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Virtual Cooking Demo: St James Scallops The Galician Way

★★★★★ 12 User Reviews | 45 mins. approx. | Cangas do Morrazo | On Request Best Rate

Enjoy a virtual cooking demo led by local food lovers and learn how to bake the St James Scallops the Galician Way. Discover the Galician culture and get an overview of the gastronomy, the tradition, and the capital of the region, Santiago de Compostela, as well as the history of the Way of Saint James.

Highlights

- Learn about the **Seafood Culture of Galicia** thru this traditional recipe
- The **Scallops is a symbol of the Camino de Santiago**, do you know why?
- **Live interactive chat** with our foodie virtual guides during the demo

General Overview

Country: Spain
Region: Galicia
City: Cangas do Morrazo
Duration: 45 mins. approx.

Type: Virtual Experiences
Theme: Online Virtual Experiences & Tours
Group Size: Up to 300 People max. (Private basis on request)
Price from: €

Introduction

Bake St James Scallops the Galician Way

On this virtual cooking demo, you get in touch with the G**alician culture and gastronomy** through a cooking class/demo where you will make the recipe of the **St James Baked Scallops**. Come into Sean & Angie's Kitchen and learn how to bake this tasty Galician Seafood dish! We will also talk about the local gastronomy, the fresh products of the area, the **Camino de Santiago (the Way of Saint James)**, and of course the Galician wine that we will pair with our seafood dish! This dish is served in Galicia as a starter dish so it could serve 4 people if one scallop each, or 2 people if you want 2 each.

Camino de Santiago (The Way of Saint James)

In this virtual cooking demo, you will learn about the **different routes of The Way of Saint James**, its history, and its tradition. One of the most important Christian pilgrimages in the world, learn how the pilgrims reach the final destination of the Way of Saint James to the **glorious**

Cathedral of Santiago de Compostela to admire the tomb of the apostle St James the Great. Discover what the pilgrims eat through their journey to the city of Santiago de Compostela, **rich gastronomy** with a wide variety of fresh locally grown products.

Cooking Class of Galician Food and Wine

We will also talk about the **Galician food: cheeses, fish, seafood, meats, etc...** the traditional Galician dishes and not forgetting the fine wine of this region. You will get to know the different wine varieties made with **local grape like: Albariño, Godello, Treixadura, Mencía, etc...** as well as the different apellation**s of origin: D.O Rías Baixas, D.O Ribeiro, D.O Ribeira Sacra, etc**...

After this virtual cooking demo/class led by locals, you will have a whole overview of Galicia, the city of Santiago de Compostela, the Way of Saint James, and the **Galician food and wine!**

Day by day itinerary

Ingredients for the St James Baked Scallops

- 4 scallops (King Scallops, best from Galicia or the Atlantic Ocean but others as well are good too! Either fresh or frozen could work too thawed out.)
- 2 onions (mid-size onions)
- 1 Green pepper
- 1 Clove of garlic
- *4 Slices of chopped cured ham (Either Spanish Serrano or even the Porco Celta, Celtic Pig of Galicia which we will use)
- 1 Saffron powder packet (You can get Spanish Saffron powder in individual packets in a small

box, Pote is a good brand)
- 125 cl of Extra Virgen Olive oil (Spanish or even Galician, we are using Aceites Abril)
- 1/2 a glass of white wine (Galician white wine like Albariño or Condado of the Rias Baixas, are the best option, but other white wines will work as well!)
- Fine bread crumbs

***NOTE:** If you do not eat meat then you can make the dish without the cured ham.

Step by Step Preparation of the Saint James Baked Scallops

1. If you buy fresh scallops in their shell previously clean the scallops just leaving with the scallop and the roe (OK as well if you don't want the roe) and place them back in the shell. If frozen and already cleaned let thaw out before. If you can not get scallops in a shell, then you can use a tiny clay casserole if you can find one! During the demo we will start by chopping the onion, garlic, and pepper.
2. Sauté over moderate heat in olive oil. Once poached the ingredients we add the wine and saffron, cook for a few of minutes more. Then add the bits of the cured Spanish ham. Just needs a bit more in the pan since it will go in the oven.
3. Cover the scallops with the poached vegetables/ham and sprinkle on the bread crumbs.
4. Pre-heat the Oven at 200º with heat below and above. Put the scallops on an oven tray and bake at 180ºc for approximately 10 min. approx. depending on the size of the scallops, keep an eye on the browning.

