



VIVA LA FIESTA



Looking for something flavoured for your birthday party? Why not try rich and passionate Spanish style? Take your guests on a journey to colourful Spain, exploring its delicious food, wine and entertainment.

DETAILED DESCRIPTION:

INVITATION

A couple of weeks in advance send your friends an invitation in Spanish:



Don't worry, if your friends don't speak Spanish. Probably, neither do you. However, the text of the invitation is very simple and easy to translate, even with the help of Google translator 😊) But the effect you get by writing in Spanish will instantly draw your friends' attention and set your birthday mood and style.

You always have two options: organize the party at your place, if possible, or hire a different venue. In the latter case, a nice and cozy Spanish cuisine restaurant having a separate party hall would be a perfect choice for you.

WELCOMING OF THE GUESTS

On the day of celebration prepare yourself to look Spanish as ever. If you're organizing the fiesta at your place, make sure it creates a Spanish mood as well. For this, you would need to make some arrangements in advance:

- Find and download any traveler films featuring the most picturesque Spanish landscape, beaches and cultural life and put it on TV.
- Accompany this video with the rhythms of flamenco, pasodobles and other typical Spanish music.

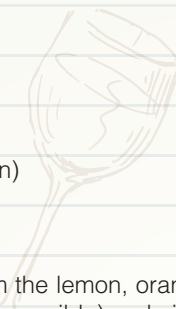
If you're expecting your guests at a restaurant, investigate the possibility to have a big screen on the wall to show the same film, and let the music play, of course.

Meet your guests with a Spanish Hola! and offer them a glass of freshly made Sangria. Here is one of the recipes how to make it, if you're throwing this party at your place:

SANGRIA

- 1 Bottle of red wine (Cabernet Sauvignon, Merlot, Rioja, Zinfandel, Shiraz)
- 1 Lemon cut into wedges
- 1 Orange cut into wedges
- 1 Lime cut into wedges
- 2 Tbsp sugar
- Splash of orange juice or lemonade
- 2 Shots of gin or triple sec (optional)
- 1 Cup of raspberries or strawberries (may use thawed or frozen)
- 1 Small can of diced pineapples (with juice)
- 4 Cups ginger ale

Pour wine into a large pitcher and squeeze the juice wedges from the lemon, orange and lime into the wine. Toss in the fruit wedges (leaving out seeds if possible) and pineapple then add sugar, orange juice and gin. Chill overnight. Add ginger ale, berries and ice just before serving. If you'd like to serve right away, use chilled red wine and serve over lots of ice. However, remember that the best Sangrias are chilled around 24 hours in the frig. - allowing the flavors to really marinate into each other.



Dinner

After initial social conversation among the guests invite them to taste Spanish paella. There are many different ways how to make it but we're offering the one that Jamie Oliver uses himself:

PAELLA

- 6 boneless chicken breasts or thighs, preferably free-range or organic, skin on, each quartered
 - sea salt and freshly ground black pepper
 - plain flour, for dusting
 - olive oil
 - 100g chorizo, sliced
 - 6 slices pancetta or streaky bacon
 - 1 onion, finely chopped
 - 4 cloves of garlic, finely chopped
 - 2 litres hot chicken stock, preferably organic
 - 2 large pinches of saffron
 - 1 heaped teaspoon smoked paprika
 - 500g paella rice
 - small bunch flat leaf parsley, leaves picked and chopped, stalks chopped
 - 2 handfuls peas, fresh or frozen
 - 10 king prawns
- optional: 500g mussels, scrubbed
optional: 2 small squid, halved and scored



Servings

4-6

Preheat the oven to 190°C/375°F/gas 5. Season the chicken pieces and dust with flour. Heat a little olive oil in a large deep pan and fry the chicken until golden brown on both sides. Place the pieces on a baking tray and into the oven for 30 minutes.

Put the pan back on the heat. Add the sliced chorizo and pancetta or bacon and fry until browned and crispy. Then add the onion and garlic and cook until soft. Meanwhile infuse half the hot chicken stock with the saffron. Add the smoked paprika, rice and infused stock and leave to cook on a medium heat, stirring from time to time.

