Spanish Buffet with Tapas

Soup
Sopa de Albondigas – Meatball soup

Tapas
Pan con Tomate – Toasted Bread with Tomatoes and Goat Cheese
Chicken Andouille Sausage Strudel
Croquetas de Jamón – Ham Fritters
Garum – Olive, Anchovies and Caper Spread
Moorish-style kabobs
Chicken legs & wings Piri-Piri
Champiñones rellenos – Stuffed mushrooms
Batter Fried Green Beans

Salad
Ensalada Andaluza – Green Salad with Serrano Ham & Tomato Vinaigrette

Entrée
Catalan Seafood Paella
Lomo de Cerdo con Higos-Pork with Figs
Carrots with Herbs
Batatas com Coentro – Potatoes with Cilantro

Bread
Spanish Country Bread

Desserts
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Flan de Huevos -Caramel Custard
Brazo de Gitano- Gypsy’s Arm
Andalusia

Sopa de Albóndigas

Meatball soup

This soup was probably of Jewish origin, initially made only with beef. After the Inquisition, however, pork was added to demonstrate one's conversion to Christianity. Today, the soup is included on many restaurant menus in Córdoba, a city that once was home to a large Jewish community and where one of the oldest synagogues in the country now stands in ruins.

Tomatoes, saffron, and chopped hard-boiled eggs are added along with the tiny meatballs to a rich meat stock. Chickpeas and potatoes are part of the mix as well, making this soup almost hearty enough to be declared a stew.

MEEATBALLS

3/4 lb (375 g) ground (minced) beef, half beef and half pork, or lamb
1/3 cup (2 oz / 60 g) grated yellow onion
1/2 cup (2 oz / 60 g) dried bread crumbs
1 egg, lightly beaten
3 tablespoons chopped Fresh, flat-leaf (Italian) parsley
1 clove garlic, finely minced
1/2 teaspoon ground cinnamon (optional)
1/4 teaspoon ground cumin (optional)
1 teaspoon salt
1/2 teaspoon, freshly ground pepper
2 tablespoons olive oil
1 yellow onion, chopped
1/4 teaspoon saffron threads, crushed (optional)
1 Cup (7 oz / 220 g) drained, cooked chickpeas (garbanzo beans)
1 Cup (5 oz / 155 g) peeled and diced boiling potatoes
6 Cups (48 fl oz / 1.5 l) flavorful meat stock
2 Corps (12 oz / 375 g) peeled, seeded, and diced tomato (fresh or canned; optional)
Salt and Freshly ground pepper to taste
1/4 cup (1/3 oz / 10 g) chopped fresh flat-leaf (Italian) parsley
2 hard-boiled eggs, peeled and chopped (optional)

To make the meatballs, in a bowl, combine the meat, onion, bread crumbs, egg, parsley, garlic, the cinnamon and cumin (if using), salt, and pepper. Knead with your hands until all the ingredients are fully incorporated and evenly distributed throughout the mixture. (If you have time, cover and refrigerate the mixture for 1 hour to make forming the meatballs easier.) Using your hands, shape the mixture into tiny meatballs and set aside.

In a large saucepan over medium heat, warm the olive oil. Add the onion and sauté until tender, about 10 minutes. Add the saffron, if using, the chickpeas, potatoes, stock, and the tomato, if using. Raise the heat to high and bring to a boil. Reduce the heat to low and simmer, uncovered, to blend the flavors and partially cook the potatoes, about 10 minutes.

Slip the uncooked meatballs into the broth and simmer gently until cooked through, about 20 minutes. Season with salt and pepper.

Using a slotted spoon, transfer the meatballs to warmed soup bowls, dividing evenly. Ladle the hot soup stock and an equal amount of the vegetables over the meatballs. Sprinkle with the parsley and chopped eggs, if using, and serve immediately.

Serves 12 x 5
Traditional *pan con tomate*—a simple snack of toasted bread rubbed with tomato and garlic—is eaten all over Spain. I have added goat cheese and paprika, making it a little more decadent and also suitable as a light meal if served with a salad.

**pan con tomate with goat cheese and paprika**

3 very ripe tomatoes  
1 small, crusty baguette, about 14 inches long  
extra virgin olive oil, for brushing  
3 garlic cloves, halved  
5 1/2-ounce soft marinated goat cheese feta in olive oil  
(reserve 2 tablespoons of the oil)  
2 tablespoons roughly chopped Italian parsley  
smoked sweet paprika, for sprinkling  
Zest of 1 lemon, chopped fine

Makes 12

Preheat the broiler to high. Slice two of the tomatoes in half across the middle, then cut the other tomato into 1/2-inch cubes. Cut the baguette at an angle into six slices about 1/2 inch thick, then lightly brush each slice with the extra virgin olive oil.

