

CREATIVE TAPAS AND PINTXOS

The *tapas* and *pintxos* (small portions of food), will allow you to surprise your guests on any special occasion, offering a visual feast of different small dishes. The great advantage of having tapas and *pintxos* is because of the small size they have, they allow diners to eat more than one dish, having a wide range of options that they can eat, offering on the table a very visual and attractive set and we offer much more flavours to the palate.

If for diners offer all these possibilities, for you -who are going to be the chefs of the great meal-, are one of the best ways to stand out, surprise and play with dishes, presentations, flavours and even gastronomies.

Here, we propose a set of complete, creative recipes that never fail:

- Aubergine tempura fritters stuffed with goat cheese and basil
- Our spring rolls with sweet red bell pepper ketchup
- Beef and cherry tomatoes skewer, with gorgonzola and walnut sauce
- *Magret* tartar with *parma* and balsamic reduction
- Avocado cream and tomato soup, with *fuet* tartar

- Chocolate and honey cream with crumble in a shot glass

AUBERGINE TEMPURA FRITTERS STUFFED WITH GOAT CHEESE AND BASIL

Prep time: 30 min

Cooking time: 10 min

Total time: 40 min

Ingredients (for around 20 balls):

- 2 medium aubergines
- 400 g goat cheese
- 1 branch of basil
- 150 g flour + 150 g corn-starch
- 220 cc beer
- Oil for frying, salt
- 50 ml soya sauce, 30 ml *mirin* sauce, 15 g corn-starch

Directions:

Wash and dry the eggplants. Cut them into thin slices about 2 mm thick. Sprinkle with salt and let stand for a few minutes, to loose the bitterness. Wash and dry the slices.

Heat a skillet or griddle and cook on medium-high heat for 2 minutes each side. Keep covered until using.

Make a paste with goat cheese, mashing it with a fork. With some oil on your hands, take a pinch of cheese and roll it to form a little ball (between 1 and 1,5 cm wide), the smaller the easier.

Line your working surface with plastic wrap and cut it into squares about 10 cm wide. Place an eggplant slice on each square, and put a basil leaf on top of each, and over it the ball of cheese. Taking the plastic wrap from the corners, try to close the slices with the film to form the balls, attaching it firmly in one end. Cool quickly to seal in the freezer, to get the balls firm.

Heat the oil for frying in a *parisienne* pan (high and wide, to fry).

Before frying, prepare the tempura to cover them with both flours and very cold beer. When you are done (tempura prepared and oil as hot as it should be), dip the balls in the tempura mix, drain the excess and deep-fry in the oil, until they are slightly golden and crispy. Remove and set aside on paper towels to dry the excess of oil.

To make the sauce, dissolve the corn-starch in the soya sauce. When dissolved, mix with *mirin* sauce and mix. Serve and eat immediately the balls, accompanied by the sauce.

My tip! These balls combine well with many sauces: from a *mojo* (*mojo picón* o *mojo verde*, from Canary Islands), to a flavoured mayonnaise, a salty marmalade (tomato jam, eggplant jam,...) to a simple soya sauce. The best here is to play with these options, and try and discover new combinations.

OUR SPRINGROLLS WITH SWEET RED BELL PEPPER KETCHUP

Prep time: 30 min

Cooking time: 10 min

Total time: 40 min

Ingredients (for about 20 rolls):

- 2 red bell peppers
- 80 g sugar
- 1 Tbsp salt
- 3 ripe tomatoes
- 5 Tbsp vinegar
- Spring-roll paste (small size), 20 u
- 1 carrot
- 1 onion
- 1 green bell pepper
- 150 gr endives
- 8 shrimps
- 100 gr *surimi*
- 20 gr fresh ginger
- Sunflower seed oil (about 50 ml)
- 1 dried chilli

Directions:

Cut the red bell pepper into cubes and put in a saucepan with the sugar, peeled grated tomatoes, vinegar, salt and oil, the pepper and the chilli. Place over medium heat until the water evaporates and it's as thick as a jam. Blend and cool. If you want, you can add more vinegar (to taste), or avoid the spicy taste (without using the chilli).

