

# Chilli and Chocolate – Tapas Recipes

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# Salt Cod Croquettes

Without having any salt cod to hand, Kelly and I made our own.

It's surprisingly easy and the results weren't *too* far away from the original!

Serves: Makes 8

## Ingredients

- 500g cod
- 500ml milk
- 2 bay leaves
- 400g potatoes, peeled and sliced
- 60g plain flour, sieved
- 20 g ground almonds
- 2 clove garlic, finely chopped
- a small handful of parsley, finely chopped
- 1 tbsp baby capers, rinsed and dried
- freshly ground black pepper
- 500ml olive oil, for frying

## Method

1. Take the fillets of fresh cod and place in a shallow dish. Rub well with a good quality sea salt, cover with cling film and lightly press. Place in the refrigerator and chill for about 24 hours, turning once.
2. When ready, drain the fish, rinse thoroughly in cold water for several minutes and dry well. The fish will have lost moisture not to mention a third of its original weight and the flesh should be much firmer. It is now ready to use.
3. Soak the salt cod for 24 hours, changing the water about four times during the process.
4. Place the cod into a large saucepan, pour in the milk, add the bay leaves and poach for 15 minutes. Leave to cool. Remove the skin and any bones from the cod and discard. Reserve the flesh and the poaching liquid.
5. Cook the potato slices in the poaching milk, adding enough water to cover them completely. Drain and mash.

6. Bring 300ml water and the oil to a boil in a large saucepan and carefully add the flour and almonds, stirring continuously. Cook for 4-5 minutes.
7. Mash the cod and potatoes together and add this mixture to the flour mixture. Continue to cook over a low heat, stirring continuously. Add the garlic, parsley and capers.
8. Season with freshly ground black pepper and leave to cool.
9. Take a dessert spoonful of the mixture and shape into a thick sausage shape. I found it easier to do this with slightly damp hands.
10. Dip the croquettes in sieved plain flour, then dip into a beaten egg mixture, and finally roll in breadcrumbs, setting each croquette on a baking tray when finished.
11. Allow the croquettes to “set” in the fridge for 30 minutes or so.
12. Carefully heat the oil in a frying pan. Depending on the size of your saucepan, cook between 3 and 5 croquettes in each batch. Leave the croquettes in the oil until the breadcrumbs are a deep golden brown, then remove and allow them to drain on a piece of kitchen towel.
13. Serve immediately with some aioli and lemon mayonnaise.

# Chorizo and Manchego Tortilla

Serves 6

## Ingredients

- 5 tbsp olive oil
- 50g chorizo, chopped
- 4 waxy potatoes, thinly sliced
- 2 white onions, thinly sliced
- 6 large eggs
- 2 tbsp chopped fresh parsley, plus extra to garnish
- 1 cup grated Manchego cheese (or Pecorino if you can't get Manchego)
- Salt and ground black pepper

## Preparation

1. Par-boil the slices of potato until they are just turning soft.
2. Heat some oil in non-stick frying pan and fry the chorizo until it has turned a deep red and the oil has been released. Remove the chorizo and allow it to drain on a sheet of kitchen towel.
3. Add a little more oil to the pan and fry onions on a low heat until they have become translucent.
4. Beat the eggs in a large bowl and add the parsley, cheese, chorizo, along with plenty seasoning.
5. Add the sliced potatoes to the onion in the saucepan and mix the onion through.
6. Pour in the egg mixture and make sure that the potatoes are coated.
7. Cook the mixture over a very low heat, until the egg begins to set.
8. Preheat the oven to 200C and place the tortilla in the oven, leaving it there until the top have turned a golden brown colour.
9. Cut into wedges and serve.

# Mushrooms and Aioli on Toasted Baguette

Serves 8

## Ingredients

- 250g of Chestnut mushrooms, thinly sliced
- 1 clove of garlic
- 1 tablespoon extra virgin olive oil
- A pinch of sea salt
- 1 tbsp of Fino sherry
- Aioli
- 1 baguette, sliced into rounds

## Preparation

1. Heat the olive oil in a pan that has a cover. When the oil is hot, add the mushrooms, salt and sherry, and then cover the saucepan and lower heat.
2. Cook the mushrooms until liquid has been released and cooked down.
3. Slice the garlic length-ways and rub the top of each slice of baguette.
4. Place the sliced baguette onto a baking tray and toast the bread slightly.
5. Spread the toasted bread with aioli and top with a spoonful of the mushrooms, placing each finished slice onto the baking tray again.
6. Place these baking tray in the grill and cook for about 30 seconds or until aioli starts to bubble.

# Chorizo Braised in Red Wine

Serves 8

## Ingredients

- 450g of chorizo sausage
- 60ml red wine (we maintained the Spanish theme with a nice Rioja)
- 2 Garlic cloves, crushed
- Handful of oregano

## Method

1. Place all of the ingredients into a large saucepan
2. Pour in the wine so that the slices of chorizo sausage are half to two-thirds submerged.
3. Bring to boil then reduce the heat, simmering the chorizo for 6 minutes or so.
4. Turn the chorizo over and cook for another 6 minutes.
5. Remove from the saucepan and place into a serving dish, pouring the thick reduced red wine over the chorizo.
6. Serve.

# Chilli and Garlic Prawns (Gambas al pil-pil)

Serves 2

## Ingredients

- 10 - 15 large prawns (raw - not pre-cooked or frozen)
- 1 birds-eye chilli, thinly sliced
- 3-6 cloves of garlic, peeled
- Olive oil
- A good earthenware dish

## Method

1. Place the chilli and garlic in the earthenware dish with the olive oil. You need enough oil to cover all ingredients once they are in the dish.
2. Wash, peel, and de-vein the prawns and place in the dish.
3. Place the earthenware dish on the cooker and heat for roughly 10 - 15 minutes – the olive oil should be bubbling and the prawns should now be a pink (rather than grey) colour.
4. Serve.

