



THE
COOKING
CLUBHOUSE

PAELLA PASSIONS
WORKSHOP



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CLUBHOUSE

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GAZPACHO

Service: 10 pax

Cooking time: 1h and 30 minutes

Service time: 5 minutes

INGREDIENTS

- 300 g of fresh peeled cucumber
- 400 g of red bell pepper, de-seeded
- 6 kg of ripe, high-quality tomatoes
- 5 garlic cloves, peeled
- 1 liter of Extra Virgin Olive Oil (EVOO)
- 300 ml of high-quality Jerez vinagre
- 1 liter of mineral water
- 130gr of salt

INSTRUCTIONS

1. Marinate the vegetables: Wash and chop the cucumber, red bell pepper, and tomatoes into large chunks. Place them in a large bowl along with the peeled garlic cloves. Add the balsamic vinegar and salt mixing well to ensure all the ingredients are coated. Cover the bowl and let it marinate in the refrigerator for at least 4 hours, or preferably overnight. This allows the flavors to meld and intensify.
2. Blend the vegetables with water: After the marinating time, place the vegetables into the bowl of a food processor or high-speed blender. Add the mineral water (about 1 liter, adjust depending on the desired consistency). Blend everything on high speed until you achieve a completely smooth mixture.



INSTRUCTIONS

3. Emulsify the oil: While continuing to blend, slowly pour in the Extra Virgin Olive Oil in a thin stream to emulsify the gazpacho, giving it a smooth and creamy texture.
4. Strain the gazpacho: Strain the gazpacho through a fine sieve to remove any pulp or solid bits.
5. Final adjustments and chilling: Taste and adjust the salt and sugar as needed. If necessary, add more water to adjust the consistency.



CALAMARI SANDWICH

Service: 2 pax

Cooking time: 5 minutes

Service time: 20 minutes

INGREDIENTS

- 1 small fresh or frozen squid (150-200 gr approx)
- 50 g Chickpea flour
- 50 g wheat flour
- Salt
- Vegetable frying oil Brioche bread or bread of preference
- 100 g Mayonnaise
- 15 g Coriander just leafs
- 1 garlic peeled
- 10 g radish sprouts or other sprout of preference

INSTRUCTIONS

1. Blitz half of the mayonnaise with the garlic and the other half with the coriander and save aside.
2. We start by cleaning the squid and separating the fins and tentacles.
3. Pad it dry.
4. The body is cut into rings with a sharp knife.
5. Mix the wheat and chickpea flours and pass the squid to flour them. Eliminate excesses.
6. Heat the frying oil. It is important that it is at a very high temperature, between 180 and 190 degrees C. (So that the batter is crispy, not at all oily and does not detach from the squid rings).



INSTRUCTIONS

7. Once the squids are browned (around 1 minute), drain them on absorbent paper and then place them on the bread, so that they are well filled. Normally from a medium sized squid, you can get enough to make two squid sandwiches.
8. To your own taste, add garlic mayo on one side and some of the coriander mayo on the other side of the bread.
9. Finish with the sprouts and enjoy.



