



• KITCHEN TO KITCHEN. •
—  —
**THE CHEF
& THE DISH**
—  —
• CULINARY EXPERIENCE. •

MULTI LOCATION CLASS
CHICKEN & SAUSAGE GUMBO

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 GASON NELSON

NEW ORLEANS | UNITED STATES



New Orleans native Chef Gason, is a two-time James Beard Scholar. His extraordinary culinary skills have taken him around the world to cook for those with the most discriminating tastes including the Kardashians, Dwayne 'The Rock' Johnson, Matthew McConaughey, Swiss Beats, Sinbad, Reggie Bush, Demarcus Cousins and New Orleans Saints' tight end, Ben Watson.

Featured in Sports Illustrated, New Orleans Magazine, Readers Digest, and on the Food Network show, "Chopped", making it all the way to the final round... his passion for food and his hometown comes out in the smallest details - which you'll taste during your cooking class.

Chef Gason is excited to welcome you into his New Orleans home, and teach people around the world how to make authentic Creole cuisine.



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



CHICKEN & SAUSAGE GUMBO

SHOPPING LIST



CLASS MENU

Chicken & Sausage Gumbo

Ingredient	HAVE IT
<u>PRODUCE</u>	
Yellow Onion- 1 large	<input type="checkbox"/>
Green Onions/Scallions - 3 stalks	<input type="checkbox"/>
Garlic - 4 cloves	<input type="checkbox"/>
Green Bell Pepper-1 large	<input type="checkbox"/>
Celery- 1 Stalk	<input type="checkbox"/>
<u>MEATS / SEAFOOD</u>	
Smoked Andouille Sausage - 3 Links	<input type="checkbox"/>
Chicken Thighs - 3, boneless and skinless	<input type="checkbox"/>

Ingredient	HAVE IT
<u>SPICES</u>	
Fresh Bay Leaf - 1	<input type="checkbox"/>
Cayenne Pepper - a pinch	<input type="checkbox"/>
Gumbo File or Dried Thyme -1 tbsp.	<input type="checkbox"/>
<u>PANTRY</u>	
Long Grain White Rice -1 cup	<input type="checkbox"/>
Vegetable Oil (NO OLIVE OIL!) - 4 tbsp.	<input type="checkbox"/>
All Purpose Flour - 4 tbsp.	<input type="checkbox"/>
Chicken Stock - 4-5 cups	<input type="checkbox"/>
Salt & Pepper to Taste	<input type="checkbox"/>



SUGGESTED WINE PAIRING

A dry white wine, such as Pinot Grigio

CHICKEN & SAUSAGE GUMBO

EQUIPMENT LIST



As with a chef, it's important to have your workstation in order in advance of cooking. This means having your ingredients wash 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:

- One large Stock Pot or Dutch Oven
- Whisk
- Sharp chef's knife
- Large Spoon
- Small saucepan
- Cutting Board

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