



Hola everyone 🙌 Enrique 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.

- *Enrique Rossi, Devour Tours, Barcelona*

Shopping List

- Gazpacho (ingredients for 4 people)
 - 1kg or 2.2 pounds of ripe tomatoes
 - 1 sweet onion
 - 1 cucumber
 - 1 green bell pepper
 - 1 clove of garlic (optional, if you like garlic)
 - Bread crumbs (optional - for texture)
 - Extra virgin olive oil
 - White wine vinegar or Sherry vinegar
 - Salt
- Tortilla (ingredients for 4 people)
 - 4 eggs
 - 2 medium sized potatoes
 - Extra virgin olive oil (at least 250mL / 1 cup)
 - Salt
- Pan con tomate
 - Any kind of flatbread, ciabatta, or round bread loaf cut in slices.
 - Mature tomatoes (1 a tomato per person is a good guideline)
 - Extra virgin olive oil (to drizzle on top)
 - Salt
- Sangria (ingredients for 4 people)
 - 1 liter of young (unaged) red wine
 - 1 liter of homemade lemonade, or Fanta Lemon (or similar)
 - ½ cup of brandy (or Cognac, Armagnac, or even dark rum)
 - One stick of cinnamon

- 4-5 whole fruits. Citrus is a must (orange, lemon) and other good options include apples, pears, peaches, nectarines, plums)
- Ice cubes

Preparation Required Before The Class:

- Gazpacho
 - Peel the onion, garlic and cucumber.
 - Cut all the vegetables into big chunks (they will go in the blender, so they don't need to be very small).
- Tortilla
 - Cut the potato into 1-1.5 inch cubes.
 - Heat the oil in the frying pan, and when the oil is hot, fry the potatoes. You fry them until they are cooked on the inside and slightly crispy around the edges, but not completely crispy. This can take about 15-20 minutes.
- Sangria
 - Cut all the fruit up into pieces.