Kitchen utensils and equipment for the St James Baked Scallops

- Chopping board
- Knife
- Small Bowls (if you want to separate the ingredients)
- Oven
- Tablespoon / wooden spoon

Included

- One Way Video of Live Virtual Cooking Demo in English (NOTE: Private classes are available in Spanish as well. We can do 2-way video via Zoom or Google Meet in private classes. Inquire for details regarding a private group)
- Interactive Chat during the event to ask questions to our Food presenters (NOTE: We recommended using Google Chrome)

Excluded

- The live scheduled demos are tip-based so if you enjoy your time a donation is always welcome!
- You will need a computer or phone and an internet connection.
- Ingredients specified not included.
- Utensils for the cooking demo not included.

Reviews

★ ★ ★ ★ ★ Janet N. (Heygo) (21 November 2021)

Relaxing and informative! Sean and wife did a fabulous job ensuring every moment was value packed. The recipe was simple and enticing and thankfully chopping was done ahead of time to keep things rolling. Great overview of wine regions and famous Camino walking routes.

★ ★ ★ ★ ★ María (Ottawa) C. (Heygo) (20 November 2021)

Always a pleasure to see you, Angie and Tiernan. We love all your tours because you bring our culture and ancestry to us with lots of great information and details, that inspire us to learn more about Galicia. Looking forward to your new tours to learn more. Gracias ?

★ ★ ★ ★ ★ David G. (Heygo) (20 November 2021)

The cooking experience was amazing. Very nice simple to make but beautiful dish. Sean shared lots of interesting information about Galicia, its food, wine, geography and culture. And they are such a nice family. Loved. Moitas gracias ?

★ ★ ★ ★ ★ Jeanne ♦♦♦ B. (Heygo) (20 November 2021)

Sean and Angie are such a lovely couple. I would go anywhere with them. Everything they do is so well done. Thank You!

★ ★ ★ ★ ★ Fawn M. (Heygo) (6 March 2021)

Great Culinary Class!!

★ ★ ★ ★ ★ Joan P. (Heygo) (7 March 2021)

Hello Sean! I enjoyed your class so much The scallops look delicious and I already have the ingredients on my market list! I look forward to making it. You and your wife are adorable - so personable and easy to watch and follow your preparation. I recommend your class to anyone who wants to learn something new to cook and be entertained at the same time. It was a wonderful experience. Stay safe and see you next time! Joan P.

★ ★ ★ ★ ★ Tricia G. (Heygo) (22 February 2021)

It was an enjoyable tour with Sean and his wife. I wanted a taste of the delious food so badly. I will have to make it soon!

★ ★ ★ ★ ★ Dilip P. (Heygo) (20 February 2021)

Super team with his wife. Thank you for introducing us to the wines from the region.

★ ★ ★ ★ ★ Martin W. (Heygo) (20 February 2021)

What a lovely cooking class! Thank you to you and your wife (and son) for letting us into your home and showing us how to prepare and cook such a delicious-looking dish. And the wines - oh my, they looked and sounded lovely!

★ ★ ★ ★ ★ Loni H. (Heygo) (20 February 2021)

Sean and Angie (wife) presented another excellent virtual cooking tour! Thank you for the recipe and the great stories about St. James that you shared. The recipe looks easy, and I am looking forward to cooking it and joining another tour. Thank you for inviting us into your home too!

★ ★ ★ ★ ★ Halya K. (Heygo) (20 February 2021)

Fantastic! Very professional. Great visuals and sound! The recipe looked amazing.

I will book yours with Sean again. Gratias!!!

★ ★ ★ ★ ★ Deborah L. (Heygo) (20 February 2021)

Lovely evening learning how to cook scallops Galician style and an introduction to the local wine. The starter looked delicious! I'll be trying out this dish. Thank you Sean and Angie for inviting us into your home.