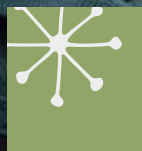


RECIPES

CHRISTMAS 2020



S U M M A R Y



APPETISERS



FISH AND SEAFOOD

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APPETISERS



Avocado stuffed with mozzarella and imitation elvers



Ingredients

- 2 avocados
- 1 fresh mozzarella
- 18 black olives (approx.)
- 25 g rocket
- Juice of half a lemon
- 250 g imitation elvers
- Extra virgin olive oil
- Sherry vinegar
- Salt

Instructions | x 4 20 min

- 1)** Cut the avocados in half and use a spoon to remove the flesh. Cut into small cubes and add to a bowl with the pits. Add the juice of half a lemon so they don't brown.
- 2)** Dice the mozzarella and add to the avocado with the whole olives and some rocket leaves.
- 3)** Fry the imitation elvers in plenty of oil. Drain and mix with all the other ingredients.
- 4)** Season with oil, salt and vinegar. Then fill the empty avocado halves with the mixture, using them as small bowls.



Pair it with...

Allegretto Alba

Semi-sweet wine, light and mild, with fruity notes.

Camembert brochettes with corn crunch and apple



Ingredients

- 1 camembert cheese
- 1 bag of fried crunchy and soft corn
- 1 red apple
- Brochettes



Instructions | x 4 10 min

- 1) Remove the cheese rind and cut into cubes.
- 2) Crush the corn nuts and pour them into a bowl.
- 3) Dip the cheese cubes into the crushed corn nuts to coat.
- 4) Wash and evenly dice the apple, leaving the skin on.
- 5) Make the brochettes by alternating pieces of apple and cheese.

Pair it with...

Dulzze Verdejo

A wine with low alcohol content, an acidic kick and delicate sweetness. Perfect to drink alone or with appetisers, light lunches or desserts.



Chef's Secret

The apple should be seasonal and juicy. Red apples have a perfect texture, such as fuji, gala, red delicious...

Festival of cheese balls, ham rolls and bites



Goats' cheese balls

Ingredients

- 1 log of goats' cheese
- 1 package of dehydrated fruit cocktail
- 3 large spoonfuls of milk

Instructions | x 4 15 min

- 1) Chop the dehydrated fruit cocktail and set aside in a bowl.
- 2) Mix the log of goats' cheese with the milk. Let it chill for one hour.
- 3) Then use your hands to make balls and coat them with the chopped dehydrated fruit, until they are as round as possible.

Pair it with...



Lambrusco rosé

Fresh and fruity.
Perfect for appetisers,
salads, pasta and
pizzas.



Stuffed ham rolls

Ingredients

- 4 slices of ham
- 20 g lamb's lettuce
- 20 g rocket
- 1 dozen cherry tomatoes
- 10 g roasted peanuts
- 90 ml extra virgin olive oil
- Salt
- 30 ml white wine vinegar

Instructions | x 4 15 min

- 1)** Chop the peanuts. Put them in a bowl and add oil, vinegar and a pinch of salt.
- 2)** In another bowl add the lamb's lettuce, rocket, and diced cherry tomatoes, and season with the peanut vinegar.
- 3)** Take each slice of ham and fill it with the mixture, then roll it up. Place the stuffed rolls on a serving platter and decorate to taste.



Cheese bites

Ingredients

- 1 dozen cherry tomatoes or mini kumato
- 1 dozen seedless red grapes
- 1 dozen seedless white grapes
- 1 dozen dates
- 100 g each of each cheese:
 - Mascarpone
 - Cream of camembert
 - Cream cheese
 - Salmon cream cheese
 - Fine herb cream cheese

Instructions | x 4 15 min

- 1) Cherry tomatoes:** Cut in half and fill with the salmon or fine herbs cream cheese, separately.
- 2) Red grapes:** Cut off one side and fill with cream cheese, using a teaspoon.
- 3) White grapes:** Cut off one side and fill with Mascarpone cheese, using a teaspoon.
- 4) Dates:** Cut off one side of the (pitted) dates and use a teaspoon to fill with cream of camembert.

