

Gambas Pil Pil (Spicy King Prawns)

Makes Two Servings

INGREDIENTS

6-8 Large King Prawns
1 tsp of Smoked Paprika
1 Chilli
1 Clove of Garlic
15g Butter
1 tbsp of Chopped Parsley
Pinch of Salt

METHOD

1. Put a little oil in a hot frying pan and wait until the oil bubbles.
2. Add the prawns and sauté on one side until golden.
3. Flip the prawns over then add the sliced chilli, garlic, butter and smoked paprika.
4. Serve in a tapas dish or hot skillet.
5. Sprinkle with salt and parsley.

Chorizo Sausage

Makes Two Servings

INGREDIENTS

2 Sausages of Chorizo
1 Roasted Red Pepper
2 tbsp of Honey
1 dash of Sherry Vinegar

METHOD

1. Slice the sausages into 4 equal pieces and sauté in a hot pan
2. Once the chorizo has started to colour, add the diced red pepper and cook for 1 minute.
3. Add the honey and vinegar and coat the chorizo.
4. Serve in a tapas dish or hot skillet.

Crispy Baby Squid & Garlic Aioli

Makes Two Servings

INGREDIENTS

1 Squid Tube
80g Cornflour
80g Gram Flour
1 tsp of Smoked Paprika
Pinch of Salt
Pinch of Black Pepper
100ml Milk
1 Lemon
1 Egg Yolk
50ml Oil
Clove of Confit Garlic
Pinch of Saffron

METHOD

1. Slice open the squid tube, remove membrane and score (this helps prevent curling up during cooking). Slice into 8 pieces and place in the milk.
2. Mix even amounts of cornflour and gram flour together and a teaspoon of smoked paprika and black pepper and season with a pinch of salt.
3. Take the squid out of the milk and add it to the flour, making sure it is coated well. Drop into a fryer set to 200°C and cook until golden brown and crispy.
4. Serve in a tapas dish with a wedge of lemon.
5. To make the garlic aioli, whisk together oil, egg yolk, pinch of salt, pinch of saffron, a teaspoon of lemon juice and a clove of confit garlic until it has emulsified.

Korean Cauliflower (GF, V)

Makes 4 - 5 Servings

INGREDIENTS

1 Large Cauliflower
150ml Oat Milk

For The Seasoned Flour

150g Cornflour
150g Gram Flour
1 tsp Cracked Black Pepper
1 tsp Fine Salt
1 tsp Garlic Powder
1 tsp Paprika

For The Glaze

1 tbsp Gochujang Paste
50ml Light Soy Sauce
150ml Pineapple Juice
1 Kafir Lime Leaf
50g Muscovado Sugar
1 tbsp Cornflour

To Garnish

1 Spring Onion
1 tbsp Chives

METHOD

1. Roast off the cauliflower for 12 minutes @ 200°C.
2. Meanwhile start by making the glaze. For this you start by reducing the pineapple juice, soy and sugar with the kafir lime leaf by half.
3. Once reduced, add the gochujang paste and stir until combined.
4. Let down the cornflour with a dash of water the pour into the boiling mixture and boil until it can coat the back of a spoon.
5. To make the seasoned flour, simply combine all the ingredients together and put to one side for later.
6. Dip the cauliflower in the milk, then the flour and fry until golden brown. Then toss it though the glaze and it is ready to serve.
7. Simply place it in 4 or 5 tapas dishes and garnish it with sliced spring onion and chopped chives.



Paella

Makes 4 Servings

INGREDIENTS

Bisque

2 Lobster Shells (8 langoustines or 2 crabs will do fine)
2 Carrots
1 Onion
1 Red Pepper
6 Cloves of Garlic
2 Sticks of Celery
Small Bunch of Thyme
Small Bunch of Rosemary
Small Tin of Chopped Tomatoes
1 tbsp Tomato Paste
200ml White Wine

Paella

400g Chicken Thighs
200g Pork Fillet
100g Cooking Chorizo
100g Pancetta
300g Squid Tubes
100ml White Wine
2 Banana Shallots
3 Cloves of Garlic
400g Arroz Bomba/
Calasparra Rice
250ml Bisque
250ml Chicken Stock
200g Firm White Fish
(Cod/Monkfish)
8 Tiger Prawns (deveined)
300g Palourde Clams (cleaned)
300g Mussels (cleaned)
4 Langoustines
100g Peas
150g Diced Mixed Peppers
1 Lemon cut into wedges
1 tsp Smoked Paprika
1 tbsp Parsley
Pinch of Saffron
Pinch of Salt
1 tbsp Olive Oil

BISQUE METHOD

1. Chop up the carrots, onion, red pepper and celery sticks into inch size pieces and roast off through the oven for 15 minutes.
2. In a large saucepan with oil, add the crushed lobster shells or alternative and roast off. After about 10 minutes add the tomato paste and cook for a further 5 minutes, you should notice it starting to stick to the saucepan – this is the moment to add the wine and de-glaze the pan. Add the chopped tomatoes, roasted vegetables, garlic, thyme, rosemary and 500ml water, turn the temperature down and let it simmer until it has reduced by half.
3. Once reduced, pass through a fine sieve and reduce again – you’re looking for it to just coat the back of a spoon.

PAELLA METHOD

1. In a hot paella dish or similar, fry off and brown the chicken, pork fillet, chorizo, pancetta, squid and smoked paprika in the olive oil. Add the diced shallots and garlic and then reduce the heat and cook until softened, add the rice and coat in the oils to prevent the rice clumping together.
2. Add the bisque, chicken stock and saffron and turn down to a simmer. Add more stock or water as needed to allow the rice to cook until tender. After roughly 10 minutes, taste a piece of rice, if it has started to soften adjust the seasoning and start to arrange the diced fish, prawns, mussels and clams on the rice and continue to cook for a further 20 minutes until the rice is tender. Remove it from the heat and let it rest for 5-10 minutes for the rice to absorb any remaining stock.
3. While it is resting, sauté the peas and peppers in a pan and scatter over the paella and garnish with the lemon wedges.
4. Serve and enjoy.