MEAT PAELLA

Service: 2 pax

Cooking time: 45 minutes

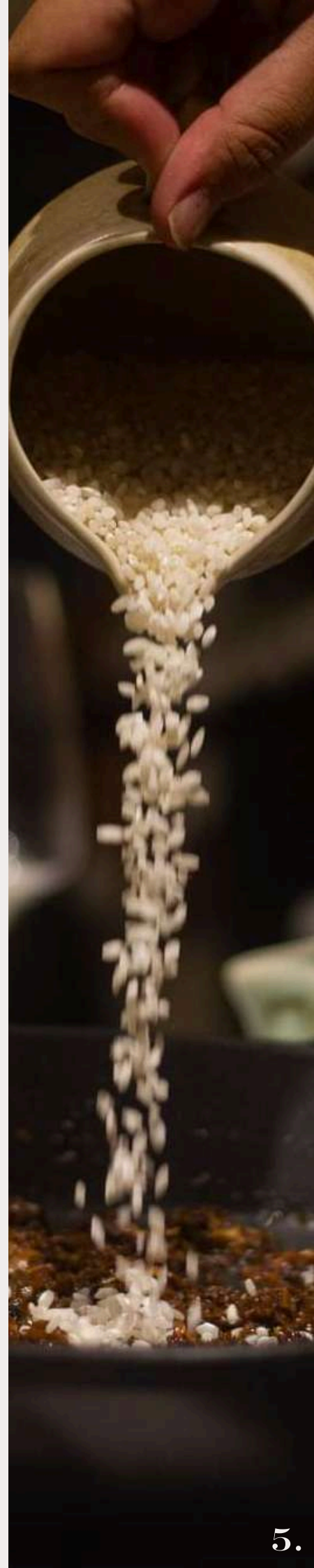
Service time: 50 minutes

INGREDIENTS

- 80 g onion chopped in small dices
- 70 g leek chopped in small rings
- 80 g green beans cut in 1 inch pieces
- 50 g crushed tomato or tomatoe puree
- 50 ml red wine 100 g Bomba rice (can be substituted for Risotto Rice)
- 250g chicken or pork tenderloin
- 500 ml chicken or meat broth
- 0.5 g garlic powder
- 0.5 g dried rosemary
- 0.2 g Thyme
- 0.005 g Saffron
- 1g Paprika
- 1 garlic clove peeled
- Rosemary sprig

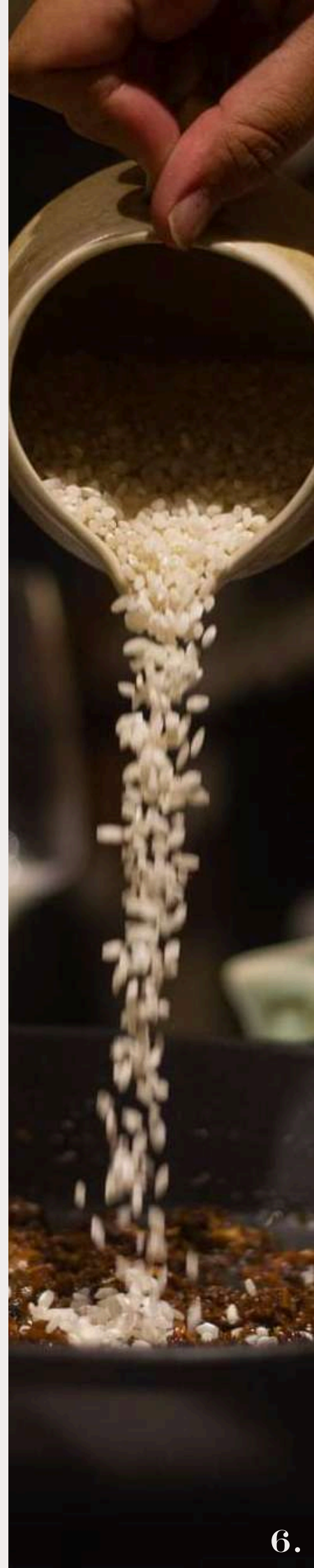
INSTRUCTIONS

1. Add EVOO to your paella pan over medium low heat and add the whole clove of garlic and rosemary to infuse the oil. Stir until garlic and rosemary are golden, then remove from pan.
2. Place the garlic in the mortar with the spices and dispose of te rosemary.
3. Add the meat to the pan and brown for 2 minutes on each side (will be finished in the oven later) and set aside.



INSTRUCTIONS

4. Add the chopped onion to the pan and begin to caramelize. If needed add one more pinch of EVOO.
5. Crush the garlic and spices in the mortar until you get a paste.
6. When the onions are a nice golden colour, remove them to the side of the pan and add the leek and caramelize for 1-2 minutes.
7. Push both ingredients to one side of the pan, add beans and keep apart until lightly browned.
8. Mix everything together. Add the red wine and let reduce until all the wine evaporates (2 min approx)
9. Add the tomato puree and mix, let it reduce until it thickens a little.
10. Make a small hole in the middle of the pan, add a teaspoon of EVOO and add the spice paste and stir with the oil for 10 seconds and then mix everything together.
11. Add the rice to the pan and mix very well for 2 minutes.
12. Add the beef broth to the skillet, turn the heat to medium high and mix very gently, making sure not to spill the broth over the sides. Continue stirring gently for 4 minutes.
13. After 4 minutes, leave the spoon aside and shake the pan in a circular motion or "hula hoop" for 45 seconds, then let stand and wait for the smell of burnt toast to appear, making sure the Socarat has formed (1 min approx)
14. Return the meat on top decoratively without pushing it or mixing it with the rice and finish with fresh rosemary.
15. Place the entire paella pan in the oven at 200 degrees Celsius or 392 Fahrenheit for 15 minutes.



