SPANISH CLASS- EAT COOK LEARN LOVE FOOD

TAPAS -

Olives / Anchovies / Cornichons / Cured Meats -

Cheeses -

Pickled vegetables -

Mushrooms -

Potatoes -

Greens -

Roasted peppers -

Mussels 1/2 shell -

PAELLA -

10 pax -

1 Kg Rice Χ 100ml Χ Oil Garlic 30q Χ

1 Tbls Smoked Paprika Χ

2 **Bayleaf** Χ

3 Sprigs of Thyme Χ

Onion 1 Χ 1/2 Capsicum Χ Chicken thigh 500g Χ 500g Chorizo

Χ

Litres of stock 3 Χ

pinch Saffron Χ pinch Sea salt Χ 10 King prawns Χ 10 Calamari Χ

Flatleaf parsley 1/2 Χ

100g Peas Χ

Lemon wedges 10 Χ

Method -

SALAD -

Pear

Palm hearts

Artichokes

Walnuts Green leaves Dressing -

CHURROS -

1 cup x Water80g x Butter1 tbls x Sugar

x touch of salt

1 cup x Flour 2 x Eggs

Oil to fry in

Dusting -

1/2 cup x Sugar 1 tsp x Cinnamon

Dipping sauce -

100g x Dark Chocolate125g x Thickened Cream

Chilli flakes (optional)

Piping bag

Method

In a saucepan bring to boil butter water and sugar take off heat add flour Return to heat and cook out.

Cool

Beat the eggs one at a time to combine and glossy

Deep-fry in canola oil

Mix the cinnamon and sugar together and coat cooked churros

ENJOY and book into another class - SPANISH - MOROCCAN - FRENCH - ITALIAN - JAPANESE - FUNDAMENTALS - MEXICAN - BESPOKE - DINNER PARTY - GROUPS

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eat cook learn