After 20 minutes the rice should be nearly cooked. At this point, pour in the rest of the stock along with the peas, prawns, and the mussels and squid if you are using them. Place a lid on the pan and cook for 10 minutes more.

Finally, add the cooked chicken and serve sprinkled with chopped parsley and a wedge of lemon.

Ready to taste? You can watch the best of corrida compiled in advance during the meal.

Optional. Tortilla can be also served cut into small cubes and speared with cocktail sticks - lovely with chilled amontillado sherry. The Spanish also serve tortilla sandwiched between chunks of crusty bread!

So You can Dance Flamenco?

When the guests have tasted flavours of Spain, surprise them by inviting a professional flamenco dancer (you have to arrange this meeting in advance). Flamenco is a very passionate dance, therefore it's worth trying to learn the basic steps and reveal one's emotions on the dancefloor. The dancer has got all your attention and all volunteers are trying to follow him/her repeating the main steps. It might take a while to practice but it should definitely be an engaging entertainment for both senjores and sinjoritas.

Once you're finished with the Flamenco ABC, the flamenco rhythm is in the air and everybody demonstrates what they have learned on the dance floor.

Almodovar Remade

Spanish culture is famous not only for its flamenco, but for its artists as well. Servantes, Picaso, Dali, those are the most famous from the previous centuries but the one that shocks the contemporary world is Pedro Almodovar. Everybody has seen at least one of his movies: from **High Heels** to **The Skin I Live In**.

No, we don't suggest to start watching one of his masterpieces. On the contrary, you'll have a funny attraction by remaking some of Almodovar's scenes with your party guests.

But this attraction requires some homework from you. You have to choose several scenes from Almodovar's movies (already mentioned **High Heels**, **The Skin I Live In**, **Volver**, **Bad Education**, **Talk to Her**, **All About My Mother** or other). These scenes should be a dialogue or a conversation among more people, which is very interactive or specific.

At the party, you'll have funny improvisations. Divide your guests into groups and play the scenes one by one on mute. The task for your guests is to voice over the scenes making their own invented situations, e.g. from your life. If possible, you can let your guest groups look through the episode first and practice their own story before they go live for all spectators.

Spanish Dessert

Such creative work must have burnt lots of brain cells thus all your guests require rehabilitation for sure. Invite them to taste Spanish dessert, which typically should be Spanish flans served with coffee or tea and jerez.

If you decide to make your own flan, here is one of the recipes:

SPANISH FLAN

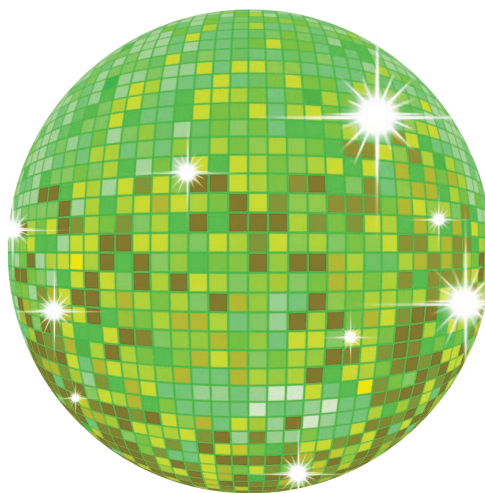
- 1 cup white sugar
- 3 eggs
- 1 (14 ounce) can sweetened condensed milk
- 1 (12 fluid ounce) can evaporated milk
- 1 tablespoon vanilla extract

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium saucepan over medium-low heat, melt sugar until liquefied and golden in color. Carefully pour hot syrup into a 9 inch round glass baking dish, turning the dish to evenly coat the bottom and sides. Set aside.
3. In a large bowl, beat eggs. Beat in condensed milk, evaporated milk and vanilla until smooth. Pour egg mixture into baking dish. Cover with aluminum foil.
4. Bake in preheated oven 60 minutes. Let cool completely.
5. To serve, carefully invert on serving plate with edges when completely cool.



Spanish Disco

More Sangria or other special Spanish wines, olives, and Spanish cured ham to go along with the disco in Spanish Style. You can try your freshly learned flamenco steps or simply get carried away by the songs of Gipsy Kings. This business might last for a while 😊



We wish you a stunning party!