WILD MUSHROOM PAELLA

Service: 2 pax

Cooking time: 45 minutes

Service time: 50 minutes

INGREDIENTS

- 140 g onion finely crushed
- 40 g leek finely crushed
- 80 g carrot finely crushed
- 50 g crushed tomato or tomato puree
- 80 g dehydrated mushrooms (Hydrate the mushrooms for 30 mins and use 120 g if you use raw ones)
- 200 g raw mushrooms (Portobello or white mushrooms work just fine but you can get creative)
- 100 g Bomba rice (can be substituted with any Risotto rice)
- 500 ml of vegetable broth 5 ml of truffle infused oil
- 50 ml of red or white wine (could use veg broth instead)
- 0.5 g rosemary
- 0.2 g thyme
- 0.5 g garlic powder

INSTRUCTIONS

1. Add EVOO to your paella pan over medium low heat, add the raw mushrooms and cook until golden brown. Remove and set aside.
2. Place one of the mushrooms in the mortar with the spices.
3. Add the chopped carrots to the pan and begin to caramelize. If needed add one more pinch of EVOO, once they get golden brown and smell very sweet (around 3-4 minutes), remove them from the pan leaving as much oil behind as possible.



INSTRUCTIONS

4. Add the leeks and onion and cook for 1-2 minutes. Add the carrots back and mix it all together.
5. Add in the hydrated mushrooms and cook for 2 minutes.
6. Crush the spices with the mushroom in the mortar until you get a paste.
7. Add the wine of your choice and let reduce until all the wine evaporates (2 min approx).
8. Add the tomato puree and mix, let it reduce until it thickens a little.
9. Make a small hole in the middle of the pan, add a teaspoon of EVOO and add the spice paste and stir with the oil for 10 seconds and then mix everything together.
10. Add the rice to the pan and mix very well for 2 minutes.
11. Add the vegetable broth to the skillet, turn the heat to medium high and mix very gently, making sure not to spill the broth over the sides. Continue stirring gently for 4 minutes.
12. After 4 minutes, leave the spoon aside and shake the pan in a circular motion or "hula hoop" for 45 seconds, then let stand and wait for the smell of burnt toast to appear, making sure the Socarat has formed (1 min approx)
13. Return the mushrooms on top decoratively without pushing it or mixing it with the rice.
14. Place the entire paella pan in the oven at 200 degrees Celsius or 392 Fahrenheit for 15 minutes.
15. Once it's out of the oven, finish it with a drizzle of the truffle infused oil and enjoy.





SEAFOOD PAELLA

Service: 2 pax

Cooking time: 45 minutes

Service time: 50 minutes

INGREDIENTS

- 80 g chopped onions
- 80 g chopped peppers
- 50 g crushed tomato or tomato puree
- 1 garlic clove peeled
- 500 fish broth
- 100 g Bomba rice (substitutable for any kind of risotto rice)
- 200 gr fresh or frozen Calamari (whole or cut in rings)
- 4 und of shrimp
- 50 ml white wine
- 1 g Paella mix
- 0.025 saffron
- 1 g garlic powder
- Lemon peel 1 strip

