

SPANISH COOKING CLASS

By Rita Kiron

We had a first-hand taste of Spanish food for the first time in our cooking class. It was thanks to Francis, our graceful hostess. She had very kindly agreed to hold this class at her lovely home and give us a peek into the Spanish cuisine and its culture.

We watched how Gazpacho was easily prepared with some readily available vegetables. Gazpacho is a refreshingly cool, tasty and very healthy tomato soup and popular during the summer.



Another dish that was demonstrated was the delicious seafood paella, probably the most famous Spanish dish around the world. It is a dish where the rice is cooked together with the seafood. It takes about an hour stirring the seafood first and then adding uncooked rice. Some of us had the honor of stirring the paella while on the stove, and then bringing it to the table...(just a little “feel good” factor).





While waiting for lunch, we were nibbling on the bread and some tasty snacks that were there. Wine was served too. Finally, as the food arrived, we gathered round the table and had a hearty lunch. Of course, the meal is not complete without a dessert and that too soon followed.

This event turned out to be a very good experience. With many new faces notes were exchanged, new friends were made. With 15 fun-loving ladies at a gathering, nothing less was expected. It made the event a memorable one.

