



Spanish

Tomato Saffron Soup

½ onion, finely chopped
2 cloves garlic, finely chopped
2 cans diced tomatoes
12 oz. orange juice
12 oz saffron tea
Olive oil
Chicken/vegetable stock

Blender needed.



Spanish

Apple Salad

2 red apples
4 green apples
2 peppers, julienne
1 red onion, thinly sliced
1/4 cup cilantro, chopped
1 lemon, juiced
1/4 cup white wine vinegar
Olive oil
Salt and fresh ground pepper, to taste

Toss together in a bowl. Turn out onto a platter and sprinkle with more salt and pepper.



Spanish

Paella

1/2 cup olive oil
8 mild Italian sausages, roughly chopped into 1-inch rounds
1 pound dried sausage, roughly chopped
chicken seasoned to taste with paprika, salt and pepper on both sides,
cut into 1 1/2-inch chunks
20 peeled, shrimp seasoned to taste with paprika, salt and pepper
2 carrots, finely minced
1 onion, finely chopped
2 celery stalks, finely minced
10 cloves garlic, minced
6 cups arborrio rice/risotto
3 cups white wine
Freshly ground black pepper
Grey Salt

In a large paella pan over medium heat, add olive oil and then fresh sausage. Sauté for about 5 to 8 minutes or until sausage is well browned. Add chicken and dried sausage to pan and sauté 5 to 8 minutes, or until chicken starts to brown. Add the shrimp and sauté just until the shrimp begin to turn red and curl, about 2 to 3 minutes. Remove all meats from paella pan, using a slotted spoon, and place them on cookie tray to cool.

In the now empty paella pan, sweat the carrots, onions, and celery for about 15 minutes. Add garlic and sauté with vegetables for another 2 minutes. Add the risotto rice, stir and sauté until the grains are a pearly white. Add white wine, and allow to cook down until almost completely gone. Then begin to add broth, about 2 ladles at a time, every 7 to 8 minutes until 35 to 40 minutes have passed, or until broth is fully incorporated into rice and vegetables and rice is tender but al dente.



Spanish

Fish in Parchment

Parchment paper

1 pound ready-trimmed green beans, available in produce department, halved on an angle across

8 anchovy fillets, optional

4 large garlic cloves, minced

16 strips thinly sliced pimientos or roasted red pepper

1/2 cup pitted chopped good quality black olives, such as kalamata

2 pounds cod fillets Salt and pepper

4 scallions, chopped

1/4 cup flat leaf parsley, a generous handful, chopped

Extra-virgin olive oil, for generous drizzling

1 lemon, zested and juiced

Potatoes with Chorizo and Onions, recipe follows

Crusty bread, to pass at table

Preheat oven to 400 degrees F.

Rip off 4 sheets of parchment paper, each a little over a foot long.

Place 1/4 of the green beans in the center of each sheet then top with 2 anchovy fillets -- optional, 1/4 of the garlic, 1/4 of the pimiento or roasted pepper strips, chopped olives and cod or snapper portions. Season the fish with salt and pepper and top with equal amounts of the scallions and parsley. Drizzle extra-virgin olive oil liberally and equally along with lemon zest and juice evenly over the fish portions. Fold the top and bottom edges together and crease several times then crease up the ends of the packets, making a sack for each fish to cook in. Arrange the sacks on the baking sheet and place in the center of the hot oven.



Spanish

Almond Tart

1 egg
2/3 cup sugar
Generous 1 cup flour

For the filling:

4 eggs
1 1/4 cups sugar
1 unwaxed lemon, peel grated
2 cups ground almonds
Pinch ground cinnamon
Flour, for rolling out
Butter, for greasing
Confectioners' sugar, for sprinkling

Beat together the egg, sugar and 1 to 2 tablespoons of warm water until light and creamy. Gradually fold in the flour until the mixture leaves the sides of the bowl clean. For the filling, beat together the eggs and sugar until creamy. Fold in the lemon rind, ground almonds and cinnamon. Roll out the pastry to 1/8-inch thick on a floured work surface. Line a greased, loose-bottomed 10-inch tart pan with the pastry. Prick it all over with a fork and spoon the filling on top. Bake in a preheated oven at 355 degrees F for about 30 minutes, until golden brown. Leave the almond tart to cool in the pan. Once cool, transfer it to a serving plate and sprinkle with confectioners' sugar before serving. A St. James' cross template can be used, if liked.