



COOKING CLASSES
AT SUR LA TABLE

**DATE NIGHT:
EXQUISITE SPANISH DINNER**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Proteins

- 4 bone-in, skin-on chicken thighs (about 1 1/2 pounds)

Produce

- 2 yellow onions
- 6 garlic cloves
- 2 red bell peppers
- 1 green bell pepper
- 1 bunch flat-leaf parsley
- 1 bunch thyme
- 1 bunch chives
- 1 pound Yukon Gold potatoes
- 1 shallot
- 3 oranges
- 1 large head Bibb lettuce
- 3 cups arugula
- 1 medium fennel bulb

Dairy

- 2 tablespoons unsalted butter

Pantry Items

- Vegetable oil
- Extra-virgin olive oil
- Kosher salt
- Black peppercorns in a mill or grinder
- All-purpose flour
- Granulated sugar
- Sherry vinegar
- Honey

Dry/Canned Goods

- 28 oz can crushed tomatoes
- Tomato paste
- Piment d'Espelette
- 1/3 cup Marcona almonds
- 1/3 cup Arbequina or Spanish olives, pitted

Other

- 1/2 cup dry white wine or dry sherry
- 1 loaf bread (optional for serving)

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Paring knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Small prep bowls
- Digital thermometer
- Tongs
- Wooden spoons
- Silicone pastry brush
- Whisk
- Mandoline (optional)

Cookware

- Large Dutch oven or large saucepan with a lid
- Medium-large cast-iron skillet or a rimmed baking sheet

Tabletop

- Large dinner plate
- Salad bowl

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

All Recipes

1. Wash and dry all the produce.
2. Preheat the oven to 400°F. Place a rimmed baking sheet or cast-iron skillet into the oven.
3. 30 minutes before class, remove the chicken from the refrigerator and allow it to come to room temperature.

CHICKEN PIPÉRADE

Yield: 4 servings

This braised dish originates in the Basque region of Spain and combines peppers, onions and tomatoes to create a fragrant, soul-warming stew. Save some for the next day, the flavors will intensify as they sit overnight. Serve with crusty bread, rice, or roasted potatoes.

1/4 cup all-purpose flour
Kosher salt and freshly ground black pepper
4 bone-in, skin-on chicken thighs, trimmed (about 1 1/2 pounds)
2 tablespoons vegetable or canola oil
2 medium yellow onions, thinly sliced
4 garlic cloves, minced
2 red bell peppers, seeded and sliced into 1/2 inch strips
1 green bell pepper, seeded and sliced into 1/2 inch strips
1 tablespoon tomato paste
2 teaspoon Piment d'Espelette or hot paprika
1/2 cup dry sherry or dry white wine
28 oz can crushed tomatoes
1 tablespoon granulated sugar
2 tablespoons fresh flat-leaf parsley leaves, minced

- 1. To sear the chicken:** Pat the chicken dry with paper towels. Sprinkle the flour onto a plate and season generously with salt and pepper. Dredge the chicken thighs in the flour, coating evenly on both sides. To a Dutch oven or large saucepan with a lid set over medium-high heat, add the oil. When the oil is shimmering, carefully add the chicken skin side down and sear until golden brown, about 4 minutes. Using tongs, flip the chicken and sear on the other side. Transfer the chicken to a plate.
- 2. To prepare the pipérade:** Return the skillet to the stove over medium heat. Add the onions, garlic and peppers; cook until tender, about 5 minutes. Add the tomato paste and Espelette and cook until fragrant, about 1 minute. Add the wine and deglaze the pan, scraping up the browned bits. Add the crushed tomatoes and sugar, bring to a boil. Add the seared chicken back into the pan, reduce to medium-low heat and cover. Stir and flip the chicken regularly so the ingredients do not burn. Continue to cook until the chicken is tender, about 25 minutes. Taste and adjust the seasoning with salt and pepper.
- 3. To serve:** Spoon a generous serving of the sauce onto a plate. Top with one chicken thigh. Garnish with parsley and serve immediately.

ROASTED POTATOES WITH PIMENT D'ESPELETTE

Yield: 4 servings

Be generous with the seasoning to bring out the buttery flavor of the potatoes. For an added layer of luxury, use duck fat instead of olive oil to coat the potatoes before roasting them in the oven.

1 pound Yukon Gold potatoes, peeled and cut into 2-inch pieces
2 tablespoons unsalted butter, melted
2 tablespoons olive oil, plus more for coating the pan
Kosher salt and freshly ground black pepper
1 teaspoon Piment d'Espelette or hot paprika, plus more for serving
2 garlic cloves, finely chopped
2 teaspoons fresh thyme leaves
2 tablespoons fresh chives, minced

Preheat the oven to 400°F.

1. Place a rack in the center of your oven and place a rimmed baking sheet or cast-iron skillet onto the rack. Allow the oven and pan to preheat for at least 30 minutes.
2. **To prepare the potatoes:** To a medium mixing bowl add the potatoes. Drizzle with the melted butter and 2 tablespoons of oil, tossing well to coat. Season the potatoes generously with salt, pepper and Piment d'Espelette; toss again.
3. Carefully remove the preheated pan from the oven and coat heavily with olive oil, using a silicone pastry brush. Quickly arrange the potatoes on the pan, in a single layer cut side down and return to the oven. Roast until the potatoes are browned, about 18 to 20 minutes. Remove the pan from the oven, sprinkle the potatoes with garlic and thyme; toss well and return to the oven. Roast until the potatoes are crisp, golden brown and tender, about 5 minutes more. Taste and adjust the seasoning with salt and pepper.
4. **To serve:** Transfer the potatoes to a serving bowl, garnish with chives and Piment d'Espelette.

ORANGE, FENNEL AND BLACK OLIVE SALAD

Yield: 4 servings

Try a variety of citrus when making this salad, including blood oranges and grapefruit.

Sherry vinaigrette:

2 tablespoons shallot, minced

2 tablespoons sherry vinegar

1 teaspoon honey

1/4 cup extra-virgin olive oil

Kosher salt and freshly ground black pepper

Salad:

3 large oranges

1 large head Bibb lettuce, torn into bite-size pieces

3 cups arugula, stemmed

1 medium fennel bulb, cored and thinly sliced on a mandoline

1/3 cup Marcona almonds, toasted and roughly chopped

1/3 cup Arbequina or other Spanish olives, pitted

1. **To prepare the vinaigrette:** To a small bowl, add the shallots, vinegar, and honey; whisk together. Gradually whisk in the olive oil. Taste and adjust the seasoning with salt and pepper.
2. Using a small sharp knife, cut all the peel and white pith from the oranges, and cut between the membranes to release the segments into a large salad bowl. This technique is known as supreming. Squeeze the juice from the membranes into the salad bowl and discard membranes.
3. **To serve:** To the bowl with the orange segments and juice, add the greens, fennel, almonds, and olives; toss with enough vinaigrette to thoroughly coat. Taste and adjust the seasoning with salt and pepper. Serve immediately.