

Cooking School

with the London Chef

Thai Salmon Burgers with Fresh Lime & Cilantro Mayo and Cucumber 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 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.

Salmon

Side of small salmon or 2 fillets of salmon, skinned
Small knob ginger
Red or green curry paste to taste
Lime
Nam pla
1-2 cloves garlic, peeled
Panko bread crumbs
Canola oil

Mayo

Canola oil
Small knob ginger
2 eggs
A few green onions
A few stalks cilantro
Lime
Salt

Salad

A few mini or persian cucumbers - can use normal cucumber as well
Red onion
Red wine vinegar
White sugar
Salt & black pepper

Cooking Equipment

Knife
Cutting board
Mixing bowl x 2
Bread knife - if you don't have use normal knife
Frying pan
Handblender with container for blending
Latex gloves if you have them for mixing but can use your hands as well

**GF flexible sub gf panko and breadcrumbs,
Dairy free*