

CLASSIC ANDALUSIA GAZPACHO

Mise En Place

- 3 large Tomatoes, seeded and diced
- 1 large Cucumber, peeled, seeded and diced
- 1 large Onion, diced
- 1 Green Bell Pepper, seeded and diced
- 2 stalks Celery, thinly sliced
- 3 cloves Garlic
- 6 slices of White Bread, cubed
- 1 large Roasted Red Bell Pepper, seeded
- ½ cup Fresh Cilantro, chopped
- ⅓ cup Extra-Virgin Olive Oil
- ½ cup Red Wine Vinegar
- 4 cups Tomato Juice
- ¼ teaspoon Tabasco Sauce
- 1 Egg, hard-boiled, grated



1. In a food processor, add ½ of diced tomatoes, ½ of cucumbers, ½ of onions, ½ of green pepper, ½ of celery, all of garlic, bread cubes, 1 cup of the tomato juice, red bell pepper. Puree until smooth.
2. In a large bowl, combine puree with rest of the vegetables, cilantro, olive oil, vinegar, remaining tomato juice, Tabasco sauce. Cover and refrigerate soup until well chilled.
3. Serve soup with a garnish of grated, hard-boiled egg. Soup will save for up to 2 days refrigerated.

Variations: Substitute other vegetables from the garden. Substitute V-8 juice for tomato juice. Garnish with croutons or sliced green onions.

Serves: 8-10

This is an example of a recipe card set, to accompany your Spanish Fiesta Delight event. You will create all three of these recipes during the period allotted. The card stock is #80 - #100, semi gloss and rigid enough that droplets of water won't immediately soak in. Color is good - B&W is boring and says cheap. Print shops like Kinkos can do short run orders without trouble. A photo is good, but optional.

Checklist

CLASSIC ANDALUSIA GAZPACHO

PANTRY

- ☐ Extra-Virgin Olive Oil, 1/3 cup
- ☐ Red Wine Vinegar, 1/2 cup
- ☐ Tabasco Sauce, 1/4 teaspoon

FRESH GROCERIES

- ☐ Tomatoes, 3 large
- ☐ Cucumber, 1 large
- ☐ Onion, 1 large
- ☐ Green Bell Pepper, 1
- ☐ Celery, 2 stalks
- ☐ Garlic, 3 cloves
- ☐ White Bread, 6 slices
- ☐ Roasted Red Bell Pepper, 1 jar
- ☐ Fresh Cilantro, 1/2 cup
- ☐ Tomato Juice, 4 cups
- ☐ Egg, 1

TOOLS AND EQUIPMENT

- ☐ Chef knife
- ☐ Cutting board
- ☐ Food Processor
- ☐ Large Bowl
- ☐ Small saucepan (to boil egg)
- ☐ Vegetable peeler
- ☐ Spatula
- ☐ Grater
- ☐ Liquid measuring cup
- ☐ Dry measuring cups and spoons
- ☐ Mise En Place bowls

Notes

This is the area where you will want to advertise your service. This needs to be on each card, and if one-sided only, place on the front side.



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MEDITERRANEAN PAELLA

Mise En Place

- ¼ cup Extra-Virgin Olive Oil
- 1 pound Chicken Thighs, boneless, skinless, cut in 2-inch pieces
- 1 pound Smoked Sausage, cut in ½-inch rounds
- 1 large Onion, sliced thin in half rounds
- 5 cloves Garlic, minced
- 3 cups Arborio Rice
- ¼ teaspoon Saffron Threads, crushed
- 1 teaspoon dried Thyme
- 1 teaspoon Sweet Paprika
- 1 teaspoon Sea Salt
- 1 cup White Wine
- 5 cups Chicken Stock
- 18 medium Shrimp, peeled and deveined
- 2 cups Peas, fresh or frozen
- ⅓ cup Fresh Parsley, chopped



1. In a Paella pan, heat olive oil on high heat. Sauté chicken and sausage until browned.
2. Add onion, garlic and rice. Sauté for 2 minutes. Add thyme, paprika, salt and saffron. Stir and sauté 1 more minute.
3. Add white wine and chicken stock. Cook over high heat until mixture starts to boil. Reduce heat and simmer until rice is tender and liquid is absorbed, about 15 minutes.
4. Stir in shrimp and peas. Cook until shrimp turns pink. Remove from heat.
5. Garnish with parsley and serve from pan.