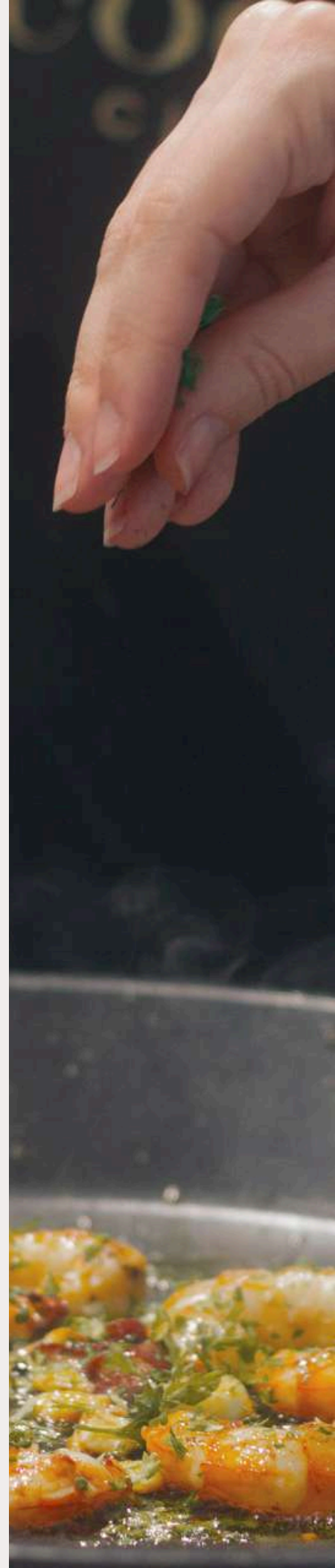
INSTRUCTIONS

1. Add EVOO to your paella pan over medium low heat and add the whole clove of garlic and lemon peel to infuse the oil. Stir until garlic is golden, then remove both from the pan.
2. Place the garlic in the mortar with the spices and dispose of the lemon peel.
3. Add the calamari to the pan and cook for 40 seconds while moving it around and set aside (will be finished in the oven later).



INSTRUCTIONS

4. Add the shrimp and cook for 40 seconds on each side, then you are going to crush the heads and remove both body and head of the shrimp.
5. Add to the pan one more pinch of EVOO followed by the chopped onion and begin to caramelize. Once it's golden brown, push to the side of the pan.
7. Add in the peppers and cook for 3-4 minutes and mix everything together.
8. Crush the spices with the garlic in the mortar until you get a paste.
9. Add the white wine to the pan and let reduce until all the wine evaporates (2 min approx) Add the tomato puree and mix, let it reduce until it thickens a little.
10. Make a small hole in the middle of the pan, add a teaspoon of EVOO and add the spice paste and stir with the oil for 10 seconds and then mix everything together.
11. Add the rice to the pan and mix very well for 2 minutes.
Add the fish broth to the skillet, turn the heat to medium high and mix very gently, making sure not to spill the broth over the sides. Continue stirring gently for 4 minutes.
12. After 4 minutes, leave the spoon aside and shake the pan in a circular motion or "hula hoop" for 45 seconds, then let stand and wait for the smell of burnt toast to appear, making sure the Socarat has formed (1 min approx).
13. Return the seafood on top decoratively without pushing it or mixing it with the rice.
14. Place the entire paella pan in the oven at 200 degrees Celsius or 392 Fahrenheit for 15 minutes.



SQUID INK PAELLA

Service: 2 pax

Cooking time: 45 minutes

Service time: 50 minutes

INGREDIENTS

- 180 g chopped onions
- 80 g chopped peppers
- 50 g crushed tomato or tomato puree
- 1 garlic clove peeled
- 500 fish broth 2 g squid ink
- 100 g Bomba rice (substitutable for any kind of risotto rice)
- 200 gr fresh or frozen Calamari (whole or cut in rings)
- 4 und of shrimp
- 50 ml white wine
- 1 g Paella mix
- 1 g garlic powder
- 4 g parsley finely chopped
- Lemon peel 1 stripe

INSTRUCTIONS

1. Boil the fish broth with the squid ink and reserve.
2. Add EVOO to your paella pan over medium low heat and add the whole clove of garlic and lemon peel to infuse the oil. Stir until garlic is golden, then remove both from the pan.
3. Place the garlic in the mortar with the spices and dispose the lemon peel.
4. Add the calamari to the pan and cook for 40 seconds while moving it around and set aside (will be finished in the oven later).

INSTRUCTIONS

5. Add to the pan one more pinch of EVOO followed by the chopped onion and begin to caramelize. Once it's golden brown, push to the side of the pan.
6. Add in the peppers and cook for 3-4 minutes and mix everything together.
7. Crush the spices and parsley with the garlic in the mortar until you get a paste.
8. Add the white wine to the pan and let reduce until all the wine evaporates (2 min approx).
9. Add the tomato puree and mix, let it reduce until it thickens a little.
10. Make a small hole in the middle of the pan, add a teaspoon of EVOO and add the spice paste and stir with the oil for 10 seconds and then mix everything together.
11. Add the rice to the pan and mix very well for 2 minutes.
12. Add the fish broth to the skillet, turn the heat to medium high and mix very gently, making sure not to spill the broth over the sides. Continue stirring gently for 4 minutes.
13. After 4 minutes, leave the spoon aside and shake the pan in a circular motion or "hula hoop" for 45 seconds, then let stand and wait for the smell of burnt toast to appear, making sure the Socarat has formed (1 min approx).
14. Return the calamari on top decoratively without pushing it or mixing it with the rice.
15. Place the entire paella pan in the oven at 200 degrees Celsius or 392 Fahrenheit for 15 minutes.



