



• KITCHEN TO KITCHEN •



THE CHEF & THE DISH



• CULINARY EXPERIENCE •

MULTI LOCATION CLASS
CHILAQUILES

WELCOME TO THE CHEF & THE DISH

How it works.

Get ready for a cooking experience you'll never forget! In your Multi-Location Cooking Class with The Chef & The Dish, you and your team will be joined by your Chef who will guide you through mastering a dish, native to their region. Your class will also be co-hosted by a Host from The Chef & The Dish.

During your Cooking Experience, you'll get to know your chef and teammates. Then, you'll begin to do work together. Just follow your chef's lead. Ask questions, share stories, and have some fun together as you whip up an amazing traditional dish. Watch your chef, and get personalized coaching as you learn the fundamentals of their nation's most important dishes.

At the end of the class, enjoy your first few bites, and then say goodbye to your chef and classmates so you can enjoy an epic meal.

TRANSPORT YOUR KITCHEN FOR THE DAY™



CHEF ANDRÉS JORDAN

SAN MIGUEL DE ALLENDE |
MEXICO



A 3rd generation of caterers, Chef Andres has been exposed to the food world since a very early age. Working his way from the dishpan to the back of the house, he realized his love of cooking, and at the age of 17 he decided to study in France at Lycée Hotelier Jean Baptiste Siméon-Chardin.

After his studies, he returned back to Mexico and graduated from ICUM (the Culinary Institute of Mexico) and specialized in Mexican cuisine at CCA (Centro Culinario Ambrosía). He's had the opportunity to work with several of the best chefs in Mexico where he's improved his skills with their mentorship.

In 2015, he joined the prestigious Gary Danko restaurant team in San Francisco where he worked managing a number of roles in the kitchen. He returned back to Mexico to open Cocina Colmillo that specializes in pop up events, catering and consultancy for restaurants. He is thrilled to bring his kitchen into yours with his classes with The Chef & The Dish.



GETTING READY CHECKLIST

- Watch your Kitchen Prep Video to get you ready!
- Review your Shopping List. If you have any questions, just email us!
- A few days before your cooking class, head to the grocery store, or arrange for delivery.
- 30 minutes before your cooking class**, organize your ingredients and equipment on your countertop
- Make sure your computer is charging!
- 10 minutes before your class, click on the link in your email or calendar to join your group conference.** Please be prompt, so we can ensure a great experience for you and your teammates! Please know, we admit everyone individually to check for audio and video, so if your class starts a few minutes late, we're helping your teammates!
- You will see you're one a few people! Say hello!
- Once everyone joins, your Host will get everyone ready to have some fun, and then your Chef will transport you into their kitchen to make something delicious.
- If you run into any problems at all, just email us! We're in front of our computer and ready to help.

KitchenAssistant@TheChefandTheDish.com



CHILAQUILES | SHOPPING LIST

MEXICO



CLASS MENU

Chilaquiles with Homemade Green Salsa and Traditional Toppings

INGREDIENTS	HAVE IT
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PRODUCE

Large Fresh Tomatillos - 8 (or one 28 oz can)	<input type="checkbox"/>
Red Onion - 1 medium	<input type="checkbox"/>
Fresh Cilantro - 1 bunch	<input type="checkbox"/>
Fresh Serrano Pepper - 2	<input type="checkbox"/>
Garlic - 2 cloves	<input type="checkbox"/>
Avocado (slightly firm)- 1	<input type="checkbox"/>

INGREDIENTS	HAVE IT
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PANTRY

Soft Corn Tortillas (as would be used for tacos - <i>not crispy</i>) - 3-4 per person	<input type="checkbox"/>
Vegetable or Olive Oil- 1 Tbsp.	<input type="checkbox"/>
Salt & Pepper - to taste	<input type="checkbox"/>

MEAT & DAIRY

Boneless, Skinless Chicken Breast - 1	<input type="checkbox"/>
Sour Cream - 2 Tbsp.	<input type="checkbox"/>
Eggs - 1-2 per person	<input type="checkbox"/>
Fresh Crumbly Cheese (Queso Ranchero, or Feta) - 1/2 cup	<input type="checkbox"/>



SUGGESTED WINE PAIRING

We recommend pairing this meal with a chilled Dry Riesling, lager style beer or coffee.

CHILAQUILES

EQUIPMENT LIST



As with a chef, it's important to have your workstation in order in advance of cooking. This means having your ingredients prepped and cooking equipment on your countertop ready to go.

If you don't have any of the equipment below, please contact your Kitchen Assistant with The Chef & The Dish so we can ensure you have the best results possible.