Baked goat cheese with honey, rosemary and green chutney



Ingredients

For the baked cheese

- 2 logs of goats' cheese
- Fresh rosemary
- 1 spoonful of honey
- 1 ciabatta bread

For the green chutney

- 25 g fresh coriander
- 10 g fresh peppermint
- 2 garlic cloves
- 10 g fresh ginger
- 100 ml coconut milk
- 2 large spoonfuls of lemon juice
- 1 large spoonful of sesame seeds
- 1 small spoonful of butter
- ½ small spoonful of ground cumin
- ½ small spoonful of salt

Instructions | x 4/6 ⌚ 30 min

- 1) Preheat the oven to 200°.
- 2) Put the cheese in an oven-proof dish. Pour the honey on top and add some fresh rosemary. Bake for 12 minutes.
- 3) For the green chutney: mix all the ingredients in a blender and serve on the side.
- 4) Lightly toast the bread in the oven for a few minutes.
- 5) Serve by spreading cheese on the bread and topping with chutney.



Chef's Secret

Bake the cheese in the smallest dish possible so it doesn't break apart in the oven.

**Brie with cured ham
and foie gras with pear toast**



Ingredients

- 4 ciabatta loaves
- 1 wedge of brie cheese
- 150 g grain-fed Iberico ham
- 150 g mushrooms
- Half green pepper
- Chive
- 1 block of duck foie gras
- 1 Conference pear
- Fig, tomato and apricot marmalades
- Fresh ground black pepper
- Salt flakes
- Extra virgin olive oil



Instructions | x 4 15 min

Brie with cured ham, mushroom and pepper toast

- 1) Cut the mushrooms into slices and finely dice the pepper, then sauté separately in a spoonful of oil. Season with salt and pepper.
- 2) Slice and lightly toast the bread, then start to build your toasts. First put the mushrooms and pepper, then a piece of cheese sprinkled with chopped chive, and finally a slice of grain-fed Iberico ham.

If you prefer them hot: Preheat the grill to 200° and toast the bread slices with the cheese on top until the cheese melts. Once out of the oven, finish with the chopped chive and the slice of ham.

Foie gras toast with pear

- 1) Slice and toast the ciabatta bread and put a thin slice of Conference pear and a thin slice of foie gras on top.
- 2) Sprinkle lightly with flaked salt and finish with a dollop of marmalade: tomato, fig and apricot, separately.





**FISH AND
SEAFOOD**



SATAY SAUCE

Boil the coconut milk with 3 spoonfuls of peanut butter and a little curry.



King prawn brochettes with satay sauce



Ingredients

- 1 dozen king prawns
- 3 large spoonfuls of peanut butter
- 15 g cashews
- Fresh coriander
- 1 small spoonful of curry powder
- 1 tin coconut milk
- 100 g green beans
- 1 carrot
- 150 g broccoli
- 4 brochettes
- Salt
- Extra virgin olive oil

Instructions | x 4 25 min

- 1)** Wash the vegetables and cut them into sticks.
- 2)** Clean the king prawns and spear them on 4 brochettes. Add salt and lightly cook in very hot pan. Set aside.
- 3)** Add a bit of oil to the same pan and sauté the cut vegetables for around 7 minutes. Add 2 spoonfuls of satay sauce and cook for 2 more minutes.
- 4)** Serve the vegetables and the rest of the sauce with the king prawn brochettes on top. Sprinkle with chopped cashews and coriander.



Mussels in sauce



Ingredients

- 1 kg fresh mussels
- 100 ml white wine
- 4 garlic cloves
- 2 cayenne peppers
- Extra virgin olive oil
- Homestyle tomato sauce
- Parsley

Instructions | x 4 20 min

- 1) Wash the mussels and remove their beards.
- 2) Heat the oil in a pan, then the diced cayenne pepper and chopped garlic and lightly sauté, not allowing them to brown. Add the mussels, the white wine and then the tomato sauce.
- 3) Cook until the mussels open, then sprinkle with chopped parsley and serve.



Pair it with...