Broil the bread for 1 minute on each side, or until golden. Remove from the heat and immediately rub half a garlic clove over the top of each slice, then rub each slice with the cut tomato halves.

Put the toasts on a baking sheet and crumble the goat cheese over the top. Drizzle with a little of the reserved marinating oil, then broil for another 3 minutes, or until the cheese is warm and has melted a little.

Combine the diced tomato, parsley, lemon zest and 2 teaspoons of the reserved marinating oil, then arrange the mixture over the toasts. Sprinkle with smoked paprika and drizzle with a little more reserved oil if desired. Serve immediately.
Chicken and Andouille Strudels

1 tablespoon vegetable oil
4 ounces andouille sausage, cut into 1/4-inch dice
1 pound chicken breast, cut into 1/4-inch dice
1/2 cup chopped onions
1 tablespoon chopped garlic
Salt and cayenne (Essence)
1/4 cup water
1 cup sweet BBQ sauce
1 tablespoon chopped parsley
3 tablespoons grated Parmigiano-Reggiano cheese
1/4 to 1/2 cup bread crumbs
4 sheets puff pastry sheets

Methods:
1. Preheat the oven to 375° F.
2. Season the chicken with Essence.
3. In a sauté pan, over medium heat, add the oil.
4. When the oil is hot, add the chicken and sauté for about 2 to 3 minutes, stirring constantly.
5. Add the andouille and sauté for 2 minutes.
6. Add the onions and garlic and sauté for 5 minutes.
7. Season with salt and cayenne pepper.
8. Add the water, 1/2 cup BBQ sauce, parsley and cheese and simmer for 1 minute.
9. Remove from the heat and stir in the bread crumbs to bind the mixture well. It should be moist, not dry or wet.
10. Cool the mixture completely.
11. Divide the sheets of puff pastry into 3 strips.
12. Lightly brush the top of each stack with vegetable oil. Put 1/4 cup of the chicken mixture on the bottom edge of each pastry sheet.
13. Fold two sides of the dough toward the center about 1/4-inch.
14. Then, beginning at the bottom, roll up securely, pressing each to close.
15. Lightly brush each strudel with oil and gently score the tops at 1-inch intervals.
16. Line a baking sheet with parchment paper. Place the strudels on the paper, about 2 inches apart and bake for 15 minutes or until golden brown.
17. Remove from the oven and cut each strudel at a diagonal and serve each with the remaining BBQ sauce and grated cheese.

Yield: 12 servings as an appetizer
Croquetas de Jamón
Serrano Ham Fritters

YIELD: 15 FRITTERS

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<tr>
<th>AMOUNT</th>
<th>MEASURE</th>
<th>INGREDIENT</th>
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<tbody>
<tr>
<td>4 tablespoons</td>
<td>2 ounces, 56 g</td>
<td>Butter</td>
</tr>
<tr>
<td>(\frac{1}{4}) cup</td>
<td>1 ounce, 28 g</td>
<td>Spanish onion, (\frac{1}{4}) inch (.6 cm) diced</td>
</tr>
<tr>
<td>1 (\frac{1}{2}) cups</td>
<td>6 ounces, 168 g</td>
<td>All-purpose flour</td>
</tr>
<tr>
<td>2 cups</td>
<td>16 ounces, 480 ml</td>
<td>Milk</td>
</tr>
<tr>
<td>(\frac{1}{2}) cup</td>
<td>3 ounces, 84 g</td>
<td>Jamón serrano (Spanish cured ham), finely chopped</td>
</tr>
<tr>
<td>To taste</td>
<td></td>
<td>Salt</td>
</tr>
<tr>
<td>Pinch</td>
<td></td>
<td>Nutmeg</td>
</tr>
<tr>
<td>1 cup</td>
<td>1 ounce, 28 g</td>
<td>Large egg, beaten with teaspoon of water</td>
</tr>
<tr>
<td>2 cups</td>
<td>16 ounces, 480 ml</td>
<td>Dry bread crumbs</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Olive oil, for frying</td>
</tr>
</tbody>
</table>