CHURROS

Service: 8 pax

Cooking time: 25 minutes

Service time: 30 minutes

INGREDIENTS

- 1250g all-purpose wheat flour (can also be made with baker's flour)
- 250g of water
- 1 teaspoon of salt (approximately 8 grams)
- 50 g of sugar for coating
- 10 g of cinnamon for coating
- 20 g of chocolate
- 10 g of cream (half, light or heavy)
- Mild olive oil for frying or sunflower oil
- Kitchen absorbent paper
- A manual churrera or a pastry bag with a thin mouth

INSTRUCTIONS

1. Mix the 50 g of sugar and 10 g of cinnamon and reserve.
2. In a pan or even the microwave, heat the chocolate with the cream until it has a soft consistency and save for later.
3. Put the flour in a wide bowl. In a saucepan, heat the water with the salt.
4. When it starts to boil, pour it directly and in one go over the flour. With a wooden spoon we integrate the flour with the water. We will have a very sticky and quite compact dough.

INSTRUCTIONS

5. Now we are going to introduce this dough into a churrera or pastry bag. This step is essential so that the churros turn out well and you do not have problems with them when frying. If you have a machine to make churros, fill it with the dough. The best choice.
6. If you don't have the option of making the churros with a churrera, we have another possibility, a pastry bag with a star-shaped nozzle. Pastry bags can be made of disposable plastic. You can find them in confectionery stores or online stores of creative confectionery.
7. We are making the portions of churros with the raw dough on a kitchen cloth on the counter. In a way that the dough cools and prevents them from opening or bursting during frying.
8. Heat a frying pan with plenty of very mild olive oil or sunflower oil.
9. When it is hot, we introduce the portions of dough to fry. Before frying, measure the temperature of the oil (if possible), between 170° and 200° C for churros.
10. We cook over medium heat to prevent the churros from being raw inside.
11. If you are going to use a pastry bag to make the churros, be very careful when frying, they can jump. With the churrera, that problem will not happen to you.
12. Once fried, remove to a tray lined with kitchen paper to absorb excess oil.
13. While still warm, coat them in the sugar with cinnamon.
14. Serve with chocolate ganache.

CATALAN CREAM

Service: 4 pax

Cooking time: 30 minutes

Service time: 40 minutes

INGREDIENTS

INFUSED MILK

- 1 liter of milk
- 1 kg of sugar
- The peel of 2 oranges
- The peel of 2 lemons
- 1 cinnamon stick

ORANGE MARMALADE

- The pulp of the 8 of the previously used oranges
- 200 g of sugar
- 1 jar of orange packaged orange marmalade

HONEYCOMB

- 100 g of sugar
- 50 ml of water
- 2 g of baking soda

SIPHON

- 400 ml of infused milk
- 150 ml of pasteurized egg yolks
- 400 ml of heavy cream

INSTRUCTIONS

1. Place the milk, sugar, orange and lemon peels, and the cinnamon stick in a pot. Heat over very low heat and let it infuse for around six hours.
2. Strain, let cool, and seal in bags of one jar size.

INSTRUCTIONS

5. Place the mix in piping bags of around 250 gr per bag, reserve in the fridge ready for service.
6. For the honey comb, prepare a tray with parchment paper to pour the mixture onto later. Measure the baking powder.
7. Add water and sugar to a pot over medium-high heat; allow the water to evaporate and the sugar to caramelize.
8. When the caramel reaches a clear yellow color, turn off the heat and carefully add the baking soda with the help of a straightener, folding it into the caramel with a spatula quickly but gently to avoid burning.
9. Spread it on the prepared tray with parchment paper, let it cool, and break into pieces.

Note: Use a pot larger than what the sugar and water mixture would normally require, as adding baking powder will cause it to expand and may overflow if the pot is too small.

10. Now for the siphon, place all the ingredients in a bowl and mix until you obtain a smooth, uniform mixture.
11. Transfer the mixture into a siphon and charge it with 2 cartridges.
12. Store in the fridge, ready for service.
13. Shake vigorously before serving.

