

CROQUETAS DE JAMON

Ingredients	X24 portions	X36 portions
Butter	60g	90g
Olive oil	60mls	90mls
All purpose flour	120g	180g
Onion finely diced	150g	225g
Whole milk	950mls	1425mls
Nutmeg	1g	1.5g
Serrano ham finely sliced	225g	335g
Eggs	2	3
Flour for breading	150g	225g
Breadcrumbs for breading	300g	450g
Neutral oil for frying	2L	3L

Instructions

1. Heat the butter and oil in a heavy pan over medium high heat for about 2 minutes. Add the diced onion and sauté for a few minutes, until it just starts to color, then add a pinch of salt and the nutmeg. (Don't add too much salt, as the Serrano ham is already salty.)
2. Add the diced ham and sauté for 30 seconds, then add the flour and stir continuously until the flour turns light brown. Don't stop stirring, or the flour will burn!
3. When the flour changes color, gradually add the milk, stirring constantly. It should take about 15-20 minutes to add it all.
4. Turn off the heat and let the dough cool to room temperature.
5. Place the croquette dough inside of a buttered bowl and cover with plastic wrap, making sure the plastic touches the surface of the dough to prevent a skin from forming. Refrigerate for at least 4 hours, but preferably overnight.

6. To make the ham croquettes, shape them into little logs with two spoons, or pipe the mixture with a pastry bag.
7. Heat a pan of neutral oil on the stove (350°F). Bread the croquettes by tossing them in flour, rolling them in beaten egg, and then coating them with the breadcrumbs.
8. Fry the ham croquettes in the hot oil for 5 minutes, turning them halfway through so they brown evenly. Drain on paper towels to catch excess grease, and let them cool for a few minutes. Enjoy immediately.

Notes

- You can substitute prosciutto or Iberian ham for the jamón Serrano -- or any other high quality cured ham.
- The trick to creamy croquettes is to add the milk very slowly and to stir constantly.
- Chill the dough quickly by spreading it in a thin layer on a cookie sheet and covering with plastic wrap, then freeze for about 30 minutes.
- You can easily freeze the breaded prepared croquette logs. They'll last for three months in the freezer.
- If you have leftovers, they'll last up to three days in the fridge. To reheat, place in a hot oven (350°F/170°C) for about 10 minutes.

EMPANADA SALTENA

Ingredients	X20 portions	X40 portions
For the dough		
Water	200mls	400mls
All purpose flour	500g	1000g
Lard or beef tallow	115g	230g
Salt	10g	20g
For the meat picadillo		
Beef sirloin or eye of round	750g	1500g
Onions julienne	350g	700g
Butter	110g	220g
Smoked paprika	15g	30g
Chili flakes	3g	6g
Oregano (finely chopped fresh)	1 tbsp	2 tbsp
Cumin	3g	6g
Green onions	100g	200g
Raisins	50g	100g
Green olives pitted	70g	140g
Salt	To taste	To taste
Black Pepper	To taste	To taste
Hard boiled eggs	5	10
Egg (for egg washing)	1	2

Instructions

Empanada dough

1. Put the flour and the lard in a bowl
2. In a pot add the salt and the water and bring it to 50°C.
3. Add the liquid to the bowl and start mixing gently. The lard will melt with the warm water.
4. Work the dough until you get a silky but still soft dough. Cover it with plastic wrap and let it rest in the cooler for at least 30 min.
5. On a lightly floured surface roll out the dough into a thin sheet and cut out round disc shapes for empanadas (use round molds or a small plate).
6. Use the empanada discs immediately or store in the refrigerator or freezer until ready to use.

Beef picadillo filling and empanada assembly:

1. Combine the beef, paprika, chili flakes, cumin, salt and pepper in a large bowl, mix all the ingredients together and chill until ready to use.
2. Put the raisins in a bowl and cover them with hot water. Cover with a lid and leave it hydrating for at least 20 min.
3. Melt the butter in a large frying pan or sauté pan, add the onions and salt, cook until the onions are soft. Reserve the onions.
4. Add the meat mixture to the same pot and cook on high heat until the meat gains some color, stir frequently. Add the onions back again.
5. Let the meat mixture or picadillo cool down, and then mix in the chopped green onions, chopped oregano and the hydrated raisins.
6. To assemble the empanadas add a spoonful of the meat mixture on the center of each empanada disc, add a slice of egg and sliced olive.
7. Brush the edges of the empanada discs with the egg whites, you can also use water but the egg white is a good natural “glue” that helps seal the empanada.
8. Fold the empanada discs and seal the edges gently with your fingers, twist and fold the edges of the empanadas with your fingers (repulgue).

9. Lightly brush the top of the empanadas with the egg yolk; this will give them a nice golden glow when they bake.
10. Let the empanadas rest in the fridge for about 30 minutes or until ready to bake.
11. Pre-heat the oven to 450 F and bake for about 15-20 minutes, until it has some charred spots on the top.
12. Serve warm with chimichurri sauce or other dipping sauces.

CHIMICHURRI

Ingredients	X1	X2
Parsley chopped	30g	60g
Thyme	10g	20g
Sage	3g	6g
Basil chopped	20g	40g
Olive oil or neutral oil	125 mls	250 mls
Garlic cloves finely chopped	12g	24g
Green onions chopped	25g	50g
Chili pepper fresh brunoise (deveined, no seeds)	7g	14g
Red wine vinegar	30mls	60mls
Lemon juice	15mls	30mls
Salt	To taste	To taste
Black pepper	To taste	To taste

Instructions

1. Combine all the ingredients together in a medium sized bowl and mix well.
2. The chimichurri can be made ahead of time, but should be kept refrigerated and is best if used within 24-48 hours.