Cut the rest of the vegetables and *surimi* in thin strips (*julianne*). Peel the shrimp and cut it into little pieces. Keep the peels and heads separated to use them afterwards. Grate the ginger and mix with the shrimp meat and a little bit of oil. Keep until needed.

Heat a splash of oil in a wok and fry the heads and skins of the prawns, until they change the colour. Crush them well to get an oil / juice shrimp. In the oil, saute the vegetables in batches. The vegetables should be al dente, still crunchy. Cook, in the end, the shrimps with the oil, ginger and surimi. Preheat oven at 190 ° C, heat up and down.

Mix all the vegetables with the shrimps and surimi and place on the springroll paste. Roll it, closing first the ends to form it and arrange on a wire rack (brushed with sunflower oil). Once finished, brush all the rolls with sunflower oil. Bake about 12 minutes or until golden and crispy, and serve immediately accompanied the pepper ketchup.

My tip! To add a cooler flavor to the rolls, you can accompany the sauce with a squeeze of lime juice or some chopped coriander leaves. These rolls are very good also with soya sauce.

BEEF AND CHERRY TOMATOES SKEWER, WITH GORGONZOLA AND WALNUT SAUCE

Prep time: 10 min

Cooking time: 20 min

Total time: 30 min

Ingredients (for around 10 people):

- 1 kg sirloin steak
- Freshly grounded salt and pepper
- 40 cherry tomatoes
- 200 gr gorgonzola cheese
- 1 onion
- 200 cc white wine
- 200 cc cooking cream
- 1 Tbsp flour
- 50 gr walnuts, in pieces

Directions:

Prepare the sirloin steak and cut it into 2x2 cm cubes. Add salt and pepper. Assemble the skewers with a piece of meat and a cherry tomato.

Seal them in a very hot pan with a drop of oil, and roasting just to caramelize the outside, having the edges golden brown but leaving the center raw. Line on a baking tray.

In a saucepan with a little bit of oil, fry the chopped onion until it changes its color. Then add the flour, mix well, stirring for one minute and add the wine, cream and cheese. Mix these ingredients in, and cook on a high heat, about 5 min. Chop or grate nuts, mix them in and set aside.

Just before serving, finish the skewers, cooking for 5 minutes in the preheated oven (at 220 ° C) and serve them on a glass or bowl with a little bit of sauce in it. Sprinkle more nuts on top (if wanted),

sprinkle sea salt and pepper on top of the meat, and serve immediately.

My tip! By sealing the meat first and then cooking it, we make sure that it's not drying out and it lets us organize to finish it at the last minute without having to do it all, allowing ourselves to be for our guests, or to cook other tapas and pintxos.

MAGRET TARTAR WITH PARMA AND BALSAMIC REDUCTION

Prep time: 15 min

Cooking time: 10 min

Total time: 25 min

Ingredients (for 10 people)

- 1 duck breast (magret)
- 20 gr capers
- 1 hard boiled eggs
- 1 fresh egg yolks
- Salt and pepper
- Perrins sauce
- Tabasco sauce
- 1 spring onion
- 30 gr pickles
- 1 Tbsp mustard
- 30 gr anchovies
- 150 gr parmesano reggiano cheese
- 200 cc Balsamic vinegar
- 100 gr sugar

Directions:

Poner en un cazo el azúcar y el vinagre y cocer hasta que tenga textura de salsa clara. Dejar enfriar y espesará un poco.

Extraer la piel al pato y desecharla.

Picar finamente cebolleta, alcaparras, pepinillos, huevo duro y anchoas y reservar todo en un bol. Añadir la carne de pato también finamente picada a cuchillo. Agregar la mostaza, la salsa perrins, pimienta y tabasco al gusto y montar en cucharitas de aperitivo o en

platitos.

Disponer encima una nube del queso rallado muy fino, y añadir unas gotas de la reducción de vinagre.

Put the sugar and vinegar in a saucepan and cook until sauce has clear texture. Allow to cool and it will get thicker.