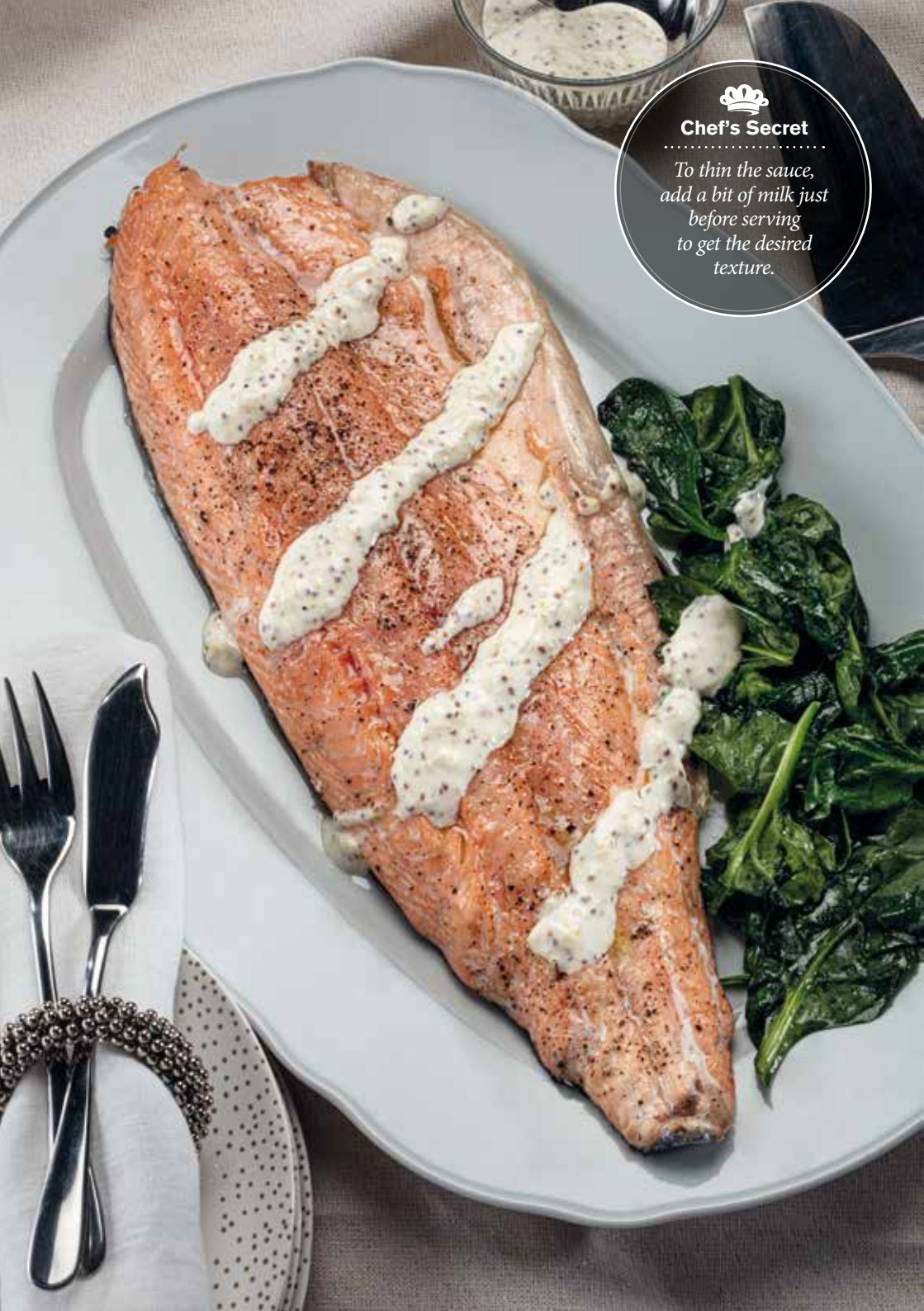
El Pescaito

Fruity wine, light and smooth.



Chef's Secret

Dicing the cayenne peppers makes them spicier. Add them whole to lower the heat.



Chef's Secret

To thin the sauce, add a bit of milk just before serving to get the desired texture.

Salmon in mustard sauce



Ingredients

- 4 salmon fillets
- Extra virgin olive oil
- 300 ml light cream
- 2 or 3 large spoonfuls of old-style mustard
- 1 onion
- 1 garlic clove
- Milk (optional)
- Salt
- Fresh ground black pepper
- 200 g spinach



Instructions | x 4 30 min

- 1) Season the salmon fillets with salt and pepper and cook them (oven or griddle) with a splash of oil. Do not overcook.
- 2) Meanwhile, finely dice the onion and begin to lightly cook it in a pan. Once soft, add the cream and 2 or 3 spoonfuls of old-style mustard, depending on the desired intensity. Bring to a boil.
- 3) Cook the diced garlic in a pan with a little oil until golden, then add the spinach and some salt. Sauté for 2 minutes.
- 4) Serve the salmon with the sauce on top and the sautéed spinach on the side.



Pair it with...

Abadía Mantrús

Rueda Verdejo wine with high aromatic intensity and fresh fruity notes.