STUFFED GNOCCHI WITH MARINARA SAUCE

Ingredients	8 portions	16 portions
For the gnocchi		
Floury potatoes (rousset)	1kg	2kg
All purpose flour	300-400g	600-800g
Egg	2	4
Salt	To taste	To taste
For the meat stuffing		
Ground meat (pork and beef 50/50)	500g	1000g
Olive oil	45 mls	90 mls
All purpose flour (if necessary)	30g	60g
Garlic cloves finely chopped	12g	24g
Celery small dice	50g	100g
Carrot small dice	50g	100g
Onions small dice	150g	300g
Tomato paste double concentrated	15g	30g
Worcestershire sauce	10mls	20mls
White wine	100mls	200mls
Lemon zest	¼ lemon	1/2 lemon
Parsley	20g	40g
Chives	10g	20g

Salt	To taste	To taste
Black pepper	To taste	To taste
For the marinara		
Olive oil	30mls	60mls
Garlic finely minced	10g	20g
Onion small dice	70g	140g
San marzano tomatoes	800g	1600g
Dried oregano	½ tsp	1 tsp
Salt	½ tsp	1 tsp
Black pepper	¼ tsp	1/2 tsp
Fresh basil	5 g	10 g
For finishing		
Butter	200g	400g
Fresh grated parmigiano	100g	200g

Instructions

For the gnocchi

1. Preheat the oven to 200°C/400°F/Gas Mark 6. Prick the potatoes all over with a fork and place directly on the wrack in the oven. Bake for 40 minutes or until tender when pierced with a fork.
2. When the potato is cooked, remove the skins. Put the potato through a potato ricer and then pass them in a fine mesh to have the perfect texture. Add the flour, egg, and a generous amount of salt and black pepper. Mix to a dough, then turn out onto a floured work surface and fold it gently for 2 minutes.
3. Divide the dough in two and roll out gently into a long rectangle, approximately 5mm in thickness. Add tablespoons of the meat mixture at regular intervals about 5cm apart leaving space to fold the dough over the filling. Fold the dough over the filling and gently press around the filling. Using a 5cm circular pastry cutter or a glass, cut out discs of stuffed gnocchi. Repeat with the filling and remaining dough.

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5. Cook the gnocchi, in batches, in a large pot of boiling salted water for 3-4 minutes or until they rise to the surface and stay on top for one minute. Ice bath them to stop cooking.

For the Meat

1. Heat oil in a saucepan and sauté the vegetables in it.

2. Add the meats. Cook the meats until they gain some color.

3. Add the tomato paste and the worcestershire sauce. Stir the meats, add the wine and when the wine has evaporated, cover with a lid and make the meats simmer for 10 minutes.

4. Finish with fresh herbs, lemon zest and flour if necessary to thicken the liquid. Cool it down and reserve.

For the marinara

1. Place a medium saucepan over medium heat and add the olive oil. Once the oil is hot, add the chopped onion stirring often until soft and golden. Add minced garlic and stir 1 min, or until fragrant.

2. Stir in the san marzano crushed tomatoes, 1/2 tsp oregano, 1/2 tsp salt and 1/4 tsp pepper. Bring to a light boil then reduce heat and simmer partially covered for 15 minutes.

3. Finally, stir in 1 Tbsp chopped fresh basil then turn off the heat.

Finishing and plating

1. In a non stick saucepan over medium heat sear both sides of the gnocchi until golden brown.

2. Plate over marinara sauce and cover generously with fresh grated parmigiano and fresh basil.

ALFAJORES

Ingredients	X20 small cookies	X40
Butter (room temperature)	125g	250g
All purpose flour	150g	300g
Corn starch	150g	300g
Eggs	1 whole + 1 yolk	2 whole + 2 yolks
Caster sugar	115g	230g
Vanilla extract	1 tsp	2 tsp
Baking powder	2 tsp	4 tsp
Dulce de leche	500g	1000g
Shredded unsweetened dry coconut	200g	400g

Instructions

1. Pre-heat oven 180°C (360°F). Line a baking tray/ cookie sheet with baking paper.
2. Cream butter and sugar in a bowl, using either a stand mixer or handheld electric beaters until fluffy.
3. Continue beating and add vanilla essence.
4. Add the egg and egg yolk, beat until completely combined.

5. Turn beaters down to a low speed and slowly beat in the flours and baking powder. As soon as the mixture comes together stop the beaters. You do not want to over beat the dough.
6. Form dough into a smooth round ball, again do not overwork the dough.
7. Between two pieces of baking paper, using a rolling pin, roll dough out until is is roughly 5mm thick.
8. Carefully remove the top layer of baking paper. Then using a 5cm (2 inch) cookie cutter, cut out cookie rounds and place on the lined baking tray.
9. Place in the oven and bake for 8 - 10 minutes. You do not want the cookies to colour. They will spread slightly when cooking.
10. Remove tray from the oven and leave cookies to cool for a couple of minutes on the tray before transferring them to a cooling rack.

Alfajores Assembly

1. Once the cookies are completely cooled you can assemble the cookies.
2. Depending on the dulce de leche brand you can add a little bit of cream to adjust the consistency. Place dulce de leche in a piping bag and pipe some dulce de leche on to the underside of one of the cookies.
3. Then sandwich the filling together with another cookie. Again the underside of the second cookie should be touching the dulce de leche.
4. Continue with the rest of the cookies.
5. Once all the cookies have been filled, roll the edges in dry coconut.