EQUIPMENT:

- Sharp Chef's Knife
- Cutting Board
- Tongs
- Wooden Spoon
- Cotton Dish Towel
- Paper Towels
- One Medium Size Pot or Sauté Pan with Lid
- One Small Deep Pot
- One medium bowl
- Strainer (in case you need to strain your salsa)
- Small non stick pan with lid
- Blender/Food processor
- Big Deep Plate for Serving

Make sure to wash any produce before your class.
Before your class, please place your ingredients on your countertop,
and put the equipment in a convenient place.

If you need anything at all, just email us!
KitchenAssistant@TheChefandTheDish.com

We can't wait to see what you cook up.



CONVERSIONS

IMPERIAL TO METRIC CONVERSIONS



WEIGHT

Ounces (oz)	Exact Metric Conversion (g)	Standard Metric Conversion (g)
1 oz	28.3 g	30 g
2 oz	56.7 g	55 g
3 oz	85.0 g	85 g
4 oz	113.4 g	125 g
5 oz	141.7 g	140 g
6 oz	170.1 g	170 g
7 oz	198.4 g	200 g
8 oz	226.8 g	250 g
16 oz (1 lb)	453.6 g	500 g
32 oz	907.2 g	1000 g (1kg)

As you start cooking dishes from around the world, you'll notice that the units of measurements can vary. We've put together this handy conversion chart of some of the common conversions you'll need.

Don't panic, if you still need help or are unclear of how much ingredients you'll need, your Kitchen Assistant is only an email away.

~ The Chef & The Dish

VOLUME

Conventional Measure	Exact Metric Conversion (mL)	Standard Metric Conversion (mL)
1/4 teaspoon	1.2 mL	1 mL
1/2 teaspoon	2.4 mL	2 mL
1 teaspoon	4.7 mL	5 mL
2 teaspoon	9.4 mL	10 mL
1 tablespoon	14.2 mL	15 mL
2 tablespoons	28.4 mL	30 mL
3 tablespoons	42.6 mL	45 mL
1/4 cup	56.8 mL	50 mL
1/3 cup	75.6 mL	75 mL
1/2 cup	113.7 mL	125 mL
2/3 cup	151.2 mL	150 mL
3/4 cup	170.5 mL	175 mL
1 cup	227.3 mL	250 mL
4 1/2 cups	1022.9 mL	1000 mL (1L)

OVEN TEMPERATURES

Fahrenheit (°F)	Celsius (°C)
175°	80°
200°	95°
225°	110°
250°	120°
275°	140°
300°	150°
325°	160°
350°	175°
375°	190°
400°	205°
425°	220°
450°	230°
475°	240°
500°	260°



WEIGHING YOUR INGREDIENTS

WEIGHT TO VOLUME CONVERSIONS



Many of our Chef's at **The Chef & The Dish** use weight measurements as their primary unit of measurement. It's standard in a lot of commercial kitchens around the world, especially where accurate and scalable measurements are needed.

You don't have to worry, the team at **The Chef & The Dish** has converted most of these weights into easy to measure volume measurements for you. However, as you further your culinary journey and start reading recipes and cooking dishes from around the world, you may want to buy a weight scale to translate some of the recipes for yourself. Weighing your ingredients remains the most accurate way to measure food.

We've attached a chart of some of the standard weight to volume conversions. This is only a guide, depending on the ingredients and how its packed, the volume can vary greatly.

We encourage everyone to keep thinking about food and cooking, and most importantly, keep exploring.

~ For the Love of Food | The Chef & The Dish

DRY INGREDIENTS

INGREDIENT	GRAMS	CUPS
All-Purpose Flour	120 grams	1 cup
Whole Wheat Flour	113 grams	1 cup
Baking Powder	4 grams	1 tsp
Baking Soda	3 grams	1/2 tsp
Brown Sugar (packed)	213 grams	1 cup
Confectioners' Sugar	113 grams	1 cup
Granulated Sugar	198 grams	1 cup
Chocolate Chips	170 grams	1 cup
Cocoa Powder	42 grams	1/2 cup

WET INGREDIENTS

INGREDIENT	GRAMS	CUPS
Butter	113 grams	1/2 cup
Buttermilk	227 grams	1 cup
Corn Syrup	312 grams	1 cup
Heavy Cream	227 grams	1 cup
Milk	227 grams	1 cup
Vegetable Oil	198 grams	1 cup
Vegetable Shortening	46 grams	1/4 cup
Eggs	50 grams	1 large
Vanilla Extract	14 grams	1 tbsp