

# cookiteca

TALLER-BOTIGA DE CUINA

## MONOGRÁFICS DE CUINA

### THE PAELLA EXPERIENCE (EN)



**Preu:** 80.00€

**Horari::** 12-16h

**Data del curs::** 08/06/2024

**Impartit per:** Joe Woodward

**Lloc:** Cookiteca Poble Espanyol

**¡OFERTA!:** 2x1

Join chef Joe Woodward as we dive into some of the most traditional Spanish recipes:

- **Bread with tomato with with "fuet" and cheese**
- **Seafood paella**
- **Vegetable paella**
- **Catalan Cream**

After cooking up these delights, we'll savour them on our terrace with a glass of wine!

And if you're up for it, you can visit Poble Espanyol, one of Barcelona's most iconic landmarks...

This session will be in English.

Joe will delve into the nitty-gritty details of the ingredients used, the cooking techniques, and local culinary customs.

Image not readable or empty  
Joe Woodward Chef.png

A biologist turned British culinary expert!

Chef and founder of Delicious English, a company dedicated to enhancing communication and collaboration through culinary experiences.

After more than 30 years rooted in Catalonia, Joe will share some of the secrets he's learned about Spanish gastronomy.

So, get ready for a flavourful journey!

With the best rice:

logo-montsia-nuevo-01-png

Image not readable or empty  
/source/logo-montsia-nuevo-01-png.png



**Cookiteca Valencia 223:** Valencia 223, bajos 08007 Barcelona - Tlf. 93 205 93 73

**Cookiteca Poble Espanyol:** Av. Francesc Ferrer i Guardia, 13, 08038 Barcelona - Tlf. 93 205 93 73

**Cookiteca Sarrià:** Carrer Major de Sarrià nº 74, Barcelona 08017 - Tlf. 93 205 93 73

**Venimos a su empresa, su espacio, su casa...:** Qualsevol ubicació

[www.cookiteca.com](http://www.cookiteca.com)

Correu electrònic:

[info@cookiteca.com](mailto:info@cookiteca.com)