

# PAELLA MASTERCLASS

*"Everything you ever wanted to know,  
but didn't know who to ask"*

*Jorge Guzman*  
Chef at La Levantina Paella



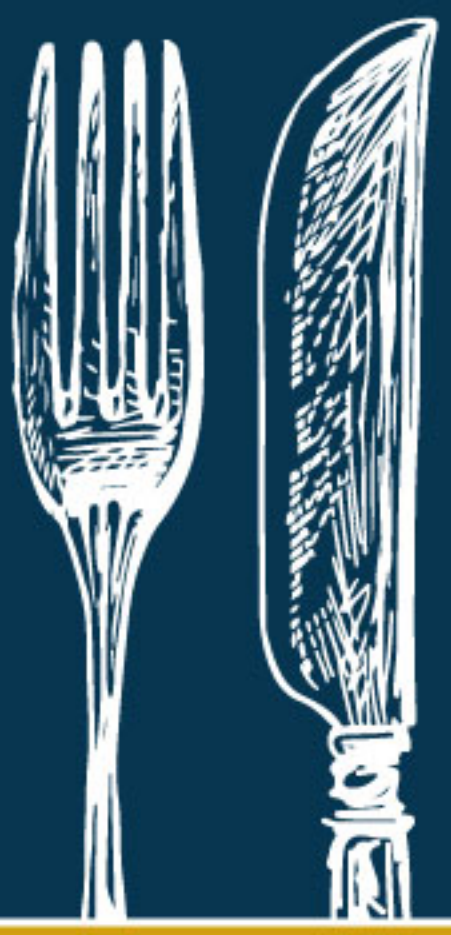
A family passion since 1920

UK Wide  
Join the experience!

"Learn the secrets, the technique and the tradition so you can cook authentic paellas  
or create your own one from a solid base of knowledge"

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*Jorge Guzmán*  
*Chef*

La Levantina

*My kitchen where you need it*  
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My dear friends,  
Paella is part of my DNA.

I remember when, as a child, we would gather at my great-grandfather's big family home. We would sit at a long table, chatting and having a great time together, looking forward to the paella that a family member was preparing for everyone. That cook was the star that day (if they cooked it properly according to any sharp tongued paella maestros present...)

Helping in the kitchen with my family, I learned and fell in love with this dish that I have been cooking all my life. I know very well that there are many doubts that one has at the beginning (and not only at the beginning!) but no one seems to have an answer for some of those doubts or "things that happen to us" when cooking a paella.

It's all, believe me, those little things that can make everything go wrong or everything go right.

We are going to talk about the general issues and, above all, the small details in the Masterclass while we are cooking.

I promise you passion, honesty and the best of myself to enjoy a great experience and share together this wonderful dish that is paella!

Hasta pronto amigos.

*Jorge Guzman*



Paella Masterclasses  
Spanish Food Consultant  
Owner of La Levantina

*lalevantina.co.uk*

# Masterclass Experience

§ You can be involved, if you want, in the paella cooking processes.  
The ones who want to will be cooking with Jorge in one of the paella steps.  
You are free to ask questions at any time – that is why we are here, to clear away doubts!

§ An HD camera will be filming our paella pan from the top and showing it on a TV so everyone can see what Jorge is seeing.

§ 12 people maximum per Masterclass. If there are more than 12 we can arrange a second day Masterclass, or two classes the same day (morning and evening for example).

§ Duration: 3 hours approx. We will have a break in the middle.

## § INTRODUCTION

Varieties of paella and origins. Varieties of Spanish rice.  
Paella burners and paella pans. Inductions and hobs.  
Know your rice. Calculating your evaporation ratio.

## § LIVE COOKING OF A TRADITIONAL PAELLA

Whilst cooking we will talk about what we are doing step by step.  
Seafood chicken & other meats. Vegetables.  
Spices, tomato, paprikas & herbs. Let's talk about saffron!  
Water vs stock. Paella Valencia style vs Paella Alicante style. It's your choice!  
Mastering your paella burner flames.  
The “little art” of serving paella.  
(Because of possible allergies we will cook Traditional Chicken Paella. But we will talk about all of them)

## § EVERY ATTENDEE WILL HAVE:

A portion of the paella we have cooked together (you can take away it if you don't have time to stay).  
A glass of Spanish red wine (water will be available always during the Masterclass).  
A printed “Paella dossier” made by Jorge with the contents of the Masterclass.  
The dossier includes the Paella recipe (you will now know what to do with it!)  
Includes where to find all the proper ingredients easily.  
Paper and a pencil with eraser to take notes in the dossier.  
The base and knowledge to cook really tasty and authentic paellas every time.

§ Price: £65