

Cooking School

with the London Chef

Crispy Fried Chicken Sandwich, Chipotle Mayonnaise, Quick Pickled Red Cabbage, Roast Corn with Black Pepper & Lime 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 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

1 Chicken breast per person,
skinless and boneless
Panko breadcrumbs
1 egg
AP flour
Buns of choice
Canola oil

Cabbage

1/4 red cabbage
Apple cider vinegar
Mustard seed
Honey
Canola oil

Corn

Corn on the cob
½ block room temperature butter
Lime
Salt & black pepper

Mayo

1-2 cloves garlic
4 eggs
Canola oil
Small tin canned chipotle, chipotle
paste or powder

Cooking Equipment

Pre-heat oven to 400
Knife
Cutting board
3 Bowls for breading
Deep frying pan
Slotted spoon
Plate with paper towel
Handblender and container for mixing (1 L
yogurt container is ideal) **there is no sub,
you need a handblder
Small and medium mixing bowl
Saran wrap
Oven-proof frying pan (most are)
Canola oil - have all or most of a bottle
Salt & black pepper

**DF*

**GF friendly, use GF panko and bun*