

Cooking School

with the London Chef

Chicken Saltimbocca, Cherry Tomato Spaghetti & Shaved Zucchini 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.

Chicken

Boneless skinless chicken breast
A few sprigs sage
Sliced prosciutto
Lemon
Butter
Salt
Pepper

Pasta

Spaghetti
Cherry tomatoes
Whipping cream
Chunk hard Italian cheese - parmigiano
or grana padano
Chili Flakes

Salad

Green zucchini
Yellow zucchini
Chunk hard Italian cheese -
parmigiano or grana padano
Lemon
Olive oil
Salt

Equipment

Knife
Cutting board
Frying pan x 2
Strainer
Pot
Wooden spoon
Grater
Mixing bowl
Tongs