

SPANISH TAPAS TEMPTATIONS



Delicious small dishes for sharing with friends including fish, meat and vegetables. Let these recipes brighten up your dinner party, and baffle your guests with your amazing cooking skills!

All of our courses are delivered by our resident master chef Kevin Hughes. The classes take place in our stunning country kitchen with breathtaking views of Swinton Estate Grounds and Yorkshire Dales.

We always encourage a hands on approach within the classes and all ingredients and equipment will be provided.

Full Day Recipes (may include):

- Chorizo in red wine
- Beef albondigas
- Calamares with aolioli
- Patatas Bravas
- Sauteed Garlic mushrooms
- Whitebait with aioli
- Stuffed Peppers
- Flatbread with vegetables and clams
- Crème Catalan

Half Day Recipes (may include):

- Chorizo in red wine
- Beef albondigas
- Calamares with aioli
- Patatas Bravas
- Crème Catalan

Techniques Covered on Course:

- Vegetable preparation and knife skills
- Preparation, shaping and cooking of meat and poultry
- Preparation of shellfish and crustaceans
- Skills and techniques required to create a crème Catalan
- Artisan bread making