

Spanish Mediterranean Cooking

Learn how to cook distinctive and perfect paella, delicious gazpacho and many more typical Spanish dishes with the Spanish cooking school vacations. Lessons are taught by certified bilingual teachers, or with a bilingual assistant.

The school, which is a short distance from the city center within easy communication by metro or taxi, includes a completely equipped kitchen with study area incorporated, and a large dining/living room area. In addition, there is music and everything else you might need to make this an up-market, unforgettable cooking school vacation experience



Rosa Pertierra - Chef

“Teaching to cook is a marvellous experience that allows me to communicate my enthusiasm and tastes for cuisine arts to everyone.”

Rosa Pertierra holds degrees in Business from the University of Wales (England) and in Cuisine, Pastry and Catering Arts from the Cordon Bleu Culinary Institute in London.

She has had a wide professional experience in cooking for important hotels, Spanish and international restaurants such as Arzak in San Sebastian or Claridges Hotel in London. She has also managed the Hotel Los Linajes in conjunction with consulting for events and restaurants.



Sample schedule – Cooking School Vacation Madrid

11 am - Arrival at our purpose-built facilities in Madrid’s up-market northern part of the city where our Cordon Bleu trained chef will be waiting for you.

11:15 am - Once everyone has arrived, the chef will give you an apron and class materials. After a short introduction, you will begin to prepare the day’s menu. Menus are focused on Mediterranean recipes and typical Spanish dishes including local appetizers (called tapas), rice dishes, fish, local desserts and the incredibly creative nouvelle cuisine dishes being served now in modern Spanish restaurants all over Spain. There are lessons in “contemporary cooking” called “cocina de mercado” in Spanish because they use only products which are fresh and available from the market on that day. Other characteristics of these contemporary cooking dishes are their small portions, because they are very filling or because they are served as delicacies, and their artistic presentations with a tendency towards minimalist design on the plates.

12:15 pm - A short break allowing you to taste the appetizer just prepared and drink a nice Sherry wine. Don’t forget the lesson is not a demonstration; it is hands-on which means that the chef will insist that you mind the flavour...

1:30 pm - The menu is now ready and you can all sit and eat what you have prepared, along with the taste of a good Rioja wine and ending with a good cup of espresso coffee and liqueur.

3 pm - Full enough after the delicious meal but happy to have learned how to cook a typical Spanish menu, you will return to your lodging to relax or sightsee.

SPANISH MEDETERRENEAN COOKING AT A GLANCE

QUICK FACTS

- 1 Small groups: 6 to 12 participants
- 2 Commencing first Monday of month (except July, August and December)
- 3 Duration 1 week
- 4 No language requirement
- 5 8 levels of language classes from complete beginners to composition classes for advanced speakers
- 6 Designed for active travellers who prefer around 50/50 organized activities with free time

INCLUDED

- 1 Transfers from and to Madrid's Barajas airport
- 2 50/50 balance between organized activities and time to explore on your own
- 3 Options for lodging in Madrid in shared apartments with Spanish family or other program participants
- 4 One week intensive language course daily from 9:30 to 1 pm, 20 classes
- 5 Full-coverage health and accident insurance
- 6 Orientation pack
- 7 One group cultural activity (concert, excursion, exhibition, et al)
- 8 Optional cultural activities coordinator for those who want more with free and small fee activities
- 9 Six-hour cooking course on Spanish Mediterranean cuisine
- 10 Lunches in the cooking school
- 11 Bilingual staff
- 12 Free Internet access at Spanish school
- 13 Testing, materials, certificates, value-added taxes
- 14 Activities as stated in description
- 15 Low bureaucracy

Not included: Transportation, normal meals, communication costs, personal expenses and lodging costs. If the minimum number of participants is not covered we will join our group with another to guarantee participation

START DATES

- July 9-15, 2007
- October 8-14, 2007