Remove the duck skin and discard, or use it to prepare some “duck *chicharrones*”, frying them on a medium heat until they are golden brown and crispy. Once done, get the excess of fat out (drying them with paper or on a colander) and sprinkle salt and pepper.

Cut the rest of the magret (breast) into very small cubes (without mashing or pressing the meat) and keep in a bowl. Finely chop onion, capers, pickles, anchovies and boiled egg and mix everything with the meat. Add the mustard, salsa Perrins, pepper and Tabasco to taste and serve in cocktail spoons.

Above the ball, place a bit of finely grated parmesano, top it with the *chicharrones* (magret fritters) if you do them, and add a few drops of vinegar reduction.

My tip! It is important to chop the meat by hand and finely cut, because that is what will give us the desired texture. If you want to serve in larger portions instead of the spoon presentation, it is nicer to serve it with some mould or serving rings, pressing the tartar to maintain the shape but without mashing it. Making the balsamic vinegar reduction at home is very easy and worth it: will save cost, and we have a better flavor than the supermarket.

AVOCADO CREAM AND TOMATO SOUP, WITH FUET TARTAR

Prep time: 10 min

Cooking time: 10 min

Total time: 10 min + chilling time

Ingredients (for 10 people):

For the avocado cream:

- 300g avocado flesh
- 150g water
- 20 gr de lime or lemon juice
- Salt, pepper, coriander

For the tomato soup:

- 1 Kg ripe tomatoes
- 1 spring onion
- 1 green bell pepper
- 80 gr extra virgin olive oil
- 50 gr cold water
- salt, white pepper

For the *Fuet* Tartar:

- half *fuet* (catalan dry cured sausage)
- 3 mould bread slices

Directions:

For the tomato soup, parboil the ripe tomato just enough to peel (15-30 sec) and cool quickly in ice water. Peel and cut into irregular pieces. Blend together with the other ingredients seasoning to taste. Pass it through a fine sieve and refrigerate it to have it cold when using.

For the avocado cream, take the avocado flesh and mix quickly with lemon or lime juice. Blend together with the other ingredients until

well-unctuous, fine texture, and good taste.

For the *fuet* tartar:

Soak a kitchen towel with water and cover the fuet tightly for a few minutes to peel it comfortably. Peel, slice lengthwise, and cut it in dices as finely as possible. Roll the bread out with a rolling pin to have it thinner, and cut it into tiny cubes. Toast it at a low temperature in the preheated oven (160C) until golden brown, stirring if necessary. Mix bread and fuet with oil and season to taste

Serving:

Arrange the avocado cream in the bottom of the glasses, one-third of its height. Fill another third with the tomato soup and finish at the last moment, with tartar on top.

My tip! Have both cream and soup well-chilled, and serve it in glasses, so that the layers can be seen. If you want to add more flavor, at the end, add two or three drops of extra virgin olive oil on top, to visually see these little dots of oil, and give an extra point of taste.

CHOCOLATE AND HONEY CREAM WITH CRUMBLE IN A SHOT GLASS

Prep time: 20 min

Cooking time: 10 min

Total time: 30 min

Ingredients (for 10 people):

Chocolate cream:

- 300 gr whipping cream
- 30 gr honey
- 300 gr dark baking chocolate

Crumble:

- 100 almond flour
- 100 flour
- 100 sugar
- 100 butter

Elaboración:

For the crumble, mix all the ingredients with the tip of your fingers to melt the butter and mix it evenly, until you have a coarse sand texture. Place on top of a baking tray lined with wax paper and spread 1 cm thick. Bake in preheated oven (180) for around 10 min, or until golden brown. Chill to room temperature.

For the chocolate cream, heat cream and honey and pour over the finely chopped chocolate. Emulsify with the blender or the whisk, and pour in the serving glasses. Chill in the fridge. Before serving, top the chocolate cream with the crumble.

My tip! You can also make a crumble without almonds, or change them to other nuts. To garnish and give an extra-flavor, we can add a mint leaf and a few grains of fleur de sel; a piece of strawberry or raspberry, some mango...