

COOKING CLASSES

WITH CHEF Jose Luis Relinque

Dear friends,

With January yielding to February, 2012 is here in full swing. Kids are fully embedded into their homework and we are starting to take back control of our homes. The kitchen is finally yours again!!

So, with that in mind, here it is our winter/spring schedule of cooking classes:

Paella and Tapas always get deserved extra interest so we've scheduled two different dates for both. These are lighthearted classes; with plenty of opportunities to laugh and share stories with your classmates, where you will get some great ideas for entertaining with a casual group.

The Advanced Tapas class will be plenty challenging. Although we will manage to take a break here and there to sip some sangria. We have added a new class: *Cocina de la Costa*, seafood cooking recipes from small sea villages and towns all around Spain.

The cooking wizardry of the *isleños*, those lucky enough to live in the Balearic Islands, will be evident when we present a delightful repertoire of their recipes and just in time to say good bye to winter, one of our most popular classes of all times: *Guisos!*

As always, I look forward to sharing my kitchen with you all.

Jose Luis
Chef
Iberia Restaurant

WINTER/SPRING 2012

brought to you by **THE ROCK of GIBRALTAR COMESTIBLES & IBERIA RESTAURANT**

PAELLA ON THE PATIO - There is something so satisfying about cooking a *paella* in the fresh air. It is, of course, the traditional manner in which *paellas* have been cooked for centuries. Our class is designed to make *paella* experts of even the most novice cooks, though grads from this class come back time after time to hone their skills and pick up more secrets! We will create both traditional and non-traditional *paellas*. Students will enjoy *tapas* and *sangria* while they work. It's a day of cooking, eating, and lively discussion. Book early - this class always fills up fast. Cost \$100.00. **Saturday, February 4th, Saturday, March 24th, 11:30 am. Meet at The Rock of Gibraltar.**

TAPAS - Great entertaining starts with fun food, and these tasty little tidbits are the ultimate in fun. We will prepare a variety and show you how easy it is to look like a pro in front of your guests and friends. We will prepare some hot *tapas*, some cold *tapas*, and show you how to prep ahead so you can enjoy your own party. Recipes will feature all-time favorites as well as some exciting recent additions to our *RED TERRIER PUBLIC HOUSE* (Iberia's bar) *tapas* menu. We will also show you how to make *IBERIA'S* patented *sangria*, a sure-fire way to get your party going! Cost \$90.00. **Saturday, February 18th, Saturday, March 3rd, 11:00 am. Meet at The Rock of Gibraltar.**

GUISOS AND THE ART OF BRAISING - *Guisos* are the favorite way for Spaniards to cook at home. Perfect for casual entertaining and potlucks, these rustic, one-pot meals are perfect for the family-on-the-go, AND they are among the tastiest dishes you will find anywhere. Some of Iberia's all-time favorites, like *ternera con aceitunas* (veal with carrots and olives), *cordero al chilindron* (lamb with sweet peppers), artichoke hearts braised with fingerling potatoes and garlic, and slow-roasted duck will be deconstructed for you. Come to this class hungry - there will be an unforgettable feast waiting at the end. Cost \$110.00. **Sunday, March 18th, 10:30 am. Meet at Iberia.**

THE FLAVORS OF CATALONIA - Part of what makes *Catalan* cooking so intriguing is that the flavor combinations are so bold. Nuts, fruits, chocolate, shellfish and meats combine in uniquely wonderful ways. Our featured entrée, *pollastre amb llagosta*, is a perfect example; the famed *Catalan* dish marries lobster and chicken in a savory sauce that incorporates saffron, nuts, and chocolate. The menu will begin with Barcelona-style *canalons*, one of the most popular dishes on our menu, *escalibada* (roasted and marinated summer vegetable salad), *calçots al Romesco* (grilled young leeks with the most famous of *Catalan* sauces), *sarsuela* (considered by many to be the most refined of all the many Spanish shellfish dishes, and will end with *crema catalana* (a lighter relative of crème brulee). Cost \$115.00. **Sunday, February 19th, 11:00 am. Meet at Iberia.**

ISLANDS IN THE SUN - DELICACIES OF THE BALEARIC ISLANDS - Majorca, Minorca, Ibiza, and tiny Formentera are clustered in the Mediterranean just below Barcelona, and though they share the Catalan language and much of Catalunya's culinary traditions, they have their very own special delicacies, the most famous of which we will prepare to create an outstanding lunch. Starters and side dishes will include *caldereta de llagosta*, the renowned Minorcan lobster dish, *cebas farcides* (stuffed onions), *coca* (tomato and olive-topped flatbread), and *tumbet*, a layered vegetable casserole; entrées will feature roast chicken in *sanfaina*, a wonderful vegetable-based sauce infused with brandy and garlic, and *llom de porc amb salsa de magrana* (pork loin with pomegranate sauce); dessert is *flaón*, a 16th century cheesecake recipe from Ibiza. Cost \$125.00. **Sunday, February 26th, 11:00 am. Meet at Iberia.**

ADVANCED TAPAS - We have plenty of students who just can't get enough of our *tapas* classes, and this afternoon is designed just for them. Our focus will be on more involved recipes, like *calamares rellenos* stuffed squid in black ink sauce, *croquetas de jamón* (ham and onion croquettes), *empanadillas variadas* (crispy turnovers with a variety of fillings), *pimientos del piquillo rellenos* (sweet pepper stuffed with crab), *fricando de langostinos* (shrimp & shrooms in almond sauce), *mejillones rellenos* (stuffed mussels), *albondigillas* (meatballs), *higadillos al jerez* (chicken livers in sherry sauce) and more. As always, *IBERIA'S sangria* will be flowing. Cost \$125.00. **Sunday, March 11th, 10:30 am. Meet at Iberia.**

COCINA de la COSTA - The Spanish are masters at cooking seafood, and this course will put you on a fast track to learn our secrets. You will learn to filet a whole fish properly. Then enjoy the complex flavors of the fruits of your labors with Spanish classics like *pescado al horno*, a delicious combination of fish filets roasted on a bed of caramelized onions and potato *confit*; *concha de Santiago*, the bubbly, creamy, Galician scallop recipe; *suquet de peix*, a Catalan seafood stew; mussels steamed with chervil and *albariño* wine; and *merluza en salsa verde*, the famous Basque dish of bass steamed with clams. Come to this class hungry - there will be an unforgettable feast waiting at the end. Cost \$130.00. **Sunday, March 25th, 11:00 am**

REGISTRATION FORM

- PLEASE NOTE THAT ALL CLASSES MUST BE PRE-PAID.
- NO REFUNDS OR CREDITS WILL BE MADE UNLESS A CLASS IS FILLED OR CANCELLED.
- Include a check (payable to "The Rock of Gibraltar") or credit card number when returning this form. Mail to either address at the bottom of this page.
- Make sure to include your e-mail address, full mailing address, including zip code, and don't forget to include your phone number!
- Classes are hands-on, so dress appropriately.
- As a courtesy to our students, we will offer a 10% discount on purchases at *The Rock of Gibraltar* on the day of class.

NAME _____ SIGNATURE _____

ADDRESS _____ TELEPHONE _____

E-MAIL _____

CLASS TITLE(S) &
DATE(S) _____

VISA or M/C
NUMBER _____ EXPIRES _____

IBERIA RESTAURANT 1026 Alma Street Menlo Park 94025 tel.650-325-8981
THE ROCK of GIBRALTAR COMESTIBLES 1022 Alma Street Menlo Park 94025
tel.650-327-0413

Visit our website: IBERIARESTAURANT.COM

Email us at: myiberia@yahoo.com