

# Cooking School

## *with the London Chef*

### **Smash Burgers with Pickled Red Onions & Caesar Salad**

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.

#### **Burger**

1 Lb good quality ground beef  
Tomato  
Lettuce  
Bun of choice  
Cheese of choice  
Condiments of choice to dress your bun

#### **Salad**

Romaine lettuce  
Chunk of hard Italian cheese such as grana padano, parmigiano reggiano  
Anchovies or anchovy paste, optional  
Capers  
Eggs  
Lemon  
Dijon  
A few cloves garlic, peeled  
Worcestershire sauce  
Canola oil

#### **Onions**

1-2 red onions  
Red wine vinegar  
Mustard seeds  
Brown sugar

#### **Cooking Equipment**

Knife  
Cutting board  
Frying pan  
Mixing bowl x 2  
Handblender & container for mixing  
Tongs  
Small pot that fits in frying pan (for smashing burgers)  
Saran wrap  
Salt & pepper  
Canola & olive oil

*\*Gluten Friendly, sub GF bread*