

# HOMEMADE CHEFS

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## Olé! Spain Delights - Cooking Class

### Menu:

- ❖ Tostada Catalana w/Serrano Ham (Tapas)
- ❖ Classic Tortilla Española
- ❖ Spanish Style Torrijas w/Jerez
- ❖ Paella Valenciana
- ❖ Sangria de España

Recipe courtesy of Chef Jorge Montes



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### Tostada Catalana w/Serrano Ham (Tapas)

#### **Ingredients:**

6 garlic cloves  
1 baguette (French bread)  
2 large ripe tomatoes, grated  
Extra virgin olive oil  
10 slices of Serrano ham  
Salt  
Pepper

#### **Preparation:**

- Slice the bread into long bias cuts and toast with a drizzle of oil on top. 400 degrees for 4 minutes until bread is crisp.
- Rub the toasts with the garlic
- Season the grated tomatoes with salt and top each toasts with a spoon full
- Top the toast with a thin slice of Serrano ham
- Drizzle with olive oil

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## Classic Tortilla Española

### *Ingredients:*

3 Idaho potatoes, peeled and diced into medium cubes  
1 large white onion, diced small  
4 oz olive oil  
8 eggs, beaten  
Salt  
Pepper

### *Preparation:*

- In a large non stick pan, sweat the potatoes and the onion with 2 oz . of olive oil until tender on low heat for about ten minutes.
- Remove potato mixture into a bowl and mix with the eggs.
- Warm the pan again and add 2oz of olive oil.add the egg-potato mixture.
- Cook on low heat cover for 10 minutes until the tortilla forms crusts around the edges and you can shake the pan so it doesn't stick.
- Place a plate on top of the tortilla and gently but swiftly flip the tortilla onto the plate and slide back into the pan.
- Cook for 5 more minutes on low until its set on the outside but soft in the inside.
- Slide onto plate and you may serve warm or at room temperature

## Spanish Style Torrijas w/Jerez and Maple Sauce

### **Torrijas w/Jerez**

### *Ingredients:*

Thick sliced white bread  
4 eggs  
1 cup of milk  
½ cup sugar  
¼ cup Jerez (you may substitute brandy)  
1 tsp, cinnamon  
Pinch of salt  
4 oz frying oil

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## ***Preparation:***

- Mix eggs, sugar, cinnamon, milk, Jerez and salt.
- Cut the slices of bread into 2 pieces. Lightly toast in a 400 degree oven for 3 minutes.
- Soak the bread in the egg mixture for 1 minute.
- Heat up the oil in a large sauté pan, and fry the bread until golden and crisp on each side for about 30 seconds.
- Drain and garnish with powder sugar

## **Jerez Maple Sauce**

### ***Ingredients:***

2 cup of Jerez  
1 cup of maple syrup  
1 cup of brown sugar  
Pinch of salt  
Juice and peel from an orange

### ***Preparation:***

- In a saucepot, cook the sugar and the Jerez until reduced by half.
- Add the maple syrup, salt, orange juice and peel. Cook for 5 minutes

## **Paella Valenciana**

### ***Ingredients:***

1 oz olive oil  
4 chicken legs cut into drumsticks and thighs  
½ #chorizo, sliced thin  
1 white onion, diced small  
4 cloves of garlic, chopped small  
2 cups of bomba rice, short grain rice  
4 cups of chicken broth  
1 cup of diced tomatoes  
10 threads of saffron  
1 tbsp. paprika  
1 # pound of shrimp

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1 doz. Mussels

1 doz. Clams

1 cup of frozen peas

½ cup of roasted red peppers, cut into thin strips

Paellera pan (equipment)

Salt

Pepper

## ***Preparation:***

- Heat up oil on medium heat and sear the chicken legs until brown on all sides, remove from pan cook in 350 degrees oven for 15 minutes.
- Sauté the seafood for 2 minutes and remove from the pan
- Sweat the onions, chorizo and garlic on low for 5 minutes until tender.
- Add saffron, paprika and tomatoes. Cook for 2 minutes
- Add rice, broth, and season with salt and pepper. Bring to a boil mix well and add chicken legs back in the pan and cook on low for 15 minutes
- Cover with aluminum foil and bake in a 350 degrees oven for 15minutes.
- Add seafood, peas, and peppers and continue to bake for 5 minutes.

## **Sangria de España**

### ***Ingredients:***

1 bottle of red wine (cabernet or merlot)

1 cup of triple sec

1 cup of Jerez or brandy

1 quart of ginger ale

2 cups orange juice

1 orange sliced thin

3 cups of fruit cocktail

Juice of one lemon

### ***Preparation:***

- Mix all ingredients in a large pitcher or punch bowl.
- Let chill for 4 hours or over night