

Pintxo: morcilla, caramelized onions, scallops, walnuts, green apple gel

Ingredient	4 p	18p
Morcilla	100g	450g
Baguette	4 slices +-2 cm	18 slices
Yellow onion	2 onions (300g)	9 onions (1.35kgs)
Butter	50g	250g
Walnuts	30g	135g
Green apple	300g	1.35 kgs
Agar agar	2g	7g
Apple cider vinegar	2mls	9mls
Scallops	4 pieces (1/3 lbs)	18 (1 1/2 lbs)
Calvados	50mls	250mls
Raisins	20g	90g

Method

Apple gel - remove the seeds and juice the apples on a juicer. Reduce the apple juice by half to concentrate malic acid and sweetness. If necessary, correct the acidity with apple cider vinegar. Warm the apple juice in a pan and mix together the agar agar. Whisk the agar mixture into the warm apple juice, then bring the mixture to the boil and simmer for 1 minute, whisking constantly. Allow to cool, then blitz in a blender to make a fluid gel. Transfer to a squeeze bottle and reserve in the fridge.

Raisins au calvados - mix the raisins and the calvados in a cup. Cover with plastic wrap and bring it to the microwave for one minute. Leave it out hydrating covered for at least 20 minutes. Set the calvados liquid aside for deglazing the scallops.

Morcilla - grill it ideally over charcoal, peel it and crumble the meat to a pate consistency and mix with the hydrated raisins. Set aside.

Caramelized onions - slice the onions on a slightly thicker julliène. Bring it to a low/medium heat on a pan and gently stir until very golden brown. Ideally the onions should keep some texture after cooking. Take the excess of butter and set aside for the baguettes.

Walnuts - toast them on a medium heat pan until crunchy. Chop them roughly in small dice pieces.

Scallops - dry them with a paper towel and season with salt only. In a medium/high heat pan seasoned pan add a little of neutral oil and put the scallops with one side down. Check the colour after a minute and when they are golden brown flip them. When the other side is mid way to golden brown, deglaze the pan with the calvados from the raisins, turn the burner off, add butter and start basting them. Remove from the pan when the colour is uniform on both sides and they are still soft to touch. Let rest for a minute before slicing.

Assembly:

Use the butter from the onions for pan searing the baguettes. Give them a crunchy golden brown on both sides. Put the warm onions on the top of the baguettes. Add the morcilla on the top of the onions. Add the crumbled walnuts on the top.

With a squeeze bottle add 5/7 dots of apple gel and after scallop sliced in half with both brown sides facing up. Finish with fleur du sel.

Gnuddi

Ingredients	4 p	18p
Spinach	400g	1.8kgs
Olive oil	30mls	135 mls
Sheep or buffalla ricotta	350g	1.525kg
Ap flour	45g	200g
Garlic	1 clove	4 cloves
Grated Parmesan	80g	360g
Egg	1	4 ½
Salt	To taste	
Nutmeg	To taste	
Sage	8/10 leaves per portion	
Butter	100g	450g
Lemon	½ peel	2

Method

Put the ricotta on a cheese cloth and remove the excess of moisture. It can be done one day ahead in the fridge if you want a better result.

Pass the ricotta through a fine sieve and set it aside.

Blanch the spinach in boiling water with salt for 30 seconds. Remove from the water and ice bath immediately. Take the spinach out, rinse and set aside to dry. In a pan infuse the olive oil with the garlic cloves and sauté the spinach quickly and turn off the heat. Take the spinach out and cut them into chiffonade.

Mix the ricotta, the spinach, and the eggs. Gently add the flour and fold the dough gently until all the flour is incorporated. Season with salt and nutmeg to taste. Leave the dough in the cooler for 20 minutes and then shape small balls with 15/20g each using flour to not stick to the surfaces. Leave the gnudi on a pan with parchment paper.

Keep a pot with boiling water for service.

Pick the sage and bring it together with the butter in medium heat until you start to get beurre noisette. Blanch the gnudi in boiling water for 1-2 minutes or until they come to the surface.

Coat the gnudi with the butter and serve immediately with butter, sage and finish with fresh Parmigiano and lemon zest.

Beef cheeks

	4 p	18 p
beef cheeks	4 beef cheeks +-1.5 kgs	18 p +- 7kgs
Olive oil	45 mls	200mls
onion	150 g	750g
Celery stick	1 stick	5 sticks
carrot	1 carrot	5 medium carrots
Garlic	4 cloves	22 cloves
Thyme	6 stems	26 steams
Red wine	500mls	2.2L
Beef stock	250 mls	1.2L
Salt	2-3 tsp	10-12 tsp
Black pepper	To taste	
Bay leaves	4 dried	20 leafes

Method

Prepare the beef cheeks: cut off any large, fatty membrane. Pat dry then use 1 tsp of salt and black pepper to season the beef all over.