PROCEDURE

1. Heat butter over medium heat; add onion and sauté until translucent, 3 minutes.
2. Add 1 cup (4\(\frac{1}{2}\) ounces, 126 g) flour and mix well. Cook to a blond roux, about 5 minutes.
3. Add milk gradually, stirring continuously; cook 3 to 4 minutes, until a thick béchamel.
4. Add ham, salt, and nutmeg; cook 2 minutes. The mixture should be thick enough to mold by hand. Test for correct consistency by carefully picking up a tablespoon-size bit and balling it with your hands. It should not be very sticky. If mixture sticks to your hands, return to heat and cook 2 more minutes; recheck.
5. Spread mixture out on a half sheet pan and cool to room temperature.
6. Form the mixture into small cylinders the size of a wine cork, using about a tablespoon of mixture for each.
7. Roll each fritter in remaining flour, the egg, and breadcrumbs.
8. Refrigerate for 30 minutes before frying.
9. Heat oil to 375°F (190°C).
10. Deep-fry fritters in small batches. Fry until golden color, about 1 minute; turn as needed.
11. Transfer to absorbent towels to drain. Repeat with all fritters and serve hot.
Garum  Black Olive, Anchovy, and Caper Spread  \textit{Yield:} \frac{1}{2} \text{ Cup}

In ancient Rome, garum was a pungent all-purpose condiment made from fermented anchovies, similar to Asian fish sauce. This current version, from Catalonia, is closer to the French tapenade and works well with grilled meat, chicken, or fish. Try to find olives that are pungent, but not vinegary and briny.

<table>
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<tr>
<th>AMOUNT</th>
<th>MEASURE</th>
<th>INGREDIENT</th>
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</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>6 ounces, 168 g</td>
<td>Pitted black olives, Niçoisé</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>Anchovy fillets, chopped and mashed to a paste</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>¼ ounce, 14 g</td>
<td>Capers, drained and rinsed</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>Garlic clove, smashed</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>Hard-cooked egg yolk, smashed</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>½ ounce, 15 ml</td>
<td>Rum, brandy, or water</td>
</tr>
<tr>
<td>¼ teaspoon</td>
<td></td>
<td>Dijon mustard</td>
</tr>
<tr>
<td>2 tablespoons</td>
<td>1 ounce, 30 ml</td>
<td>Olive oil</td>
</tr>
</tbody>
</table>

\textbf{PROCEDURE}
1. Combine olives, anchovy, capers, garlic, egg yolk, rum, and mustard in a food processor or mortar; process to a medium-fine paste.
2. Gradually add olive oil.
3. Let stand 1 hour at room temperature to allow flavors to develop.
4. Serve with grilled bread or tomato toast.
Moorish-style kabobs
Pinchos morunos

Since Spain was occupied by the Arabs for eight hundred years, one finds Moorish influences on Spanish architecture, culture and food. This dish, which remained popular in Spain throughout the centuries, is almost identical to one found in North Africa, with the notable exception that pork is generally used instead of lamb.

Combine all ingredients except pork in a large glass or ceramic bowl. Add pork, stir to coat well. Cover and refrigerate overnight. Start a fire in a charcoal grill. Drain pork, reserving marinade. Thread pork cubes on skewers. In a small saucepan, bring marinade to a boil. Remove from heat, then set aside. When coals are hot, cook pork to desired doneness, basting frequently with marinade. Serve at once.

Serves 8

Lamb brochetttes with rosemary
Pinchos de cordero con romero

To obtain the real flavor of this dish, the meat should be diced and marinated 24 hours.

Combine all ingredients except lamb in a large glass or ceramic bowl. Add lamb and stir to coat well. Cover and refrigerate overnight. Start a fire in a charcoal grill. Drain lamb, reserving marinade. Thread lamb cubes on skewers. In a small saucepan, bring marinade to a boil. Remove from heat, then set aside. When coals are hot, cook lamb to desired doneness, basting constantly with marinade. Serve at once.

Serves 10
Fried Beer-Marinated Chicken Wings with Salsa Brava

Alitas de Pollo Marinadas en Cerveza con Salsa Brava

Serves 8 (Makes 18-24)

In my student days fried chicken wings were favorites of mine at a long-gone little bar at the entrance to the Plaza Mayor in Madrid. Recently I rediscovered chicken wings at another tapas bar that I had forgotten, Las Bravas, whose claim to fame is its salsa brava, a spicy sauce traditionally served over fried potatoes (the place, so they claim, where patatas bravas originated), as well as with fried chicken wings. So proud are they of their salsa brava that on the wall behind the bar and on a sign over the entrance these words appear: "Sauce with patent number 357942."

