

Small Group Paella Cooking Class in Valencia



☆☆☆☆☆
0 User Reviews

Half-Day
(Duration:
3.5-4.5h
approx.)

Valencia

On Request
Best Rate

If you are interested in learning how to prepare Paella, the most famous Spanish dish, consider taking a small group class taught by a professional English-Speaking chef in Valencia.

Highlights

- Hands-on Paella cooking class by a professional chef
- Market Visit (Only for morning shifts from Monday to Saturday)
- English-Speaking Chef
- Lunch or Dinner based on what you've cooked in the class with local wines, etc.

General Overview

Country: Spain
Region: Valencia
City: Valencia
Duration: Half-Day (Duration: 3.5-4.5h approx.)

Type: Half Day Tour Small Group
Theme: Culinary and Cooking Holidays
Group Size: 1 - 20 People
Price from: €

Introduction

If you are interested in **learning how to prepare Paella** but you do not have too much time to dedicate to it, consider a morning in the kitchen, followed by a lunch to try the paella you have just made.

There are many, many paella recipes. Originally paella was a dish made in Valencia using chicken, rabbit, and three kinds of fresh beans. **Now, paella is almost always associated with seafood, chicken and vegetables.** Paella ingredients vary from place to place, and time to time, depending on local traditions and the ingredients available. Anything from fresh garden produce to holiday left-overs can inspire a cook to create an original version of this one-dish feast! **The dish was named after the pan it is cooked in, a Paellera**, which is also used for a variety of rice dishes, such as arroz negro, as well as the Spanish pasta dish: fideua.

Among all Spanish dishes **Paella has, with no doubt, the widest international recognition.** But, beyond a single dish, Paella represents a traditional technique for cooking endless recipes combining rice with the most varied ingredients. The Paella is, above all, a social act in which family or friends meet, usually on Sundays, around a fire. Thus, if a suitable place is available, outdoors, with space for firewood and fireplace (paellero), this social act takes on a celebration character.

Cooking Paella is the most remarkable Valencian experience, not only at culinary level but also at a social level. Family and friends gather around a Paella while the cooking process, enjoying a good conversation until the moment to share table and dish with them. The goal of our school is to share this **unique experience** with everyone who visits us, learning to cook one of the most important dishes of world cuisine in a festive atmosphere.

To begin with, when Valencians gather for the Paella one of the members of the group will have to go to buy the ingredients, and you will do that as well. There is no better place to buy the ingredients than Mercado Central, characterized by the variety, quality and freshness of its products.

If you choose the morning shift, from Monday to Saturday, you will be able to participate in the magnificent guided tour in Mercado Central. During the visit, you will stroll around the Barrio del Carmen, and discover charming corners in the old town. This part of the workshop will allow you to discover the most important place for the sale of **Valencian fresh products**, its past and its present, the stalls' multiple anecdotes, its transfer from parents to children and its modernist architecture. You will discover a real pleasure for the five senses.

Once back to the school get ready to go into the kitchen. **You will dress as a real Chef** with the apron and chef hat provided. Both are reusable so you could take it with you and use it at home. Our staff will prepare all the ingredients recently bought to have it on hand during the workshop. You only have to **pay attention to follow the Master's guidance** and not to lose track of the process. You will probably realize that **cooking an authentic Paella is not as easy as you may think**, but we will teach you all the secrets and techniques that will make you master the recipe and replicate it in your place of origin.

Once finished the paella it's time to enjoy the work done. It's surely delicious! **You will eat straight from the pan, as the Valencian tradition demands, accompanied by a typical local salad and a homemade dessert. Drinks, coffee and a local digestive liquor** are included to end a great experience.

Join this **small group class**, guaranteeing the quality of the venue, the teacher and the food and wine.

Day by day itinerary

DAY 1:

VALENCIA

• 10:00AM, 1:00PM, 6:00PM

• If you choose the morning shift (**10:00AM or 1:00PM**), from Monday to Saturday, you will be able to participate in the magnificent guided tour in Mercado Central. During the visit, you will stroll around the Barrio del Carmen, and discover charming corners in the old town.

• Under the directions of an experienced cooking instructor learn the secrets of preparing the perfect Paella and other local recipes. Lunch or dinner at the School's restaurant will follow: enjoy what you have cooked, accompanied by local wine, in a warm atmosphere. Discover the secrets of the authentic Paella.

• Once finished the paella it's time to enjoy the work done. You will eat straight from the pan, as the Valencian tradition demands, accompanied by a typical local salad and a homemade dessert. Drinks, coffee and a local digestive liquor are included to end a great experience.

• 2:30PM, 5.30PM, 9.30PM End of Services.

(L) or (D)

END OF TOUR SERVICES

Included

- 1 Cooking Lesson in English by a professional chef (about 2.5h - 3h approx)
- English Speaking Chef
- 1h Market Visit (Only for morning shifts from Monday to Saturday)
- **(L) or (D)** 1 Lunch based on what you have cooked, accompanied by a typical local salad and a homemade dessert.
- Drinks, coffee and a local digestive liquor are included to end a great experience.
- Local Taxes

Excluded

- Beverages not specified in selected meals
- Meals not specified in itinerary

Cancellation policy

- **Up to 72 hrs before: Fully Refundable**
- **Under 72 hrs : 100% Non-Refundable**

Map