Heat 2 tbsp olive oil in a large heavy based pot over high heat. Sear half the beef cheeks on each side until nicely browned. Remove beef cheeks onto a plate, repeat with remaining cheeks.

Turn down the heat to medium high and heat the remaining 1 tbsp of olive oil. Add garlic and onion. Sauté for 3 minutes until the onion is becoming translucent.

Add the celery and carrots sauté for a further 3 minutes.

Pour the onion mixture into the pressure cooker and place the beef cheeks on top.

Pour the wine into the pot and return to heat. Turn the heat up to high, bring to simmer and let it simmer for 1 minute (to cook out the wine a bit). Scrape the brown bits off the bottom of the pan so it mixes in with the wine.

Pour the wine into the pot, then all the remaining ingredients, starting with a pinch of salt and pepper (add more to taste later).

Cook on high in your pressure cooker for 1 hour on high for small cheeks (around 250g/8oz each). Or Cook in the slow cooker on Low for 8 hours or High for 6 hours for 250g/8oz size beef cheeks or Low for 10 - 12 hours or High for 8 hours for 350g/12oz beef cheeks.

Open the pressure cooker and check the beef cheeks if they are soft and easy to pull. Discard the thyme stems and bay leaves.

Use a handheld stick blender to puree the braising liquid into a smooth Sauce - it will change from a dark brown to a lighter brown colour.

Transfer liquid into saucepan, simmer on stove on medium high until the Sauce turns a darker brown colour and reduces by about 1/4 to 1/3, to a gravy consistency - about 10 minutes.

Do a taste test and adjust the seasoning (salt and pepper) to your taste.

Remove from heat, return beef cheeks to the Sauce, cover and keep warm until ready to serve. Depending on the size you can correct acidity with red wine vinegar or honey.

Mashed sweet potato and herbs

	4p	16- 18p
Sweet potatoes	2 ½ pounds	10 lbs
garlic	4 cloves	16 cloves
salt	To taste	
heavy cream	250mls	1 L
Butter	50g	200g
sage	6 leaves	24 leaves
thyme	4 stems	16 stems
Parsley	½ small bunch	2 bunches
Tarragon	4 stems	16 steams

crème fraîche	125mls	500mls
black pepper	To taste	To taste

Method

Cook the potatoes whole until fork tender in a pot with water and salt. If they are cooked peeled and in pieces they will have more moisture and less concentrated flavours so it is better to cook them whole.

While they are still hot remove the peel and cut into chunks. For a smooth texture you can pass the potatoes while hot in a fine mesh sieve.

Roast the garlic with neutral oil covered with aluminum foil for 45 min at 350. Peel and reserve the garlic paste.

Fine chop the herbs together.

Mix it all in a mixer or with a whisker. Bring it to temperature back again for service.

Guava mousse

	4 p	18 p
Guava paste	300g	1350g
Lemon juice	To taste	
Egg whites	3-4 egg whites	12-16

Method

Cut the guava paste into chunks and bring it to boil with water and lemon juice. The idea is thinning up the paste to a texture where it is possible to gently mix with the egg whites (almost like a barbecue sauce texture). The lemon and water will help to get the flavour balanced between the sweetness of the paste and the acidity of the lemon. It has no precise measurements because each guava paste is a little different from the other. The challenge here is using your palate to identify all the elements and if any of them is overpowered in the combo. You need the guava taste to be enhanced, to tone down the sweetness, and to salivate more with the lemon acidity.

Cool this paste down to room temperature.

Whisk the egg whites until peak. Add half of them to the mixture, fold them gently. Add $\frac{1}{4}$ more and taste it. The egg whites are giving the right texture to the mousse but they can't be a stronger flavour than the paste. If necessary add the other $\frac{1}{4}$ and the key here is imagining how the texture of the currant mix will be after cooling down. If it is still quite thick and it doesn't feel fluffy at all you need to add this last $\frac{1}{4}$. If it feels fluffy and light you don't have to add it.

Blue cheese tuilles

Ingredients	4p	18p
AP flour	65 g	290g
Sugar	15g	67g
Blue cheese	30g	135g
Egg whites	2	9

Butter	80g	360g
Salt	4g	18g

Method

Preheat the oven to 400 degrees F.

In a medium bowl, mix together the flour, sugar and salt. In a separate bowl, whisk the softened butter and the blue cheese until it is completely smooth and mayonnaise-like in texture. Using a stiff spatula or spoon, beat the egg whites into the dry ingredients until completely incorporated and smooth. Whisk in the softened butter by thirds, scraping the sides of the bowl as necessary and whisking until the batter is creamy and without any lumps.

Bake them in a Silpat, silicone mold or a parchment paper with neutral oil. You can give whatever shape that you want but keep in mind that the thickness of the dough needs to be uniform for even baking. Bake them for 4-6 minutes until the edges start to be golden brown. If you want it is possible to curl them up while they are hot. If desired you can bake them for one minute more at a time to get them crispier and evenly golden brown.