



Secret Pickle Society January 23rd

RECIPES

Tapas + Pitxos

Tapas and pintxos are the small foods of Spain. "Pintxo" refers to the word "spike" in Euskera, or the toothpick that holds a pintxo to the bread. These are usually served in bite-sized pieces and are often basque in origin. "Tapa" refers to a cover, which (rumor has it) was served on top of glasses of sherry as a cover and possibly a method for masking poor wine quality. today, Tapas and Pintxos are eaten as a social event in Spanish bars.

Octopus and chickpea Salad

Makes 20 small portions

Ingredients

1 octopus
1/2 bottle red wine (for cooking)

14 oz cooked chickpeas
1/2 bunch cilantro, chiffonade
juice and zest of 2 lemons
juice and zest of 2 limes
1/2 red onion, sliced thin
salt, as needed
smoked paprika oil

Method:

put the octopus in red wine. Fill with water to cover. simmer for 2-3 hours or until cooked. remove the octopus from the liquid. let cool for 20 minutes.

remove the head and tentacles from the body. discard the body. Remove the suction cups and skin from the octopus, it should be pink-ish white. slice thin.

Combine all remaining ingredients with sliced octopus. Season to taste.

Serve in small ramekins.

Boquerones

makes 15-20

Ingredients

1 tin of white anchovies (boquerones)
1 pequillo pepper, julienned
1 glove garlic
1/4 cup olive oil
pinch kosher salt

pepper, ground
parsley, chopped
1 half baguette, sliced

Method:

Let the sliced baguette sit out for a couple of hours. Mash the garlic, oil and salt together using a mortar and pestle or small food processor (or, mash the garlic and salt together using a knife and add to the oil in a bowl) brush the garlic-oil mixture onto one side of the bread. Add 3-5 anchovies, a strip of pequillo pepper and finish with some chopped parsley.

Tortilla de Patata

Makes one tortilla



3 white potatoes
1 small sweet onion
3 eggs
Salt
1 cup olive oil

This recipe should be made one day in advance.

Preheat the oven to 300F.

Pour the Olive oil into a sauce pot. Using a mandolin, slice the potatoes thin into the olive oil. Repeat with the onions. Bring the heat up to medium high and cook the potatoes until done but still holding together. The onions should be soft. Strain the oil and reserve.

In a large bowl, add the eggs, a 2 teaspoons of salt and whip them until uniform. Add the potatoes and onions. Mix gently to combine.

In a nonstick 9" saute pan, heat some of the reserve olive oil on medium-high heat. Add the egg and potato mixture, reduce the heat to medium and cook for about 3 minutes. Slide the pan

into the oven and let cook until the top is no longer runny, about 15-20 minutes. Remove the pan (careful its hot!) slide the tortilla onto a round plate. Lay the pan on top of the plate, invert the plate with the pan so that the un-fried side it on the bottom. Put the pan back into the oven for another 5 minutes.

Remove the tortilla onto a new plate and let cool. Cover and refrigerate overnight. Slice when cold, serve at room temperature.

Dates stuffed with Chorizo *(makes 25)*

Ingredients

25 mejool dates
250g ground chorizo (~ 3 links)
9 slices smoked bacon
25 toothpicks

2 pequillo peppers
2 TBSP tomato paste
1 chipotle chili
salt
Lemon juice

Method:

Preheat your oven to 375F.

Put the pequillo pepper, tomato paste, chipotle pepper, lemon and salt in a food processor and puree. Set aside

Using a pairing knife, split each date down one side and remove the pit. Be careful not to split the date in two.

Stuff the inside of each date with ground chorizo. Wrap each date with a piece of the cut bacon and stick a toothpick through to hold it together.

Place the dates on a sheet tray and roast for 10-15 minutes or until bacon is rendered.

Warm the sauce in a small saute pan on low heat. Spoon sauce on to the plates, add stuffed dates and serve.



Ajo Blanco

“White Gazpacho” as it is sometimes known, is a great diversion from the standard tomato based recipe. This is more old school which uses grapes and almonds instead of tomatoes. The original basis for this soup was from an almond milk recipe which contained garlic and was served with bread and oil. It can be garnished with its base ingredients, or to be fancy, make some tomato gazpacho and churn it in a sorbet machine.

Makes 8 servings

Ingredients

2 cups blanched almonds, preferably marcona
5 garlic cloves, sliced
1/2 baguette, lightly-baked crust
1/2 cup extra virgin olive oil
2 cups (20 fl. oz) cold water
2 tablespoons sherry vinegar
1 1/2 cups seedless white grapes
Salt, as needed

For Garnish

Toasted slivered almonds
Sliced White Grapes
Chopped fresh parsley
Good Quality EVOO

To Make the soup:

Soak the bread in some of the water for 10 minutes until it is soft. Remove the bread from the water.

