



PAELLA MASTERCLASS

Discover all the secrets of one of the most popular Spanish dishes. Enjoy an extraordinary culinary journey and learn in depth the story of authentic Valencian paella and its original recipes from the team of awarded chef Quique Dacosta.

This exceptional two hours experience is available every Saturday and Sunday from 11.00 a.m. to 1.00 p.m. for groups from four to eight people and includes:

- Aperitif with Iberian cured meats, cheeses and *Finos* dry white wine tasting: Palo Cortado, Manzanilla and Fino.
- Classic Valencian Paella: Chicken, rabbit, green and *garrafó* beans.
- Black rice: Cuttlefish, squid, lobster and *alioli*.
- Dessert.
- Recipes, embroidered apron and group picture.

Price EUR 175 per person

Beverages included: wine and coffee

For more information and reservations:
Mandarin Oriental Ritz, Madrid
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