

# Hands-on Cooking Class



By Social Cooker  
*Yves Nicolier*

COOK WITH YOUR FAMILY, FRIENDS OR COLLEGUES



 TripAdvisor

**Yves Nicolier  
Sandrock**

TripAdvisor Traveler Rating  
●●●●● 74 reviews

TripAdvisor Ranking  
#23 of 230 Classes &  
Workshops in Barcelona

**PRICE/PERSON:  
FROM 65€  
DURATION:  
3 HOURS**

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Experience Catalonia in a different way, participating in a hands-on cooking workshop, right in your kitchen.

Come together around the stoves in a cooking class that will be the highlight of your trip to Girona.

Every participant will be equipped with an apron and a working station. Tasks will be assigned to everyone!

## **About Chef Yves:**

Born in Switzerland and raised up in Barcelona he will make you feel welcomed and engaged without language barriers.

"I will share my natural passion for cooking and make sure you are having a great time while experimenting with the local cuisine and culture"

## **TAPAS COOKING WORKSHOP:**

*Some examples*

### **Spanish Omelette:**

with potatoes and onions

### **Stuffed Squid with pork meat:**

a Catalan Surf and Turf dish

### **Octopuss in the Galician Style:**

with red ground pepper, salt and olive oil

### **Patatas Bravas:**

fried potatoes with a spicy tomato sauce

### **Hake fingers:**

floured and fried hake filets

### **Meatballs with Cuttlefish:**

Catalan traditional meatballs

### **Spinach in the Catalan Style:**

with raisins and pine nuts

Thinking of a Paella or maybe  
vegan local specialties?

**Ask for a tailor-made session!**

# Chef's Choice Tasting Menu



By Social Cooker  
*Yves Nicolier*

AS A PRIVATE SOCIAL CHEF, I AM OFFERING A UNIQUE CULINARY EXPERIENCE WHICH WILL BE PART OF THE EVENING'S ENTERTAINMENT



**Yves Nicolier**  
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I will be preparing a taster menu right in front of you and in your own kitchen, while you are having a welcome drink and snack. I will be revealing the background stories, recipes, and detailed steps of every elaboration.

I will share my culinary thoughts and passion through a vibrant taster menu, based and inspired by local organic and seasonal ingredients.

Guests are welcome to step into the kitchen at any moment!



## EXAMPLE OF A CHEF'S TASTING MENU:

### Welcome drink:

A glass of craft Cava

Crunchy Tomato Bread with Iberian ham, acorn-fed

Home dressed Olives

### Appetizers inside the kitchen:

Pintxo de Sobrasada: toast with Chorizo paste and honey

Esqueixada: tomatoes with salted Cod / extra virgin olive oil

### Selection of "plattillos" or tasters:

*Kokotxas al Pil pil:*

Cod "Double Chin" with olive oil and garlic emulsion.

*Gamba Vermella:*

Red Shrimp from the Mediterranean Sea

*Calamares a la Andaluza:*

Andalusian Fried Squid Rings with Lime Mayonnaise

*Sole Filet:*

Roulade with tomato paste and garlic oil

*Mandonguilles amb Sipia:*

Catalan Meatballs with Cuttlefish

*Zucchini with Romesco Sauce:*

broiled tomatoes/garlic, almonds, hazelnuts, and ñora

### Desserts:

Crema Catalana with red fruits

Chocolate Explosion with persimmon and lime zest

### Wine pairing included

I adapt to any food intolerance or diet request



# Cooking Experiences at Costa Brava



By Social Cooker  
*Yves Nicolier*

FEEL LIKE A LOCAL VISITING FISH MARKETS, LOCAL PRODUCERS AND WINE MAKERS

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## EXAMPLES OF EXPERIENCES:

### **Palafurgell Fish Market:**

Explore the wide selection of Fish and Seafood and choose according to Chef Yves' dish recommendations

### **Organic Farmer orchards:**

Visit an organic farmer with chef Yves picking the vegetable right there as a base for your cooking class

### **Wine tasting at the vineyards:**

Visit an organic wine producer and taste the wine with the owner while having a traditional aperitivo or appetizer

### **Sailing and Fishing:**

Rent a boat and assisted by a fishing expert you will catch your dinner which will be elaborated with chef Yves's instructions!

Are you a craft beer lover?

You don't know how goat cheese is made?

**Ask for your tailor-made Experiences**

We will define a tasty and exciting program together which will start by picking you up at your accommodation in Costa Brava. We will then spend a lovely day together visiting the local markets and organic producers. Back to your accommodation in Costa Brava, Chef Yves will host a hands-on cooking class to master the local Catalan and Spanish recipes with the fresh ingredients. We will taste our culinary creations paired with local wines. Cheers!

