

Cooking School

with the London Chef

Pesto Grilled Cheese & Roasted Tomato Soup

For a true chef mis-en-place experience we suggest having the ingredients out, washed and opened, and the equipment ready to go before you begin.

Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen!

Pesto

1 large bunch of basil
Pine nuts, about 1/3 - 1/2 cup
1 large lemon
Garli, about 2 cloves
Sea salt and freshly cracked pepper
Extra-virgin olive oil
Parmesan cheese

Grilled Cheese

Sea salt and fresh cracked pepper
Prosciutto, about 3 oz
4 slices sourdough bread
Fontina cheese, or similar
Mozzarella cheese, or similar
Fresh baby arugula about 1 cup
Butter

**Vegetarian friendly - omit meat*

**GF friendly - use GF bread*

Soup

Roma tomatoes, about 3 lbs
Garlic, about 6 cloves
Extra virgin olive oil
Sea salt and freshly ground pepper
1 sweet onion
Fresh basil, 1 large bunch
Fresh or dried oregano
Broth, about 1/2-1cup
Creme fraiche, enough for a dollop on each bowl

Cooking Equipment

Food processor
Blender or immersion blender
1 medium-large frying pan (I use cast iron)
Large pot with fitted lid
Baking sheet + parchment paper