Chef's Secret

*The more fragrant
the white wine,
the more aromas
in the final dish.*



Prawns in white wine



Ingredients

- 20 prawns
- Fresh coriander
- Juice of half a lemon
- ½ cup white wine
- 2 spoonfuls of oyster sauce
- 2 garlic cloves
- 1 cayenne pepper
- Extra virgin olive oil

Instructions

👤 x 4 ⌚ 20 min

- 1) Thinly slice the garlic and fry in a pan with the cayenne pepper and a spoonful of oil. Then lightly sauté the prawns in the same pan.
- 2) In another pan add the half cup of white wine with the two large spoonfuls of oyster sauce and the juice of half a lemon. Let it reduce.
- 3) Serve the prawns with the reduced sauce on top and sprinkle with chopped coriander.



Pair it with...

Indómito

Wine made with Chardonnay grapes, with an intense fruity flavour.





Chef's Secret
.....
You want the octopus to be soft on the inside and crunchy on the outside: high heat and just the right cooking time.

Roast octopus with paprika and lemon



Ingredients

- 500 g cooked octopus (one large leg per person)
- 3 garlic cloves
- Extra virgin olive oil
- 4 small spoonfuls of sweet paprika
- Juice of half a lemon
- Fresh coriander
- Salt

Instructions | x 4 15 min

- 1)** Cut the octopus legs into large pieces.
- 2)** Add a splash of oil to a hot griddle and fry the octopus pieces until golden, turning them often.
- 3)** Remove from the heat and mix in a large bowl with the dressing.

For the dressing

Mix the sweet paprika with 3 cloves of crushed garlic, the juice of half a lemon, 6 spoonfuls of olive oil, salt and plenty of chopped coriander.

Seafood cooking times

	MINUTES	SALT ⁽³⁾
Clams	3-4 ⁽²⁾	45 g
Cockles.....	3 ⁽²⁾	45 g
Mussels	3-5 ⁽²⁾	—
Medium prawn ⁽¹⁾	1-2	50 g
Large prawn ⁽¹⁾	2-3	50 g
Medium lobster ⁽¹⁾	20	60 g
Large lobster ⁽¹⁾	25-30	60 g
Bodies and claws	6	50 g
Spiny lobster ⁽¹⁾	20	60 g
Medium brown crab	18	60 g
Large brown crab	20	60 g
Medium velvet crab	5	60 g
Large velvet crab.....	6-7	60 g
Medium spider crab	15	60 g
Large spider crab	18	60 g

(1) Once cooked, put them directly into a bowl of cold water (with ice if possible) and add the salt.

(2) Steam over a half finger of water and remove them as they open (add a few bay leaves to taste).

(3) Grams per litre of water. A large spoonful is approximately 15-20 g of salt.





MEAT



Pork tenderloin with rosemary mushrooms and a cava reduction



Ingredients

- 1 pork tenderloin
- 200 g sliced mushrooms
- 3 potatoes
- 1 onion
- 4 garlic cloves
- 10 g fresh parsley
- 2 sprigs fresh rosemary
- 1 cup Semi Seco cava
- 10 g butter
- Salt flakes
- Pepper blend
- Extra virgin olive oil

Instructions | x 4 20 min

- 1)** Clean the meat and cut it into slices 2 fingers thick. Sear the slices in a pan on both sides until golden. Set aside.
- 2)** In the same pan, add a bit of oil and lightly cook the onion and garlic until golden.
- 3)** Boil the potatoes for 20 minutes.
- 4)** Add the mushrooms to the pan and sauté a bit, then add the cava and the rosemary, reduce, add the meat, and cook for 5 minutes over low heat.
- 5)** Serve the meat over boiled potatoes and sprinkle with parsley.



Pair it with...

Abadía Mantrús crianza

Ribera del Duero red wine from Tinta del País grapes with 12 months of barrel ageing. Intense, dry, structured and flavourful.



Baked lamb shoulder with truffle sauce



Ingredients

- 1 lamb shoulder
- 1 jar of truffle sauce
- 6 mushrooms
- ½ small onion
- 1 garlic clove
- Orange rind
- ½ cup Port wine
- Salt flakes
- White pepper
- Extra virgin olive oil



Instructions | 4 x 1 h y 40 min

- 1) Preheat the oven to 180°.
- 2) Gently rub the garlic clove all over the meat. Season with salt and pepper and cook for approximately an hour and a half. Baste with its own juices and add a cup of water if necessary.
- 3) Add a bit of oil to a pan and lightly cook the diced onion until golden. Add some orange zest and the Port wine. Let the alcohol cook off and then add a bit of the roasting juices and the jar of truffle sauce.
- 4) Serve with the sauce and the sautéed mushrooms.



