

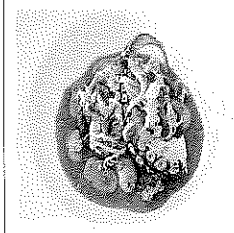
# Menu

December 14, 2015  
*EGDC Christmas Dinner*



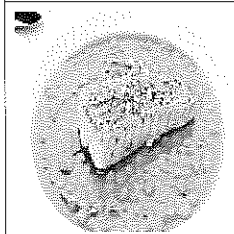
## *Welcome Tapas Station*

- 1 **Queso Manchego con Pan con Tomate**
- 2 **Aceitunas Verdes con Pimiento y Anchoa**
- 3 **Gambas al Ajillo**



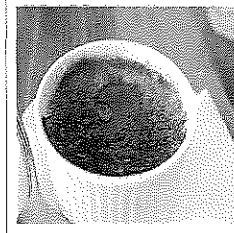
## **Pulpo y Patata Ensalada con Salsa Romesco**

Octopus and Potato Salad with Sauce Romesco



## **Bacalao con Chorizo y Fabada Asturiana**

Salt Cod with Chorizo and Asturian Bean Stew



## **White Chocolate Crema Catalan**

Catalonian Egg Custard with White Chocolate, Citrus Zest, Vanilla & Spices



## TAPAS

### Queso Manchego con pan con tomate (Manchego cheese with Catalan tomato bread)

Large Ripe Tomatoes	1.5 lbs
Sourdough / Baguette Sliced	1 each
Chopped Garlic	1 tbsp.
Manchego Cheese Sliced	10 oz.
Kosher Salt	as needed
Roasted & Crushed Black Pepper	as needed
XVOO	as needed
Sherry Vinegar	as needed

#### METHOD:

1. Slit the top of the tomatoes and remove the eye. Blanch the tomatoes in boiling water, shock in cold water and remove the skin. Chop the tomatoes and keep aside.
2. Heat the olive oil in a pan on medium heat. Add the chopped garlic and cook until the garlic is slightly browned. Remove from heat and let cool.
3. Add the garlic with the olive oil into the chopped tomatoes. Adjust the seasoning with the sherry vinegar, kosher salt and fresh roasted cracked black pepper.
4. Slice the baguette and toast until crisp. Top with the tomato mixture and place the cheese on top. Drizzle with a little more olive oil and serve.

### Aceitunas verdes con pimiento y anchoa (Green olives with peppers and anchovies)

Large Green Olives	40 each
Pickled White Anchovy Filets	40 each
Red Pepper	2 each
Chopped Garlic	1 tsp.
XVOO	200 ml
Orange Zest	1 orange
Sherry Vinegar	75 ml
Sea Salt	to taste

#### METHOD:

1. Using the flat side of the knife, press each olive until the pit pops out, being careful not to split the olive into half.
2. Rub the red peppers with a little oil and roast on open flame until charred. Place in a bowl and cover with plastic film. Let cool.
3. Heat the XVOO. Add the chopped garlic and sauté. Remove from heat and let stand until cool. Add the grated orange zest and the sherry vinegar to make a dressing. Keep aside.

## Octopus & Potato Salad with Sauce Romesco

### Sauce Romesco

XVOO	625 ml (plus extra for coating the vegetables)
Red Pepper	5 each
Roma Tomatoes	5 lbs
Peeled Garlic	8 oz.
Onion	5 each
Ancho Chilli	8 each
Blanched almonds	12 oz.
White Bread (crust removed)	5 oz.
Sherry Vinegar	75 ml.
Pimenton (sweet paprika)	3 tbsp.
Salt	to taste

