

# Cooking School

*with the London Chef*

## **Spaghetti Alle Vongole, Tomato Salad with Basil & Dijon Emulsion, Warm Baguette with Lemon Herb Butter**

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.

### **Spaghetti Alle Vongole**

1 box good quality Italian spaghetti  
1 lb washed and rinsed clams  
4-5 cloves, garlic  
Dried crushed chili  
½ bunch parsley  
Glass white wine

### **Tomato Salad with Emulsion**

Ripe tomatoes  
Bunch basil  
Dijon mustard  
White wine vinegar

### **Herb Butter**

½ block butter  
Lemon  
3-4 cloves garlic  
Dried crushed chili  
½ bunch parsley

1 baguette

### **Cooking Equipment**

Large frying pan  
Large pot for pasta  
Strainer  
Ladle  
Tongs  
Hand blender  
A container for blending - plastic 1L yogurt container is perfect  
Zester, microplane or grater  
Canola oil  
Olive oil  
Salt  
Black pepper

*\*GF - sub GF pasta, GF bread*

*\*DF - sub DF butter*