Marinating the wings first in beer, as suggested by Annie, an American married to a Spaniard and living in Madrid, whom I met through the Internet, makes these wings superior, I think, to those at Las Bravas. Since the sauce ingredients are top secret, I reproduced the taste through my own devices and am more than satisfied with the results. But be advised that piquillo peppers instead of ordinary pimientos will give a far superior flavor. Start preparation a day in advance

Marinade

1-1/4 cups beer
1 teaspoon dried oregano
2 bay leaves
Kosher or sea salt
Freshly ground pepper

18-24 chicken wings, in 2 pieces, tips discarded

Salsa Brava

A 12-ounce jar piquillo peppers or pimientos
2 tablespoons grated onion
2 cloves garlic, mashed to a paste or passed through a garlic press
1/4 cup extra-virgin olive oil
1/2 teaspoon ground coriander
4 teaspoons imported paprika, preferably Spanish smoked bittersweet
1/2 teaspoon hot paprika, preferably Spanish smoked
1/2 teaspoon dried thyme
1 teaspoon ground cumin
1/4 cup dry white wine
4 teaspoons white wine vinegar
Kosher or sea salt
Freshly ground pepper

Mild olive oil for frying
Flour for dredging

Combine all the ingredients for the marinade in a bowl. Add the wings, cover, and refrigerate overnight or longer.

To make the salsa brava, place all ingredients in a food processor and puree as smooth as possible. Reserve (this will keep for weeks refrigerated).

Heat the oil to 350 degrees F, preferably in a deep fryer. (Otherwise pour oil to a depth of at least 1 inch in a skillet, and heat until the oil quickly browns a cube of bread.) Remove the wings from the marinade, drain on paper towels, then dredge in flour. Fry the wings in several batches until golden brown for 6-10 minutes, depending on the size of the wings, turning once. Drain on paper towels. [May be kept warm in a 200 degrees F oven for up to 30 minutes.] Serve with a bowl of the sauce to dip the wings.

from:
Tapas
by Penelope Casas
Knopf; Revised edition
Hardcover: 272 pages, $30.00
ISBN-10: 0307265528
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Tapas

Stuffed mushrooms
Champiñones rellenos

1/4 cup (2 fl oz/60 ml) olive oil
1 1/2 teaspoons finely chopped garlic
32 button mushrooms, about 2 inches (5 cm) in diameter, stems removed
1 tablespoon finely chopped onion
1/4 cup (1 oz/30 g) minced tocino or bacon
1 tablespoon finely chopped parsley
2 eggs, lightly beaten
2 tablespoons fresh breadcrumbs
2 tablespoons freshly grated Parmesan cheese

Heat olive oil in a frying pan large enough to hold mushrooms. Add garlic, then mushrooms, tops down, and sauté gently until browned but not cooked through, about 2 minutes. Remove mushrooms.

Add onion and tocino to pan and sauté for 2–3 minutes. Pour off any excess liquid. Add parsley, remove from heat and let cool. Add eggs and breadcrumbs and mix well. Stuff mushroom caps with tocino mixture and top each with Parmesan cheese. Broil (grill) or bake in an oven preheated to 450°F (230°C/Gas 9) until cheese is browned and mushrooms are cooked through. Serve at once.

Serves 8
Estremadura

Peixinhos da Horta
batter-fried green beans

In Lisbon's Bairro Alto, locals and visitors alike flock to the many cascas, small eateries celebrated for their homestyle food and reasonable prices. This dish, a specialty of the spiced, is a common contender. The name literally means "garden fish," a charming nickname for these crisp beans showered with coarse salt.

- Bring a saucepan three-fourths full of salted water to a boil. Add the beans and boil until tender-crisp, 3-4 minutes. Drain immediately and rinse under cold water to stop the cooking. Drain again and pat dry with paper towels. Sprinkle the beans lightly with flour, tapping off any excess.

- In a wide, deep frying pan, pour in olive oil to a depth of 2 inches (5 cm) and heat to 375°F (190°C) on a deep-frying thermometer.

- While the oil is heating, make the batter: Into a bowl, sift together the ¼ cup (4 oz/125 g) flour, the baking powder, and the table salt. Make a well in the center and add the egg. Using a fork, gradually mix the flour mixture and egg until well combined. Then add as much wine as needed to form a thick batter.

- In batches, dip the beans into the batter and slip them into the oil. Deep-fry until golden, about 2 minutes. Using tongs or a wire skimmer, transfer to paper towels to drain.

- Arrange the beans on a warmed platter, sprinkle with coarse sea salt, and serve immediately.

