



@cateringchefgourmet



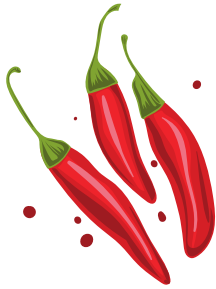
11 March

# Cooking Class



# CEVICHE COOKING CLASS

It is believed that this recipe was born 2000 years ago, it was a recipe made with fish and fruit juice called tumbo, after the times of the Incas, this preparation is very healthy thanks to its low percentage of calories and unwanted fats, high in proteins and omega 3, it is appreciated throughout central america not so much for its health benefits, but for its great flavor and seasoning that makes it unmatched for its fresh ingredients.



## COSTARICAN CEVICHE

Fish  
Purple Onion  
Sweet pepper  
Coriander  
Lemon Juice  
Ginger Ale

## CARIBBEAN CEVICHE

Fish  
Purple Onion  
Sweet pepper  
Mango  
Coriander  
Lemon Juice  
Coconut cream  
Coconut milk

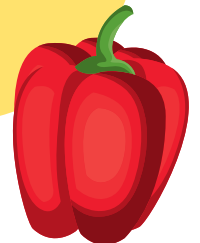
## AGUACHILE CEVICHE

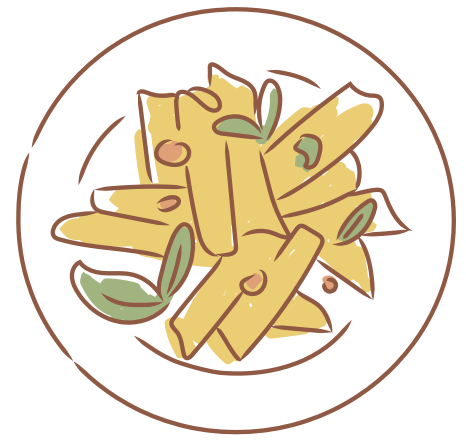
Orange juice  
Lemon juice  
Ginger  
Seedless cucumber

Jalapeno  
Purple Onion  
Avocado  
Coriander  
Fresh tuna

## ACCOMPANIMENTS

Patacones  
Chips  
Guacamole





## PASTA COOKING CLASS

Taking a cooking class is one of the best ways to connect with the lively food scene in the area. Hosted by a professional chef, this group course will teach you how to make traditional Italian fresh pasta, by a chef who lived and trained in Europe. At the end, savor your creations together with a glass of wine.

A recipe booklet is also included.

Learn to make pasta with a professional chef.

Learn to make pasta sauces

Enjoy a pasta meal and a glass of wine at the end of the class.

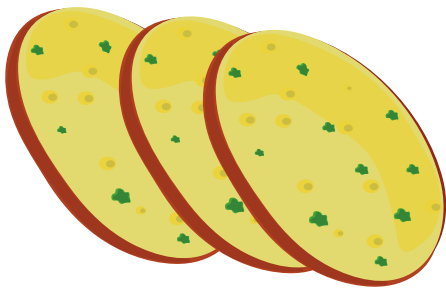
Walk away with a new set of cooking skills.

A group class ensures you receive personal attention

Ingredients included

Begin your immersion in the tradition of fresh Italian pasta from the region in a fully equipped kitchen. You will be hands-on throughout the cooking experience and will study the secrets of preparing pasta dough from scratch, using only flour and eggs. Discover the secrets of traditional stuffing and sauces for pasta. We guarantee that you will leave with a full belly and a warm smile on your face!





## Pura-Vida Style Cooking Class

Cooking has become an ultra-popular hobby and private cooking classes are a great activity to do as a family or with a group of good friends.

A professional chef from the team will teach you and your group a variety of new secrets, either in the privacy of your home or on our premises.

Learn how to create some traditional Costa Rican dishes and use the country's own ingredients

Ingredients included  
4 course dinner

Classes begin in the dining area where you will meet the chef and an introductory conversation about the session ingredients and menu.

You will be involved in every step of the process, to finally gather around the table to taste your own creations and chat with the Chef and your classmates!

