

Cooking School

with the London Chef

West Coast Salmon Burger, Potato Wedges, Crisp Slaw & Fresh Tartare

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for the best outcome. Please note that this set up list is for a live cooking class and set up may differ slightly any pre-recorded videos that we have available in our Video Library.

Burger

2 salmon filets, skinned
¼ cup breadcrumbs
1 egg
½ bunch parsley
1 lemon
1-2 garlic cloves, peeled
2 burger bun of choice

Tartare Sauce

4-6 eggs
Dijon mustard
Capers
Pickles
1 white onion
½ bunch parsley

Potato Wedges

1-2 large russet potatoes

**GF friendly, sub gluten free bun and breadcrumbs*

**DF*

Slaw

1 large carrot
¼ head purple cabbage
¼ head green cabbage
Black pepper
White sugar
Apple cider vinegar
Mustard seed
1 red onion

Cooking Equipment

Cutting Board
Knife
Baking sheet
2 mixing bowls
Hand blender with container for blending
** 1L plastic container is ideal*
Large non-stick frying pan
Oven preheated to 400F
Tongs
Canola oil
Olive oil
Salt