1 lb (500 g) green beans, trimmed
all-purpose (plain) flour for dusting, plus
¼ cup (4 oz/125 g) olive oil for deep-frying
1 teaspoon baking powder
½ teaspoon table salt
1 egg
½ cup (4 fl oz/125 ml) dry white wine, or as needed
course sea salt

serves 4
**Ensalada Andaluza**

Green salad with Serrano ham and Tomato vinaigrette

As early as A.D. 500, lettuces, asparagus, leeks, garlic, and wild herbs and greens were used in salads around the Mediterranean. Vinegars were made from grapes, figs, or peaches and salt. During the years when the Moors planted the first market gardens and orchards in Spain, spring onions and citrus juices were added to the mix. With the discovery of the New World, tomatoes and peppers (capsicums) became salad standbys.

VINAIGRETTE

1 lb (500 g) ripe tomatoes, peeled, seeded, and coarsely chopped
3 cloves garlic, minced
1 tablespoon sweet paprika
1 1/2 teaspoons ground cumin
1 teaspoon salt

1/2 cup (4 fl oz/125 ml) extra-virgin olive oil
6-8 tablespoons (3-4 fl oz/90-125 ml) red wine vinegar

2 heads romaine (cos) or butter (Boston) lettuce, leaves separated and torn into bite-sized pieces
2 hard-boiled eggs, peeled and sliced
2 or 3 green (spring) onions, thinly sliced
1/4 lb (125 g) Serrano ham, thinly sliced and cut into narrow strips
1/3 cup (2 oz/60 g) mixed black and green olives

~ To make the dressing, in a food processor or blender, combine the tomatoes, garlic, paprika, cumin, and salt and pulse to puree. With the motor running, slowly add the olive oil and vinegar, processing until fully incorporated.

~ Place the lettuce in a bowl. Drizzle on just enough of the dressing to coat, toss well, and transfer to a platter. Top with the eggs, onions, ham, and olives. Spoon the rest of the dressing on top.

Serves 6
CATALAN SEAFOOD PAELLA PAELLA DE MARISCOS DE CATALONIA Yield: 10 to 12 portions \( \times \frac{4}{3} \)

**Ingredients**

<table>
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<tr>
<th>Item</th>
<th>Amounts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extra virgin olive oil</td>
<td>4 Tbsp.</td>
</tr>
<tr>
<td>Chicken, cut in pieces ((\text{\textregistered} ))</td>
<td>3 lb.</td>
</tr>
<tr>
<td>Pork ribs, trimmed and diced, salted</td>
<td>2 lb.</td>
</tr>
<tr>
<td>Gamba prawns, head and shells on</td>
<td>6-8 ea.</td>
</tr>
<tr>
<td>Red shrimp, head and shells on</td>
<td>6-8 ea.</td>
</tr>
<tr>
<td><strong>Squid</strong>, cleaned, cut in rings, tentacles</td>
<td>(\frac{1}{2}) lb.</td>
</tr>
<tr>
<td>coarsely chopped, salted</td>
<td></td>
</tr>
<tr>
<td>Red bell pepper, chopped, salted</td>
<td>1 ea.</td>
</tr>
<tr>
<td><strong>Squid</strong>, cleaned, cut into rings, tentacles</td>
<td>(\frac{1}{2}) lb.</td>
</tr>
<tr>
<td>coarsely chopped</td>
<td></td>
</tr>
<tr>
<td>Monkfish, coarsely chopped ((\text{\textregistered} ))</td>
<td>(\frac{1}{2}) lb.</td>
</tr>
<tr>
<td>Tomato, grated</td>
<td>1 ea.</td>
</tr>
<tr>
<td>Bomba rice ((\text{\textregistered} ))</td>
<td>2 cups</td>
</tr>
<tr>
<td>Seafood stock</td>
<td>4 cups</td>
</tr>
<tr>
<td>Chicken stock</td>
<td>2 cups</td>
</tr>
<tr>
<td>Snow peas</td>
<td>(\frac{1}{2}) cup</td>
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<tr>
<td>Mussels, cleaned — Freezer</td>
<td>1 lb.</td>
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**For the picada**

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<tr>
<td>Garlic cloves, minced</td>
<td>3 ea.</td>
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<tr>
<td>Parsley, minced</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Saffron, soaked in 1 Tbsp. water</td>
<td>(\frac{1}{4}) tsp.</td>
</tr>
<tr>
<td>Seafood stock</td>
<td>as needed</td>
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**Method**

1. Heat the oil in a paella pan over glowing wood coals. Sauté the chicken and pork until brown. Add the Gamba prawns and the red shrimp and cook until the shells turn color. Remove the prawns and shrimp, and set aside. Add the red bell pepper. Cook the mixture approximately 3 minutes. Add the squid, monkfish, and grated tomato.

