



AUTHENTIC TAPAS

Interactive Cooking Class



Authentic TAPAS!

You will cook 4 dishes from an array of recipes including Smokey Chorizo & Mussels, Saffron Garlic Chicken flambéed with Sherry & Spicy Pimientos. The final menu will be seasonal - you won't be disappointed!

This is not a demonstration class. It's important that YOU get the chance to do all the cooking - not the chef!

At the start of the class you'll practice knife chopping skills, before being set loose in the kitchen.

With Nadia close by to guide and inspire you, you'll learn how to create an amazing Spanish feast to tantalise your guests! You'll learn the correct way to use some of Spain's wonderful products, such as saffron, seafood, garlic, spicy chorizo and heady smoked paprika! You'll be motivated and feeling kitchen-confident in no time!

Learn some classic tapas, such as chorizo with white wine, garlic, chilli and parsley. This is easy to overcook, but easy to get right...once you know how! You'll also learn how to prepare other classic dishes such as Empanadas (small meat pasties), baby calamari, flambéed prawns and saffron clams (dependant on season and availability). Again, it's all about technique that makes these dishes shine.