

Cooking School

with the London Chef

Leek & Sausage Pasta Kale Salad with Garlic Bread Crumbs & Toasted Pine Nuts

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 for the best outcome.

Pasta

1 pound Italian pork sausage
4 leeks
1 cup white wine
Butter (have at least ¼ block total)
Package farfalle pasta
½ bunch parsley
Large chunk hard Italian cheese
(parmesan, grana padano etc)

Salad

1 bunch lacinato kale
Large chunk baguette, ideally stale
Butter (have at least ¼ block total)
Large chunk hard Italian cheese
(parmesan, grana padano etc)
Lemon
Handful or small packet pine nuts
A few cloves of garlic, peeled
Olive oil
Salt & black pepper

Cooking Equipment

Knife and cutting board
Strainer
Pot for pasta
Mixing bowl
Grater
Tongs
Wooden spoon
Non-stick frying pan
Large deep frying pan
Olive oil
Salt & black pepper

**GF Friendly, sub gf pasta and bread*