2. **For the picada:** Mix together the garlic, parsley, and saffron in either a mortar and pestle, or a small food processor until the garlic is ground beyond recognition. Add enough stock to produce a thin consistency. Drizzle the picada over the paella mixture.

3. Add the rice, then the stocks and mussels. Return the shrimp and prawns to the paella and add the snow peas. Bring to a boil, then reduce the heat to a medium simmer. Do not mix the paella after it has reached a boil.

4. Cook until all liquid has evaporated and the rice is cooked al dente. Add more chicken stock if necessary. Allow to rest for a minute before serving. Properly cooked paella should stick slightly on the bottom.
Lomo de Cerdo con Higos
pork with figs

The Moors loved to combine fruit and meat, and Catalan cooks readily embraced the idea. Pork and figs—dried or fresh—make a particularly delicious pairing. If you like, the figs can be cooked the day before, and the sauce can be made several hours ahead of serving and reheated.

FIGS
1 lb (500 g) dried black figs or 12–16 fresh figs
1 cup (8 fl oz/250 ml) oloroso or amontillado sherry
2 lemon slices
1 cinnamon stick
2 whole cloves

PORK AND BASTING MIXTURE
1 boneless pork loin, about 3 lb (1.5 kg), tied
tiny garlic slivers (optional)
salt and freshly ground pepper to taste
pinch of ground cinnamon
½ cup (4 fl oz/125 ml) oloroso or amontillado sherry
½ cup (4 fl oz/125 ml) fresh orange juice
¼ cup (3 oz/90 g) honey

SAUCE
3 tablespoons unsalted butter
1 large yellow onion, chopped
3 cloves garlic, minced
1 cup (8 fl oz/250 ml) oloroso or amontillado sherry
1 cup (6 oz/185 g) peeled, seeded, and diced tomato (optional)
1 cup (8 fl oz/250 ml) chicken stock
¼ cup (1 oz/30 g) ground toasted almonds
1 tablespoon grated orange zest
½ teaspoon ground cinnamon
salt and freshly ground pepper to taste

Preheat an oven to 400°F (200°C).

To prepare the pork, trim away any excess fat. If desired, cut a series of evenly spaced slits into the surface of the loin with the tip of a sharp knife and slip a garlic sliver into each slit. Then rub the roast all over with salt, pepper, and cinnamon. Place the pork on a rack in a roasting pan. In a small bowl, stir together the sherry, orange juice, and honey.

Roast the pork, basting every 15 minutes with the sherry mixture, until an instant-read thermometer inserted into the thickest part registers 147°F (64°C), 40–45 minutes. Let rest for 10 minutes. Alternatively, test the roast by cutting it with a sharp knife; the meat should be lightly pink at the center.

About 30 minutes before the roast is ready, begin making the sauce. In a frying pan over medium heat, melt the butter. Add the onion and sauté until tender, about 8 minutes. Add the garlic and cook until tender, about 3 minutes longer. Add the sherry, tomato (if using), stock, almonds, orange zest, cinnamon, and reserved fig liquid, raise the heat to high, and cook until thickened, 8–10 minutes. Spoon half of the sauce into a blender and purée, then return to the saucepan. Add the figs and heat through. Season with salt and pepper.

Snip the strings on the roast and slice the pork. Arrange the pork slices on a warmed platter and spoon the sauce over them. Surround the slices with the figs. Serve at once.

Serves 4

Catalan goatherders believe that the heady fragrance of figs ripening on the tree makes their animals jittery.
Batatas com Coentro

potatoes with cilantro

Although peeling the potatoes is traditional for this dish, you may leave them unpeeled. If you prefer the texture of roasted new potatoes, rub the potatoes with olive oil and roast them in a 400°F (200°C) oven until tender, about 30 minutes. Let them cool a bit, cut them in half, and fry them in the same manner.

12-18 small new potatoes, peeled if desired
3 tablespoons unsalted butter
1/4 Cup (2 fl oz / 60 ml) olive oil
1/3 Cup (1/2 oz / 15 g) chopped fresh cilantro (fresh coriander)
salt and freshly ground pepper to taste

In a saucepan over medium heat, combine the potatoes with salted water to cover. Bring to a gentle boil, cover, and cook until tender, about 35 minutes. Drain and let cool slightly.