In a food processor or vita-prep, puree the bread, almonds, garlic, and grapes. Add some water and puree. Slowly add the oil in a stream, so it emulsifies with the other ingredients. Adjust the texture by adding more water to thin out the soup. Taste for seasoning, and add salt as needed.

To Serve:

In chilled highball tumbler glasses or a soup bowl, pour in the soup to fill 3/4 of the way up. Mix the garnishes together, season with a little salt, and place in the center of the soup. drizzle with olive oil and serve.



White Asparagus Salad

Things that come in jars normally evokes fear with North American Chefs, taking them back to a time where string beans were olive colored and without flavor. The Spanish are known for their high quality canned and jarred foods, and we can have high confidence that what we get from there will be delicious. The White Asparagus are no exception: they are perfectly cooked, peeled and stored. This salad is great year around.

Makes 8 servings

Ingredients

24 spears white asparagus
1/4 cup non-pariel capers, salt rinsed off
1/2 red pepper, diced small
1/2 yellow pepper, diced small
1/2 green pepper, diced small
1 small shallot, minced
1 egg, hard boiled and chopped
1/2 cup Extra virgin olive oil
3 TBSP Sherry vinegar
Salt, as needed
handful of parsley leaves, washed and chiffonaded

Method:

Place 3 spears on a chilled plate.
combine the rest of the ingredients and mix. Divide the vinaigrette amongst the plates. Continue to mix as you spoon, as the oil and vinegar will separate.



Rabbit and Snail Paella

Paella is considered to be the official dish of Valencia. It was created with the migration of rice and saffron to Spain from Morocco. Original Paella was meatless, and while the first paella was made with marsh rat, we thought it best to go with #3 and #4, rabbit and snail. This is very close to a traditional paella from Valencia.

serves 8

Ingredients

1/2 kg bomba rice
1 can snails
1 pinch saffron threads
1/2 small white onion, small dice
2 roma tomatoes or 1 10 oz can tomatoes, chopped.
1 red pepper (optional), small dice
3 cloves garlic, minced
1 tsp smoked sweet paprika
salt, as needed
1 sprig rosemary

1 rabbit
1/2 small white onion, chopped
2 cloves garlic
1 stalk celery, chopped
1 small leek, washed and chopped

Method:

Break down the rabbit into small parts. Remove small bones where possible. In a stock pot, heat olive oil. Season the rabbit with salt and pepper and sear off the pieces until brown. Remove and reserve. Add 1/2 onion, leek, 2 cloves of garlic and celery, and

roast until brown. Add the rabbit back in, and add cold water to cover. Bring the water to a simmer and cook for 2 hours. Strain the stock and reserve the stock and the rabbit parts. Discard the vegetables.

In a small saucepot, re-heat the rabbit stock. In a patella or large saute pan, heat olive oil. Add the onions, peppers, garlic and tomatoes. Cool slowly until the vegetables soften. Add the smoked paprika, saffron, some salt and the rice. Cook the rice for a couple of minutes, mixing constantly to coat the rice with hot oil. Reduce the heat to medium. Add the rabbit stock, a ladle at a time, shaking the pan, and stirring occasionally. Continue this until the rice tastes close to done. Add the snails, increase the heat a little and stir. Add the rabbit parts and more stock. The bottom of the rice should start to stick to the pan. This is ok - it's called soccarat. Scrape some off the bottom - it should be brown. It

you find it is starting to burn, reduce the heat. When the rice is done, remove from the heat.

Garnish with rosemary and serve right out of the pan if possible.



Roast Leg of Lamb with Romesco

Romesco sauce, loosely translated, means “things thrown together”. It originates in Tarragonia, and is usually made up of hazelnuts, almonds garlic, vinegar and vegetables. You can almost think of it as a really thick tomato gazpacho. while it is usually served with fish, I live to serve it with lamb, almost like an italian pesto. It might even be good on pasta!

Ingredients (serves 8)

For the Romesco:

1/2 red pepper
1/2 white or yellow onion, skin and ends removed
2 cloves garlic
1 roma tomato
1/4 cup almonds
1/4 cup hazelnuts
1/4 cup red wine vinegar
1/2 cup olive oil
1/2 cup Extra virgin olive oil
Salt, as needed
Black Pepper, as needed
chicken stock or water, as needed.

For the Lamb

1 leg of lamb, tied evenly.
Moroccan sun-cured olives (optional)

Method:

Preheat the oven to 350F.

