

COOKING CLASSES

With DZ Restaurants

DATE NIGHT COOKING CLASS

WITH CHEF IAN SINDA



Preparation Notes:

- Please gather all ingredients prior to class of you will be cooking along
- Feel free to pre measure ingredients, but not necessary
- Please refrigerate all perishable items

Fideo

Fideo pasta, bilboa chorizo, chicken, red and green bell pepper, cauliflower and saffron cream.

Fideo- In Spain, Fideo means noodle. Fideo is a type of pasta commonly used in soups. Fideo can be short (about 2–3 cm) or long (varies, Asian noodles are also called "fideo").

This dish is prepared (previously) by lightly toasting the fideo until they are golden brown. We begin this dish by getting a pan very hot and sautéing the garlic. Once lightly browned, add the clams, chorizo, fideo, red bell pepper and white wine. Once clams begin to open, the saffron cream is added and allowed to cook until the fideo has completely absorbed the liquid. Once the pasta is cooked, the pan is transferred into an ovenproof dish that is placed in the broiler and allowed to lightly crisp up and brown on the top. Serve in dish with underliner. Garnished with aioli and parsley.

Shopping List

Below are items you will need to have available to prepare these recipes

- Fresh parsley
- 1 quart of heavy cream
- 1 bag of frozen peas
- 2 lemons
- Imported paprika or Hungarian paprika
- Salt and pepper
- Cooking wine (white)

Equipment Needed

- Chef knife
- Large mixing bowl
- Large sauté pan
- Oven safe sauté pan or small baking dish
- Oven safe sheet pan
- Cutting board

Instructions

- Preheat oven to 350 degrees
- Start by Julienne cutting the bell peppers
- Mince two cloves of garlic
- Slice chorizo into thin rings
- Break apart cauliflower into florets
- Mix peppers and cauliflower in mixing bowl with salt and olive oil
- Cut chicken into small cubes
- Spread fideo past out on to a oven safe sheet pan and place in oven for 5 minutes and bake until golden brown
- Turn stove top burner on medium heat
- In a large sauté pan add 2oz of olive oil
- Add garlic and cook till fragrant
- Add chicken to sauté pan and cook chicken till lightly browned on both sides
- Then add chorizo and cook for 1/2 minute
- Add bell peppers and cauliflower and fully incorporate with chicken and chorizo
- Next add the toasted fideo pasta
- Next add one tsp of paprika and mix well
- Add pinch of saffron
- Add 2oz of vegetable stock and 2oz of white wine
- Add 4oz of cream and stir well
- Let cook until most of the liquids fully incorporated, tossing occasionally
- Next, after most of the liquid is incorporated transfer fideo into an oven safe dish and place in oven at 350 degrees for 10-15 minutes
- Remove from oven, top with peas and garlic aioli and serve

Bacon Wrapped Dates

(Datiles Rellenos) Medjool dates stuffed with marcona almonds and valdeon cheese. Wrapped in bacon and served with a cider mustard glaze.

The dates are halved and the pit is removed. They are then carefully stuffed with a marcona almond and valdeon cheese. The two halves are then gently pressed together and wrapped in thinly sliced hickory smoked bacon. They are finished in the oven until the bacon lightly browned and crispy, and the valdeon begins to ooze out. The warm dates are accompanied with a sauce made from apple cider vinegar and brown sugar. The sweetness with the acidity of the vinegar complements the dates and cuts through the fattiness of the bacon and the blue for a well –rounded bite.

Medjool Date- Medjool dates are deep amber-brown and have a slightly crinkly skin that shimmers from natural sugar crystals. Bite into one, and your teeth sink into satisfyingly sticky flesh that tastes of rich caramel, hints of wild honey and a touch of cinnamon. Melt-in-your- mouth Medjools are so luscious they taste as if they have been warmed in an oven.

Shopping List

- Fresh parsley

Equipment Needed

- Cutting board
- Chef knife and paring knife
- Oven safe baking pan

Instructions

- Preheat oven to 425 degrees
- With a peering knife or very small knife remove the pit from each date
- Fill each date with date filling
- Lay out 3 strips of bacon and place a date on each end of bacon strip
- Roll each side till they meet in the middle
- With a knife separate each rolled date from one another
- Place on oven safe baking tray with ends of bacon laying flat so they do not unroll while baking.
- Bake for 8-10 minutes (date filling should be oozing out and bacon should sizzling)
- Place the dates on a plate and garnish with date glaze and fresh parsley

Chocolate Mousse

Simply put, it's delicious. Chocolate mousse is known for its fluffy" or "airy" consistency that's the result of the cream. Heavy cream is whipped to increase its volume and powdered sugar and Dutch cocoa powder is added to give it a full delicious flavor perfect for any date night dessert.

Shopping List

- 1 quart of heavy cream
- Fresh berries such as strawberries or raspberries

Equipment Needed

- Kitchen aid mixer or other type kitchen mixer with wire whisk attachment
- Rubber spatula
- Small glass cups or bowls

Instructions

- Pour 1 cup of heavy cream into a kitchen aid mixer or other mixer
- Turn on to speed 2 and let whip for about 2 minutes
- Slowly add the powdered sugar and cocoa powder mixture to the bowl
- Turn speed up to 4 and let whip for another minute
- Make sure the mixture is fully incorporated to prevent clumping
- Once the right consistency is reached turn off mixer and transfer mousse into small cups or bowls and refrigerate until ready to serve top with fresh berries such as raspberries or strawberries