



International Cooking Classes

In a fun, relaxed setting where you can learn about new cuisines from around the world!

April 18th Spanish Paella night:

Paella is a Valencian rice dish that has ancient roots but its modern form originated in the mid-19th century on the east coast of Spain adjacent to the city of Valencia.

Paella is a traditional dish of **Spain**. ... A colorful mixture of saffron-flavored rice and various meats, paella's name comes from the paellera, the flat, round pan in which it is cooked. Paella has become popularized around the world, and it is not uncommon to find it at a local culinary spot, composed of fluffy rice, topped with veggies, and varieties of seafood. However, traditional Valencia-style paella is more in depth than many of the now globalized interpretations. Traditionally, the paella is cooked out of doors, over a wood fire. It is dark, it is rich, with a smoky developed crust on the bottom called *socarrat*, giving it its class crunch in each bite.

One of the earliest known recipes calls for rabbit, snail, saffron, and bean. In our class we will not be roasting paella over an open fire, but we will be cooking in cast iron skillets to facilitate a more accessible approach to the dish using kitchen tools a little more common than a paellera pan. We will be using the traditional spice saffron, and have protein options such as chicken, Spanish chorizo, mussels, clams, and shrimp. Within your groups, you will be able to mix and match, developing a personalized paella dish that you can prepare at home.

Instructor: Stephen Dent

When: Thursday, April 18th 6:00pm – 8:00pm

Place: The Parlor – 1806 Main St., Miles City

Cost: \$35 per person – class limited to 16 people only – must pre-register.



To Register:
Contact Tracy Baker
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