In a large frying pan over high heat, melt the butter with the oil. Add the potatoes and fry, turning often, until they take on color, about 3 minutes. Sprinkle with the cilantro, season with salt and pepper, and turn in the oil for a minute or two longer.

Transfer the potatoes to a warmed serving bowl and serve.

serves 8
Spanish Bread

Ingredients:
1-1/4 cups warm water
1 pkg. dry yeast
3-1/4 cups bread flour or unbleached, all-purpose flour
3 tsp. salt
Cornmeal or bread crumbs for sprinkling
(optional) 1 egg white for brushing

Methods:
In a small cup, mix 1/4 cup of the warm water with the yeast. While the mixture sits, mix the flour and salt in a large bowl. Add the softened yeast and the remaining cup of warm water. Mix with a wooden spoon, then turn out onto a working surface and knead for a few minutes, adding small amounts of flour if necessary until the dough holds together well. Place the dough in an oiled bowl, turn to coat with the oil, cover with a towel and place in a warm, draft-free spot for about 3 hours, or until double in size.

Punch down the dough and knead for a few minutes. Divide into 2 equal parts. Roll each piece into an oblong about 5x20" inches. Starting with a long side, roll up tightly, jellyroll fashion. Pinch to seal the seam and the ends. Place the loaves, seam side down, on a cookie sheet that has been sprinkled with cornmeal or bread crumbs. Slit the tops in several places, diagonally, with a sharp knife. Cover with a towel and place in a warm spot again, for 1 hour, or until double in size.

Preheat oven to 450°F. Bake the bread on the middle-upper rack for 20 minutes. If you want a gloss to your crust, mix an egg white in a small bowl with 1 tsp water. After baking 10 minutes, brush the egg mixture on the bread and continue baking the remaining 10 minutes.

Yield: one loaf
Filloas
Crepes filled with sautéed apples

If you like, garnish these leaf-thin crepes with whipped cream flavored with apple brandy.

CREPES
3 eggs
1 cup (8 fl oz/250 ml) milk
3/4 cup (6 fl oz/180 ml) water
1 1/2 cups (7 1/2 oz/235 g) all-purpose (plain) flour
pinch of salt
2 tablespoons unsalted butter melted, plus extra melted butter for frying

FILLING
3 tablespoons unsalted butter
1 lb (500 g) Golden Delicious apples, peeled, halved, cored, and sliced lengthwise 1/2 inch (12 mm) thick
3 tablespoons sugar
1/2 teaspoon ground cinnamon (optional)

To make the crepes, in a bowl, whisk together the eggs, milk, water, flour, salt, and the 2 tablespoons melted butter. Let the batter rest for 30 minutes.

Meanwhile, make the filling: In a frying pan over medium heat, melt the butter. Add the apples and sauté until softened, 10-12 minutes. Sprinkle with the sugar, raise the heat to medium-high, and sauté until the apples begin to caramelize, 10-15 minutes more. Sprinkle with cinnamon, if using. Keep warm.

Lightly brush a 7-7 1/2-inch (18-19-cm) crepe pan with melted butter and place over medium heat. When the pan is hot, ladle in about 3 tablespoons of the batter and swirl to coat the bottom. Cook over medium heat until just set, 2-3 minutes. Using your fingers, turn the crepe and cook on the second side until set, about 1 minute longer. Do not allow it to color. Slide the crepe onto a clean kitchen towel, then wrap tightly in aluminum foil to keep warm. Brush the pan again with butter and repeat until all of the batter is used. You should have 12 crepes.

Place several spoonfuls of the warm apples in the middle of each crepe and fold into quarters. Divide among individual plates and serve.

serves 12
Caramel Custard (Plan de Huevos)

Plain Custard Baked Recipe:
Ingredients:
8 Large Eggs
1/2 Teaspoon Salt
4 Cups Milk
1 Cups Sugar
3 Teaspoons Vanilla

Methods:
Makes 8 Custard Dishes
Place custard dishes in pan with 1-2 inches hot water.
Sprinkle nutmeg on each dish.

