wonderful food near Wellington/Hermon in the Cape. This all sounds very "ladidah" but often my children treat me as it costs and arm and a leg just to get overseas!

Some of my cooking course are: Pasta at Jamie Oliver in London, Bread Baking with Emmanuel Hadjiandreou in London; Tagine cooking in Marrakech; Turkish breakfasts in Istanbul from a chef who wanted to marry me!; Baguette class in Paris; Macarons and Pastries at Ruth Hinks at Peebles in Scotland. (Ruth's dad was Dr Claassen - dentist, in East London years ago).

I love passing on knowledge I have learned about the various styles of cooking and baking from around the world, so feel free to ask questions. If I don't know, Google has the answer!!"