Eigo Cooking Class – 25th & *29th June 2019

Venue: Space Style - Himeno
522-1 Himeno, Takaoka, Toyama 934-0093
Parking available

Date/Time: 06月25日（火）
06月29日（土）*TBC
午前10.30時〜午後1.30時

Cooking Item: Spanish Seafood Paella

Cost: 4500 円

Instructor: ジェイミーソン・テリー

Participants: Maximum 5 people per session

Bookings: Email: terry@eigodenandemo.com
Line: ジェイミーソンテリー (+81 80 9575 3157)
Messenger: テリージェイミーソン

Kindly bring along:
• An apron
• A container to hold around 1kg
PAELLA
It originates from a region of Spain called Valencia, which is in Eastern Spain and is a rice growing region.

These days paella can be found in most Western countries, from the Americas to Europe, and it is especially popular in Spain.

The recipe has expanded over the years, and now many different varieties of paella are passed off as authentic.

The most commonly accepted story of paella’s origins is that servants would take the leftovers from Moorish royal banquets and cook it up over open fires into delicious dishes they would take home to their families.

The word “paella” may come from the Arab word “baqiyah”, which means “leftovers”.

Today, paella is usually cooked over an open fire in a traditional paella pan. It can be made with rice, chicken, fish, shellfish, eel, rabbit, squid, artichokes, snails, beans, peppers, or any other variety of vegetables you’d like to add in.

Classic paella usually is made with rabbit, chicken, snails, beans, and artichokes. It is seasoned with saffron, amongst other spices. If you order paella outside of Spain, you will probably be served a dish of rice, chicken, and seafood.