375 degrees F for About 60 minutes

Ingredients:
1 recipe of plain custard baked in a 9 by 5 by 3-inch loaf pan (follow above recipe), very firm and cold
2 eggs, beaten
2 cups bread crumbs
1 tablespoon cinnamon
1 tablespoon ground nutmeg
2 tablespoons sugar
1 cup flour
2 tablespoons cinnamon sugar mixture
1 cup caramel sauce
Whipped cream in pastry bag with star tip
Chiffonade of mint
Powdered sugar in shaker
Cinnamon for rim

Methods:
Preheat the fryer. Unmold the custard and slice into 3/4-inch slices. Season the eggs and bread crumbs with the cinnamon, nutmeg, and sugar. Gently dredge the custard in the flour. Dip each piece in the egg mixture, removing any excess. Dredge the custard in the sweetened bread crumbs, coating each side completely. Carefully place in the hot oil. Fry for 2 to 3 minutes or until the custard is golden brown. Place the fryer basket directly over the custards to submerge them in the oil and overall browning. Remove from the fryer and sprinkle with cinnamon and sugar mixture. Drain on a paper-lined plate. Slice the custard in half. Lay the slices against each other. Drizzle with the caramel sauce.

Garnish with whipped cream, mint, and powdered sugar.

Yield 8 serving
**Brazo de Gitano**

gypsy’s arm

Andalucía is home to Spain’s Gypsies and flamenco, and this custard-filled cake symbolizes the arm of a Gypsy raised in the dramatic gesture of the dance. In the recipe, a classic génoise is rolled around a sweet filling of chocolate custard. A sherry-flavored version calls for folding in ¼ cup (4 fl oz / 125 ml) sweet sherry in place of the chocolate. This is a dessert for a special occasion, but it is not difficult to make, as the custard can be prepared the day before, covered, and stored in the refrigerator, and the finished cake can be assembled up to six hours in advance and refrigerated.

Bring to room temperature before serving.

**Filling**
- 2½ cups (20 fl oz / 625 ml) milk
- 1 lemon or orange zest strip
- 1 cinnamon stick
- 4 oz (125 g) semisweet (plain) chocolate, chopped
- 8 egg yolks
- ¾ cup (6 oz / 185 g) granulated sugar
- ½ cup (2½ oz / 75 g) all-purpose (plain) flour
- 1 tablespoon unsalted butter

**Sponge Cake**
- 3 eggs
- ½ cup (4 oz / 125 g) granulated sugar
- 1 teaspoon grated lemon zest
- 1 cup (4 oz / 125 g) sifted all-purpose (plain) flour
- ¼ cup (2 oz / 60 g) clarified unsalted butter, melted and cooled
- confectioners’ (icing) sugar
- ground cinnamon

To make the filling, pour the milk into a saucepan and add the lemon zest strip and cinnamon stick. Poach over medium-high heat, bring almost to a boil, then reduce the heat to low. Simmer for 10 minutes, then remove from the heat and strain, discarding the zest and cinnamon stick.

Meanwhile, place the chocolate in a heatproof bowl over (but not touching) simmering water in a saucepan. Heat, stirring occasionally, until melted.

In a bowl, using an electric mixer set on high speed, beat the egg yolks until thick and pale. Add the granulated sugar and continue to beat until the mixture is very thick and falls in a wide, slowly dissolving ribbon when the beaters are lifted. Stir in the flour, mixing well, and gradually add the hot milk while stirring constantly. Transfer to a large saucepan and cook over medium heat, stirring constantly, until the mixture thickens to the consistency of pudding, about 5 minutes. Remove from the heat, stir in the butter, and then fold in the melted chocolate. Nest the bowl in a larger bowl filled with ice and let cool completely, stirring from time to time.

While the custard is cooling, make the sponge cake: Preheat an oven to 375°F (190°C). Butter an 11-by-15-inch (28-by-38-cm) jelly-roll pan. Line the bottom with parchment (baking) paper and butter the parchment.

In a heatproof bowl, whisk together the eggs and granulated sugar. Place over (but not touching) simmering water in a saucepan and continue to whisk until the mixture is warm and the sugar is dissolved. Remove from over the water and, using an electric mixer set on high speed, beat until very thick and pale, 8–10 minutes. Beat in the lemon zest, and then fold in the flour. Using a rubber spatula, fold in the butter. Pour the batter into the prepared pan and smooth the top with the spatula.

Bake until golden and springy to the touch, about 10 minutes. Meanwhile, sprinkle a kitchen towel slightly larger than the dimensions of the cake with confectioners’ sugar. Remove the cake from the oven, invert the pan onto the towel, and lift off the pan. Peel off the parchment paper. Working carefully, roll up the cake and towel together into a cylinder. Keep covered with a kitchen towel until ready to fill.

To fill the cake, unroll it on a work surface and remove the towel. Spread the cake with the room-temperature custard and roll it up once again. Carefully transfer to a serving plate. If not serving immediately, cover with plastic wrap and refrigerate.

To serve, dust heavily with confectioners’ sugar flavored with a little cinnamon and cut into slices.

serves 8