# Meatballs in Spicy Tomato Sauce

Serves 6

## Ingredients

For the meatballs:

- 150g minced pork
- 150g minced beef
- 3 cloves garlic
- 50g breadcrumbs
- 1 egg
- 1 teaspoon cumin powder
- 1 teaspoon ground coriander
- 1 teaspoon ground nutmeg
- 1 pinch cinnamon
- salt and pepper
- olive oil, for frying

For the sauce:

- 1 onion, chopped
- 1 clove garlic, finely chopped
- 400g of canned, chopped tomatoes
- 3 to 4 teaspoons tomato puree
- 1 teaspoon cayenne pepper
- 125ml dry white wine
- 125ml chicken stock
- freshly-ground black pepper
- 1 tablespoon olive oil

## Method

For the Meatballs

- Mix all of the ingredients (excluding the olive oil) together in a large bowl.
- Take a tablespoon of the meatball mixture and roll and pat into a ball-shape, setting each aside on a baking tray.
- Place the baking tray in the fridge and allow the meatballs to “set” for about half an hour.
- Heat about a tablespoon of oil in a frying pan and fry the meatballs in batches of 4 or 5 on a medium heat until they are nicely browned.
- Remove and drain the meatballs on a sheet of kitchen towel.

## Method for the Sauce

- In the same frying pan add a little more oil and cook the chopped onion and garlic until they are soft and translucent- just make sure that you don't burn the garlic.
- Add the wine and increase the heat to high, letting the wine boil and reduce for a minute or so.
- Add the can of tomatoes, the puree and the stock.
- Bring back to the boil then simmer for about 10 minutes.
- Stir in the cayenne pepper and add the meatballs, simmering for another 10 minutes.
- Serve with crusty bread.

# Spinach Tortilla

## Ingredients

- 4 potatoes, thinly sliced
- 180g of spinach
- 5 eggs
- 1 white onion, finely chopped
- salt
- olive oil

## Method

1. Par-boil the potato until the potato is just about turned soft.
2. Place a saucepan over a low heat and add the spinach leaves, allowing them to wilt. When they have lost their volume and become soft, remove the saucepan from the heat, press the leaves with a spatula until they have released any remaining liquid, and drain.
3. Heat some olive oil in a deep frying pan and add the onion. Reduce the heat and cook the onion until it has turned translucent.
4. Beat the eggs together in a large bowl and add the spinach.
5. Place the softened potato in the frying pan and make sure that the onion has been thoroughly mixed through.
6. Pour the egg mixture into the frying pan and make sure that the potatoes have been covered.
7. Pour in the egg mixture and make sure that the potatoes are coated.
8. Cook the mixture over a very low heat, until the egg begins to set.
9. Preheat the oven to 200C and place the tortilla in the oven, leaving it there until the top have turned a golden brown colour.
10. Cut into wedges and serve.

# Morcilla and Fried Pepper on Baguette

Serves 8

## Ingredients

- A good black pudding – we used Clonakilty
- 1 pepper, sliced into long strips
- 1 baguette
- 1 clove of garlic
- Olive oil

## Method

1. Cut the baguette into inch-thick slices.
2. Slice the clove of garlic in two length-ways
3. Rub the bread with garlic and place on a baking tray for toasting in the grill
4. Add some olive oil to a frying pan and lightly fry several slices of black pudding – remove from the pan
5. Add a little more olive oil and add the slices of pepper, frying them until the skin blisters
6. Toast the baguette rounds and get ready to plate-up
7. Place a slice of black pudding on top of a round of baguette and top with a slice of fried pepper – continuing until all of the ingredients have been used

# Aioli

Serves 6

## Ingredients

- 1 clove of garlic, minced
- sea salt and freshly ground black pepper
- 4 large egg yolks, preferably free-range or organic
- 2 tsps Dijon mustard
- 600ml extra virgin olive oil
- lemon juice, to taste

## Method

1. Add the minced garlic and a teaspoon of salt to a pestle and mortar and pound the ingredients into a soft mixture.
2. Place the egg yolk and mustard in a bowl and whisk together, then start to add your olive oil, a little at a time.
3. Once you've blended in a quarter of the oil you can start to add the rest in larger amounts. When it's all gone in, add the garlic and lemon juice.
4. To finish it off, season to taste with salt, pepper and a bit more lemon juice if needed.

# Crema Catalana

Serves 4

## Ingredients

- 4 cups whole milk
- 2 cup cream
- 1 vanilla pod
- 6 strips orange peel
- 1 cinnamon stick
- 10 egg yolks
- 1 cup caster sugar
- 1 cup Demerara sugar
- 8 tbsp corn starch

## Method

1. Slice the vanilla pod length-ways.
2. Add the milk, cream, vanilla, orange rind and cinnamon to a boil over low heat.
3. Remove from the heat and let it cool down.
4. Strain the milk and cream mixture to remove the vanilla pod, orange peel strips, and cinnamon stick.
5. Mix the egg yolks and ½ cup of caster sugar until you obtain a thick creamy mixture.
6. Dissolve the cornstarch in 4 tbsp of the milk mixture and stir it back into the remaining milk.
7. Mix the milk in with the eggs and sugar and place it over a low heat, stirring consistently until the cream thickens, making sure that the custard doesn't boil.
8. Cool the custard and pour the mixture into your ramekins.
9. Chill in the fridge until the custard has set – we chilled ours for 6 hours.
10. When you are ready to serve sprinkle 1 tbsp of Demerara sugar over each ramekin and sear the sugar with your chef's blowtorch until the sugar has turned to toffee.

11. Serve immediately.