Variations: Add clams, mussels or other seafood with shrimp. Substitute a firm fish like shark for chicken. Substitute asparagus or fresh green beans for peas.

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CHECKLIST

MEDITERRANEAN PAELLA

PANTRY

- ☐ Extra Virgin Olive Oil
- ☐ Dried Thyme, 1 teaspoon
- ☐ Sweet Paprika, 1 teaspoon
- ☐ Sea Salt, 1 teaspoon
- ☐ Saffron Threads, 1/4 teaspoon

FRESH GROCERIES

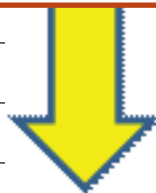
- ☐ Chicken Thighs, boneless, skinless, 1 pound
- ☐ Smoked Sausage, 1 pound
- ☐ Onion, 1 large
- ☐ Garlic, 5 cloves
- ☐ Arborio Rice, 3 cups
- ☐ White Wine, 1 cup
- ☐ Chicken Stock, 5 cups
- ☐ Shrimp, 18 medium, peeled and deveined
- ☐ Peas, 2 cups, fresh or frozen
- ☐ Fresh Parsley, 1/3 cup

TOOLS AND EQUIPMENT

- ☐ Chef knife
- ☐ Cutting board
- ☐ Paella pan
- ☐ Garlic press
- ☐ Mortar and Pestle
- ☐ Silicone spatula
- ☐ Liquid measuring cup
- ☐ Dry measuring cups and spoons
- ☐ Mise En Place bowls

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SPANISH CHEESECAKE

Mise En Place

- 16 ounces Cream Cheese, softened
- 1½ cups Baker's Sugar
- 1 tablespoon Unsalted Butter, softened
- 2 large Eggs
- ½ teaspoon Cinnamon, fresh ground
- ½ teaspoon Kosher Salt
- 1 teaspoon Vanilla Bean Paste
- ¼ cup Flour
- Zest from 1 Lemon
- ¼ cup Powdered Sugar



1. Preheat oven to 400 degrees.
2. In a large mixing bowl, cream together cream cheese, sugar and butter on medium speed with electric mixer.
3. Blend in one egg at a time.
4. Add cinnamon, salt, vanilla paste, flour and zest. Mix until well blended.
5. Spray a 9-inch pie plate with non-stick cooking spray. Pour mixture into pan and spread evenly.
6. Bake 10 minutes. Reduce heat to 350 and bake 25-30 minutes until center is set.
7. Cool on cooling rack until room temperature. Sprinkle with powdered sugar and serve. Refrigerate leftovers.

Variation: Can use a 9-inch homemade or pre-made graham cracker crust. (Not traditional but it tastes great and may make serving easier.)

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CHECKLIST

SPANISH CHEESECAKE

PANTRY

- ☐ Baker's Sugar, 1½ cups
- ☐ Cinnamon Stick
- ☐ Kosher Salt, ½ teaspoon
- ☐ Vanilla Bean Paste, 1 teaspoon
- ☐ Flour, ¼ cup
- ☐ Powdered Sugar, ¼ cup
- ☐ Non-Stick Cooking Spray

FRESH GROCERIES

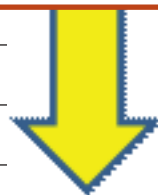
- ☐ Cream Cheese, 16 ounces
- ☐ Unsalted Butter, 1 tablespoon
- ☐ Eggs, 2
- ☐ Lemon, 1

TOOLS AND EQUIPMENT

- ☐ Electric stand or hand mixer
- ☐ Large mixing bowl
- ☐ 9-inch Pie plate
- ☐ Cooling rack
- ☐ Spatula
- ☐ Microplane
- ☐ Dry measuring cups and spoons
- ☐ Small knife
- ☐ Sugar shaker or shifter
- ☐ Mise En Place bowls

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