#### METHOD:

1. Heat the oven to 380\* F.
2. Make incisions on the onions and tomatoes. Coat the vegetables with a thin coating of Olive oil and place them in a medium roasting pan and roast until all the vegetables are soft, about 30 minutes.
3. While the vegetables are roasting, place the ancho chillies in a bowl and cover with hot water. Soak for 15 minutes. Strain, and remove the seeds. Place the chillies in a blender and puree until smooth. Pass the puree through a fine mesh sieve into a bowl and set aside.
4. Heat some olive oil in a sauté pan over low heat. Add the almonds and sauté until lightly browned. Remove the almonds and set aside.
5. Raise the heat to medium and add the bread to the pan and cook until it becomes nice brown in color. Remove and set aside.
6. Add the pureed ancho to the sauté pan and cook for about 30 seconds. Remove from heat.
7. Remove the roasting pan from the oven and set aside. When the roasted vegetables are cool enough to handle, peel them. Seed and skin the bell peppers and tomatoes. Peel the onions.
8. Place the roasted vegetables in a blender and add the almonds, toasted bread, ancho paste, vinegar, pimenton and the remaining olive oil. Blend until it forms a thick sauce. Season with salt.

## Asturian Bean Stew (*Fabada Asturiana*)

(YIELD: 40 portions)

Asturian Beans (Fabes)	5 lbs
Chicken Stock	10 liters
Chorizo Sausage	10 each
Blood Sausage	10 each
Smoked Pork Hocks	2.5 lbs
Chopped Garlic	8 oz.
Chopped Onion	8 each
Pimenton (Spanish Sweet Paprika)	3 tbsp.
Saffron Threads Crushed	1 tsp
XVOO	1.5 liters

### **METHOD:**

1. Place the beans in a large pot and cover with cold water. Set aside to soak overnight. Next day drain and rinse the beans.
2. Heat the olive oil in a large pot until it ripples. Add the onions and garlic and cook, stirring occasionally, until the onion is translucent but not colored.
3. Add the drained and rinsed beans to the pot and cover with chicken stock. Add the chorizo, blood sausage and smoked pork hocks. Bring to a slow boil. Skim the white foam that forms on top.
4. Add the pimenton and saffron. Continue to cook at low simmer for about 1 ½ - 2 hours. Every 10 minutes or so, add a little stock to slow down the simmering.
5. Remove the pot from the heat and allow the stew to rest for 1 hour. Remove the smoked pork hocks, chorizo and the blood sausage and cut into small pieces. Just before service, heat the stew and add the meats to the stew.

SALT COD: 15 lbs.

XVOO: as needed for cooking the cod

To rehydrate the salt cod for cooking, soak it in generous amount of cold water to cover in the refrigerator for 24 to 48 hours, changing the water at least 3 or 4 times. The timing will depend on the thickness. When the fish is ready, drain it and treat it just as you would any fresh fish.

## White Chocolate Crème Catalan (*Crema Catalana*)

(YIELD: 40 portions)

Whole Milk	3 Litres
Whipping Cream	1 Litre
Cinnamon Sticks	2 each
Lemon (zest only)	1 each
Orange (zest only)	1 each
Star Anise	3 each
Vanilla Bean split	2 each
Egg Yolks	40 each
Sugar	2 Cups
Corn Starch	$\frac{3}{4}$ Cup
White Chocolate	1.5 Lbs

### METHOD:

1. Pour the milk and cream into a large bowl.
2. Add the cinnamon, lemon zest, orange zest, star anise and the vanilla beans and bring the mixture to a boil over gentle heat. Remove from heat and let steep.
3. In a separate mixing bowl, put the egg yolks, sugar and the corn starch and whisk until smooth and pale in color.
4. Strain the milk and cream mixture and discard the zests, cinnamon, star anise and vanilla beans.
5. Temper the egg yolk mixture with the milk and cream while whisking continuously.
6. Transfer to a clean pan and cook over medium heat whisking continuously until the mixture is thickened and smooth. DO NOT OVERCOOK
7. Temper 1 lbs of white chocolate and evenly distribute the remaining white chocolate into the ramekins.
8. Add the tempered white chocolate into the warm custard.
9. Divide the custard evenly among all the ramekins and let cool.
10. Cover the top of the cooled custard mixture with an even layer of sugar.
11. Caramelize using a blow torch or under the salamander.
12. Let the sugar set hard before serving.