



## November 11th Cooking Class Chef Stephane Levac

### Ingredient and Utensil List

#### *SPANISH SALAD*

**Ingredients and Prep :**

3 butter lettuce  
1 tbsp red wine vinegar  
2 tsp Dijon mustard  
1/3 cup olive oil  
1/4 cup pitted sliced green olives  
1/4 cup pitted sliced black olives  
2 ripped tomatoes, des seeded and chopped

**Utensil List:**

cutting board  
chef knife  
medium mixing bowl  
measuring cup  
Measuring spoon  
whisk

#### *CHORIZO AND CLAM SOUP*

**Ingredients and Prep :**

1 tbsp olive oil  
25g unsalted butter  
1 leek, halved and sliced  
2 garlic cloves finely chopped  
110g chorizo, sliced  
330 ml Apple cider  
1 can cannellini beans  
1L fish or chicken stock  
2 tbsp. A.P. Flour  
1 kg fresh clams  
1/2 cup blend cream  
1/2 cup chives, chopped  
Sliced Bread

**Utensil List:**

medium size pot  
chef knife  
cutting board  
measuring cup  
measuring spoons  
can opener

#### *CREMA CATALANA*

**Ingredients and Prep :**

2 tbsp cornstarch  
2 1/2 cups whole milk  
1 lemon and orange peel  
1 cinnamon stick  
5 large egg yolks  
1/2 cup sugar plus more for caramelizing  
Fresh berries for garnish

**Utensil List:**

small saucepan  
measuring cup measuring  
spoons zester/peeler  
ramekins  
plastic wrap  
food-grade torch OR oven  
set to broiler-mode