On a grill, roast the onion, pepper and tomato. Remove the tomato when it has softened. The pepper and onion will take longer. Remove the skin from the pepper. Add all the ingredients except the olive oil to a blender and puree until smooth. If the mixture is too

thick add water or chicken stock until it blends smoothly. Slowly add the olive oil until incorporated. check for seasoning.

In a large saute pan, heat olive oil. Season the lamb with salt and pepper. Sear off the lamb on all sides. roast the lamb in the oven until the center is at around 50C/ 130F. Remove and let rest for 5 minutes.

Service

Slice and serve with Romesco and olives.

NOTE: if you don't have a vita prep or Blend-tec type blender, use a food processor or you will burn out your blender motor.



**Natilla
Con Chocolate
with Citrus Caramel and Olive Oil cake**

I did this recipe as a small tribute to a couple of styles of pastry in Spain. Natilla, which is a milk custard, is extremely popular in Spain. It is traditionally served just with cinnamon on top, and sometimes crushed hazelnuts. Here' we've taken a page from Juan Mari Arzak, the man who re-invented Basque Cuisine. We serve the Natilla as a chocolate dessert, and to it wiht a foam, or cloud of cream, egg white and citrus. We've paired it with an Olive oil cake, which while not a popular dessert in Spain, still manages to showcase for dessert what is truly one of Spain's greatest exports: Olive oil.

Ingredients (serves 8)

For the Natilla

4 cups whole milk
8 egg yolks
1 cup sugar
12 oz bittersweet chocolate

For the Cloud

4 egg whites
2 cups heavy cream
zest of one orange
zest of one lemon
zest of one grapefruit
juice of one orange
1/4 cup sugar
1/4 cup water

For the Olive Oil cake

10 oz All purpose flour
9 oz sugar
1 tsp baking powder
3 whole eggs
1 cup Whole milk yogurt, strained
1/2 cup Extra Virgin Olive oil
zest of one orange

pinch of salt

For the Caramel

1 cup heavy cream
1/2 cup sugar
1/4 cup grand mariner
pinch of Salt

Method:

To make the Natilla,:

Chop all the chocolate into small pieces and set aside. Heat the milk in a pot until it boils. Remove from the heat. Meanwhile, whip the sugar and egg whites until fluffy and pale yellow. Temper the eggs by slowly adding half the milk while stirring. Return the mixture to the pot. On low to medium heat, slowly bring the mixture up to 175F, stirring constantly. when you feel the custard start to thicken, remove them the heat, and strain into another container. Stir in the

chocolate, mixing to melt and combine. Continue to mix until the chocolate is completely melted. Strain through a fine strainer into a storage container. Cover with plastic wrap so there is no air making contact with the custard. Let cook, then store overnight.

To make the Cloud:

(NOTE: This step should be done close to when you want to serve the dessert) Add the water, orange juice and sugar in a small sauce pot. Add the zest and boil until all the water is gone and the mixture reaches around 230F. Remove from the heat, let cool and reserve.

In a stand mixer or bowl, whip the egg whites and a drop of lemon juice until they start to thicken. Slowly add the citrus syrup while whipping the egg whites. continue to whip until they form soft peaks. Set aside.



In a separate bowl, whip the cream until it forms medium peaks. Slowly fold the cream into the egg whites. Reserve for garnish.

To make the Olive oil cake:

Preheat the oven to 325F.

In a mixer, whip the sugar and egg yolks until they are pale and yellow. Fold in the yogurt, then slowly add the olive oil until it is completely incorporated. Sift the flour, salt and baking powder together. Gently add this mixture, folding it in a portion at a time until completely incorporated.

in a 8x12 cake pan, line the bottom with parchment paper. Grease the sides of the pan with olive oil. Pour the batter into the pan and bake for about 45 minutes. Test doneness with a toothpick in multiple places. When done, remove from the oven and let cool on a rack. Wrap tightly with saran wrap and refrigerate overnight.

The next day, remove from the refrigeration. Un-mold the cake, remove the parchment and portion the cake as required. Serve at room temperature with the caramel sauce.

For the caramel sauce:

In a saute pan, add the grand marnier, heat to a boil. Using a long match or flame gun, ignite the liquor and cook until there is no

more flame. Add the water and sugar and boil until the mixture turns a medium amber color. As it continues to darken, add the cream - slowly - so it doesn't boil over. Continue to cook for a few minutes. Remove from the heat, let cool and reserve.

To Serve:

Spoon some custard into a glass or bowl. Spoon the cloud mixture on top of the custard. On a separate plate, lay down a slice of olive oil cake. Reheat the caramel and drizzle over top. Don't use too much or you may lose the olive oil flavor.