

FAVORITA

Las Chimeneas Cookery Retreat Menu April 2023

Day one

Fried aubergines with whipped feta and date molasses
Arroz a la marinera
Broad bean, pea and piquillo pepper rice dish
Confit garlic and saffron alioli
Chicory and orange salad, walnut and dill picada

Day two

Asparagus, seasoned yoghurt, dukkah,
Lamb shoulder with coffee cardamom and date molasses
Whole roasted mushrooms with coffee cardamom and date molasses
Harissa
Raw cauliflower, almonds, dates, goat's cheese
Freekeh pilaf

Day three

Artichokes with membrillo dressing and toasted pumpkin seeds
Whole roasted cauliflower with mojo verde and tahini sauce
Braised lentils with peas and sweet herbs
Fattoush salad

Day four

Gildas
Pea, spinach and preserved lemon borani with flat bread
Chicken stuffed with garlic, saffron and coriander
Roast aubergine with garlic, saffron, coriander and chickpeas
Roast red onion salad with pomegranate dressing

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Las Chimeneas Cookery Retreat Menu October 2023

Welcome meal

Tomato, cumin and fig soup
Roast Lamb/Goat, beetroot pilaf and pepper with yoghurt and burnt butter
(Veg) Stuffed aubergine
Chestnut chocolate and cinnamon cake

Sunday (am class)

Flatbread
Pinchos Morunos
Grilled pepper salad with confit lemons, boquerones, anchovies, eggs, onion

Monday (am class)

Croquetas
Patatas pobre
Mackerel escabeche
(veg) Vegetable escabeche
Fig leaf olive oil chocolate mousse

Tuesday (am class)

Orange porra
Stuffed squid with raisins, pine nuts and capers
Roast cauliflower with raisins, pine nuts and capers
Chickpeas, spinach, walnuts and saffron
Roast aubergines, whipped feta, miel de cana

Wednesday

Day trip to Granada
Lunch at Market San Augustin

Thursday (am class, sherry tasting 5pm)

Excursion with David and Emma during day

5pm Cookery demonstration

Mushrooms a la plancha with migas
Deboned chicken with almonds, wine and grapes
(veg) Roast marinated pumpkin with almonds, wine and grapes
Sour orange curd tart

Friday (pm demo)

Warka Pastry with game and pumpkin
(veg) Warka pastry with pumpkin
Harissa
Grilled onion, pomegranate, olive and walnut salad

Sherry tasting