

ANDALUSIAN GAZPACHO

Ingredients

- 1 cucumber, peeled and chopped
- 1 red pepper, deseeded and chopped
- 1 green pepper, deseeded and chopped
- 1kg ripe plum tomatoes, cored and chopped
- 2 garlic cloves, peeled and crushed
- 2 spring onions, trimmed and finely chopped
- 75g stale crusty white bread, chopped
- 2–2½ tbsp sherry vinegar, or to taste
- Olive oil to taste
- 8 thin slices of country-style white bread for toasts

Method

Place the cucumber, peppers, tomatoes, garlic and spring onions in a large bowl. Add the bread and season well with salt and pepper. Add the sherry vinegar and a couple of tablespoons of olive oil and mix together with your hands, pressing down to squeeze out the juices. Cover and chill. Leave to marinade for at least 30 mins or overnight.

Put the vegetable mixture into a blender and whiz until smooth. Check the consistency. If it is still rather thick and not very rich, add another glug or two of olive oil until you reach a consistency you like. Taste and adjust the seasoning as necessary. You might need a little more vinegar. Cover and chill again, until really cold and you're ready to serve.

Meanwhile, make the toasts, if using. Brush the slices of bread generously with olive oil. Place a large griddle pan over a medium heat. Once hot, add the bread and toast on either side until golden and crunchy. Drain on kitchen paper, then season with a little salt and pepper.

To serve, stir the gazpacho and taste again as the seasoning may have changed as the soup is now very cold. Adjust as necessary, then serve ice cold with gazpacho ice cubes, sprinkled with brunoise cucumbers, an extra drizzle of olive oil and the toasts alongside, if using.

CEVICHE CRIOLLO

LECHE DE TIGRE

- 250 ml fish stock (or water)
- 3 cm fresh ginger
- 1 celery stalk
- ¼ red onion
- 1 tsp hot chili (rocoto paste)
- 4 Sichuan peppercorns (optional)
- 4 cilantro stems
- Juice of 2 limes
- 100g cooked prawns
- 250g mahi mahi or hake fillet
- Cilantro leaves
- Hot chili (ají)
- Leche de tigre
- 1 lime
- Salt
- Red onion
- Sweet potato
- Peruvian corn

CEVICHE

METHOD

LECHE DE TIGRE

- Separate the cilantro leaves from the stems. Reserve the leaves in the fridge.
- In a blender combine the celery, cilantro stems, fresh ginger, red onion, lime juice, rocoto paste, Sichuan peppercorns (optional), and fish stock (or water). Blend until completely smooth and liquid. Strain it and cool it down.

CEVICHE

- Cook the sweet potatoes whole with salt in the water, cool them down and cut them into 1cm cubes.
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- In a pan lightly toast the corn until it is crunchy.
- Peel and clean the shrimp. Cut them into 1cm pieces. Transfer them to a bowl.
- Cut the fish into small cubes (2cms) and add to the same bowl.
- Add two generous pinches of salt, 6 chopped cilantro leaves, and a pinch of hot chili. Add the juice of 1 lime to the fish. Mix well and let it rest in the fridge for 15 minutes.
- Meanwhile, slice the red onion into thin half-moons and soak it in ice water for 10 minutes.
- Partially cover the fish with the leche de tigre and mix gently.
- Add the red onion, sweet potato and combine.
- Finish with fresh cilantro leaves and the crunchy corn. Serve immediately.

Milanesa

Ingredients (4 portions)

- 4 beef top round / inside round steaks (or chicken breasts), 150-200g (~10-15mm)
- Salt + black pepper

Breading

- 150 g flour
- 3 eggs
- 1 tbsp milk or water
- 200–250 g panko breadcrumbs
- Optional: garlic powder, parsley, parmesan

Frying

- Neutral oil (enough for shallow fry)
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Method

1. **Prepare the meat**
 - Pound evenly
 - Season both sides
2. **Set breading station**
 - Flour → egg + milk → panko
3. **Bread the meat**
 - Light flour → shake excess
 - Egg → full coverage, drip excess
 - Panko → lightly press
4. **Rest breaded cutlets**
 - 20–30 min in fridge
5. **Fry**
 - Oil 170–180°C
 - 2–3 min per side
 - Optional: double fry for extra crispness
6. **Finish**

- Drain on rack
- Lightly salt immediately

Ensalada Rusa

Ingredients (4–6 portions)

- 600 g potatoes (waxy preferred)
- 200 g carrots
- 100 g peas

Dressing

- 150–200 g mayonnaise
- 1–2 tbsp pickle brine
- 1 tsp Dijon mustard (optional)
- Salt + white pepper

Optional extras

- Chopped pickles
 - Hard-boiled eggs
 - Parsley
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Method

- 1. Cook vegetables**
 - Boil waxy potatoes whole. Start with cold water + salt and boil until fork tender.
 - Boil carrots salted cold until just tender
 - Cook peas separately if frozen
- 2. Drain + dry**
 - Let steam off and cool down completely. Peel and dice the potatoes.
- 3. Finish dressing**
 - Mix mayonnaise + mustard + brine
 - Fold gently into vegetables
- 4. Rest**
 - Chill 30–60 min

TARTA DE SANTIAGO

Ingredients

Cake

- 2 cups blanched almonds toasted if desired
- 1 ¼ cups granulated sugar
- 5 large eggs
- lemon zest from half a lemon
- 1 teaspoon ground cinnamon
- 1 tablespoon orujo (Galician grape liquor) or vodka, Cointreau, Amaretto, Grappa, vanilla or almond extract

Toppings

- powdered sugar for dusting

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 10-inch (25 cm) springform pan with butter.
2. Pulse the almonds in a food processor until finely ground, however be careful not to turn the mixture to almond butter by over processing.
3. Beat the egg and sugar until the mixture is pale and creamy, then add the lemon zest, liquor, and cinnamon.
4. Fold in the ground almonds using a rubber spatula and pour in the almond cake batter.
5. Bake for 30-40 minutes, until the cake is golden brown and a toothpick comes out clean. If it's not baked at 30 minutes, cover the cake with aluminum foil and bake for 5 more minutes, then test again.
6. Allow the cake to cool in the pan, and then transfer to a serving dish.
7. Print out a cross of Saint James, cut it out, and place on the cake. Decorate with powdered sugar, then remove the cross stencil.

8. Serve the cake in slices with the fresh fruit if desired.

MINT SYRUP

Ingredients

- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup water
- 4 mint sprigs about 40 leaves

Instructions

- In a medium saucepan over medium heat, combine sugar and water. Stir until sugar has dissolved. Do not let boil.
- Remove from heat and add the mint sprigs. Let rest for 15 minutes, stirring occasionally. Leave in longer for a stronger flavor. Discard the mint leaves

INFUSED STRAWBERRIES

Ingredients

- 200mls mint syrup
- 1 lbs fresh strawberries

Instructions

- Cut the strawberries into very small cubes.
- Add them in a vacuum sealed bag.
- Cover with syrup and seal it a 99%
- Keep it in the fridge for service. It tastes better if done one day ahead.