

What to prepare before class:

4. Kuba 2024

Mushroom Kuba (Houbovy Kuba)

6 servings

Ingredients:

Soaking:

2 cups of dried pearl barley

6 cups of cold water

Cooking pearls barley:

4 cups of water

1 TSP of whole caraway seeds

Cooking:

5 TBSP of lard - adjust if needed (or frying oil)

1 large onion - peeled and finely chopped

1 LB of mushrooms of your choice

½ stick (4 TBSP) of butter – cut into a few slices

2 TBSP of dried marjoram

5 cloves of garlic – peeled and grated (or pressed)

1 TSP of salt

½ TSP of ground pepper

To grease a baking dish:

Stick of butter – from refrigerator (you will use only part)

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Medium Mixing Bowl (about 3 - 4 QT)

Plate

Colander

Large Saucepan or Medium Pot (about 6 QT)

Wooden Spoon or High-Temperature Silicone

Large sauté pan or stir fry pan

Small Hand Grater or Garlic Press (for garlic)

Baking Dish

Additional Preparation steps:

In addition to preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

About 2 – 3 hours before class:

1. **Soak pearls barley:**

1.1. Place into a medium mixing bowl:

2 cups of dried pearl barley

6 cups of cold water

Thoroughly stir.

1.2. Cover with a plate and let sit in water until partially softened (about 2 – 3 hours or overnight).

Bonus Recipe:

Rum Pralines

11 - 12 pralines

Ingredients:

Coating:

1 cup of whole walnuts

Praline dough:

¼ cup of whole walnuts

3.5 OZ of ladyfingers

½ cup of confectioners' sugar

3 TBSP of raspberry preserve (or strawberry)

3 TBSP of butter – room temperature

2 TBSP of rum extract*

1 TBSP of cocoa powder

*I use this one: <https://tinyurl.com/yeu2jfub>

Tools:

Measuring Spoons & Measuring Cups

[Kitchen Food Processor](#)

Medium Mixing Bowls (about 3 - 4 QT)

Silicone Spatula

0.75 FL OZ disher or Kitchen Scale [or set of spoons](#)

Additional preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com