



Spanish Fiesta (sample lesson plan)

6:30pm – welcome & Introductions

About the chef

About tonight's recipes and objectives

Safety reminders

Have each student share name and brief culinary history (or, what brings you here tonight).

6:45 - start actual recipe construction

Cheesecake 25 minutes

Demo zesting a cinnamon stick. Involve student. (need 1/2 tsp).

Cinnamon trivia

Demo zesting a lemon. Involve student (zest from 1 lemon).

Break - 5 minutes

Paella 15 minutes

Demo crushing saffron in mortar & pestle. Involve student.

Paella trivia (rabbit & eel story).

Break - 5 minutes

Make Gazpacho 40 minutes

Demo seeding and dicing tomato. Let students complete other two.

Demo dicing an onion half and let student finish.

King Gazpacho trivia.

Demo seeding and dicing green bell pepper. Put half in food processor and half in the large bowl.

Demo slicing celery. Let student finish. Put half in food processor and half in the large bowl.

Sample finished dishes - 5 minutes

Q&A - 10 minutes

8:30 - release students. Wash dishes.