

Cooking School

with the London Chef

Butternut Squash & Chestnut Risotto, Grilled Portobello Mushroom, Chili & Garlic Oil

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! These quantities can be easily doubled, but if you increase food quantity 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 from any videos that we have in our Library.

Butternut Squash

1 Butternut squash roasted in advance of the class. Cut squash in half, remove seeds and score. Sprinkle with salt and olive oil and bake cut side up in a 35 degree oven for 45 minutes.

Risotto

1 Cup arborio rice
1 L good quality vegetable stock
Butter
Chunk of grana padano or parmigiano reggiano
*can omit cheese and butter if vegan
1 Glass white wine
Onion
A few sprigs of fresh thyme

Bag or jar of ready peeled chestnuts - these are available in most grocery stores OR roasted, cooled and peeled chestnuts if you want to do them yourself

Mushrooms

2 Portobello mushrooms
Olive oil
Salt

Oil

Light olive oil
Garlic
Dried chili

Cooking Equipment

Knife
Cutting board
Medium pot
Small pot
Chargrill pan or frying pan
Tongs
Grater
Wooden spoon

**Gluten Free, Vegetarian, Vegan Friendly*