

Mediterranean Cooking with Jordi & Sinéad

All dishes can be made without meat/ seafood .

Day 1:

Mussels a la Marinara

Day 2:

Homemade Pizza

Day 3:

Moroccan Cous Cous and Hummus

Day 4:

Greek Moussaka

Day 5:

Paella (can be made with your preference of seafood, meat or vegetables)

Day 6:

Pasta Night

Day 7:

Cod with Ratatouille (also known as Ragu/ Samfaina)

Day 8:

Mushroom Risotto

Day 9:

Tarte Tatin

Day 10:

Chocolate Mousse

Creme Caramel

Please bring along a Tea Towel, sharp paring knife, a cloth and 2 large lunch boxes to bring food home in after.

Tidy up at the end of class is essential. It would be greatly appreciated if all students would help out.

Thank you in anticipation of your co-operation in leaving the room in good order for the next class group. It is much appreciated.