



Hola everyone 🙌 Claudia here! Thanks so much for booking my experience, I hope you are going to have a great time and learn a thing or two about our wonderful cuisine over here in Spain! If you want you can cook along with me on the day, so I have put together a shopping list of ingredients that you need and the preparation that should be done before the class if you wish to cook along. If you don't want to cook and prefer to sit back, relax and watch on the day, that is fine too! I'm looking forward to seeing you soon in our class.

- Claudia Ordinas, Devour Tours, San Sebastian

Shopping List

- Gilda
 - Anchovies
 - Green olives
 - Small green pickled whole green spicy peppers (in Spain we use *guindillas* but something like whole banana peppers or pepperoncini would be a suitable substitute)
 - Toothpicks
- Stuffed Peppers
 - 2 eggs
 - 200 gr (7 oz) of mixed ground beef and/or pork
 - 1 liter of fresh milk
 - Good quality butter
 - All purpose flour
 - Beer
 - 1 egg
 - Salt
 - Baking powder
 - 1 can of *piquillo* peppers, or any other small red pepper (sweet, not spicy).
 - Olive oil, for deep frying.
 - Chicken stock cubes (or make your own stock cubes using 1 chicken carcass, 3 chicken wings, and 1 small onion).
- Cheesecake
 - 8 eggs
 - Sugar

- 1.2 kg (2.6 pounds) of good quality cream cheese
- 623 gr (1.4 pounds) of cream
- White flour

Preparation Required Before The Class:

- Stuffed Peppers - make chicken stock cubes (if not using store-bought cubes)..
 - Put 1 chicken carcass, 3 chicken wings and 1 small onion chopped in half in a large pot, cover with cold water and bring to a boil. Once it starts boiling, reduce the heat to medium low, and allow it to gently boil for about 3 hours. Drain the broth and keep reducing it for another 3 hours. Keep in individual ice cubes and freeze.
- Bechamel - if you would like to cook along, make the bechamel before the class so that it has time to cool down. Here are the steps:
 - Boil the eggs for about 10 minutes and allow to cool down completely.
 - Meanwhile, heat the milk at a low heat in a saucepan.
 - Melt the butter at a low high heat and toast 90 gr (3.2 oz) purpose flour until light golden.
 - Slowly keep adding the warm milk and whisking until all of the milk is incorporated and once the bechamel is thick in texture. Add salt to taste.
 - Add the chicken stock cube and egg to the bechamel and stir thoroughly for about 5 minutes until everything is nicely incorporated.
 - Transfer the bechamel to a large container and pass a good chunk of butter over the top of it creating a protective layer on top. Store in the fridge overnight (can be made night ahead) or 45 minutes in the freezer.