Pair it with...

Arteso reserva

Rioja red wine from Tempranillo grapes with 24 months of barrel ageing. The result of a selection of vineyards and grapes and careful artisanal winemaking.



- 1) The night before, rub the entire turkey with a garlic clove, butter, salt and a splash of Port wine and put it in a bowl to marinate.
- 2) Preheat the oven to 180°.
- 3) Scald 100 g of cabbage (or curly kale) in boiling water for 15 minutes. Set the water aside and add the sprig of rosemary.
- 4) For the stuffing, rip apart the white bread and soak it in milk. Drain and mix with the minced meat, one egg, a dash of cinnamon, a dash of salt, lemon zest, the chopped cabbage and finely chopped parsley.
- 5) Sauté the pine nuts, chestnuts and pistachios until they start to brown. Chop half and set aside. Add the other half to the stuffing.
- 6) Stuff the turkey and close it with a needle and thread.
- 7) Baste with the rest of the Port wine and the half cup of water infused with rosemary. Roast in the oven for two and a half to three hours, depending on the size of the turkey. Flip the turkey over every half hour and baste with its own juices or with a spoonful of water.
- 8) Mix the shallots with the balsamic vinegar. Around halfway through the cooking time (1 hour) add them on either side of the bird.
- 9) For the chestnut purée, cook 150 g of chestnuts with 200 ml of milk and 10 g of butter over low heat for a half hour. Then, blend it all together and taste for seasoning. Add salt and milk to get the desired texture.
- 10) Once the turkey is done, sprinkle the crushed nuts on top and put it under the grill for a few minutes to toast them
- 11) Serve the turkey in the centre of the table with the purée and the shallots.





Chef's Secret

Prick the skin of the pig, salt it and let it rest for around 2 hours before cooking.

Roast suckling pig with tomatoes and fine herbs



Ingredients

- Half suckling pig
- 200 g cherry tomatoes on the vine
- Herbes de Provence
- Juice of half a lemon
- Chive
- 100 g iceberg lettuce
- Salt
- Extra virgin olive oil
- 1 cup mineral water

Instructions | x 4 2 h y 10 min

- 1)** Preheat the oven to 180°. Put the pig in the oven to roast, adding the glass of water to create vapour and keep it juicy. Cook for 2 hours.
- 2)** Coat the cherry tomatoes lightly in olive oil and sprinkle with the Herbes de Provence. Later we will roast them in the oven for 15 minutes.
- 3)** Make a vinaigrette with the juice of half a lemon, finely diced chive and two spoonfuls of olive oil. Use this to dress the lettuce.
- 4)** Serve the suckling pig on a tray with the tomatoes and lettuce.

Beef sirloin with foie, crispy onion and sweet wine



Ingredients

- 1 beef sirloin
- 1 slice of foie
- 1 cup of muscatel or sweet wine
- 75 g crispy fried onion
- Chive
- 25 g butter
- Salt flakes
- Fresh ground black pepper
- Extra virgin olive oil

Instructions | x 4 25 min

- 1) Heat a spoonful of oil in a pan and sear the beef for 5 minutes on each side over medium heat.
- 2) Once roasted, put the beef on a plate, season with salt and pepper, and cover with aluminium foil.
- 3) Add the butter and muscatel to the same pan. Let it reduce and add the chopped chive, salt and pepper.
- 4) Serve the whole sirloin on a platter, bathed in the sauce and topped with the foie and crispy onion.

Pair it with...

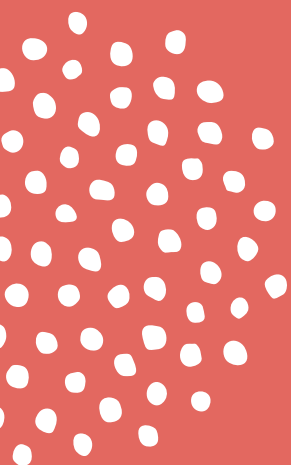
Condado de Teón crianza

Ribera del Duero red wine from Tinta del País grapes with 12 months of barrel ageing. Flavours of ripe fruit and wood with long-lasting taste in the mouth.



Chef's Secret

Take the beef out of the fridge 2 hours before cooking it. It will turn out juicier if you start at room temperature.



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