



Our recipes



We write tradicional Spanish recipes in English



The kitchen

Tortilla de patatas

Ingredients:

- 4 eggs*
- 0,5 kg of potatoes*
- 1/2 level teaspoon salt*
- 2 tablespoons of olive oil*

Method:

- Wash and peel the potatoes. Cut into little and thin pieces.*
- Beat the eggs and place them in the pan with olive oil. After you put the potatoes in the pan and mix all together.*
- Five minutes after you put the omelette of the other side and then you put it on a plate.*
- Some people add onions to the omelette or peppers.*





The kitchen

Croquetas de jamón

Ham croquettes

Ingredients:

- 5 tablespoons oil*
- 5 tablespoons flour*
- 1/4 of milk*
- 1/4 of medium onion*
- Nutmeg*
- Chicken*
- 2 boiled eggs*
- 2 raw eggs (for batter)*
- Bread crumbs*



Hands:

First we take a piece of onion and chop into pieces very very smalll.

Once bitten, put oil in a pan, and put to boil. Pour the onion, and when see that it is poached, put the flour and stir well until flour is well mixed with oil. (roux)

In a separate pot a warm chicken broth and a glass of milk, and once it is boiling, add it to the pot where we had the roux, along with a little nutmeg, and stir well so that, and stir well so that no make lumps.

Once we see beginning to take shape the white sauce, add some diced chicken pieces, and a few bits of cooked eggs.

Stir well and let boil for a minute two.

Then pour the white sauce in a bowl, and when we put in the fridge to cool.

A few hours in the fridge, only we would make the croquettes the size that we like and coat.



The kitchen

Cake of Santiago



Ingredients:

1/4 k ground almonds
1/4 k white sugar
5 eggs
half a teaspoon of ground cinnamon
lemon zest and orange
butter panicing template with the Cross of santiago .

Method:

In a bowl, put first the sugar, ground almonds, cinnamon, grated lemon and orange. Mix well by hand with a silicone spatula.

After we beat 5 eggs in a bowl and add it. We mix all very well to mix everything and be a dough. Let rest 10 minutes.

Meanwhile we make homemade icing sugar this way: if you have those electric grinder the coffee place a tablespoon of sugar in it and grind until powdered sugar. Reserve. Then we spread the mould completely with butter.

Leave the mixture and return to beat it very well.

Pour into pan and put it in the oven at 160° for 40 minutes or until the cake is done, checking with the needle. Place the mould close to the bottom of the oven, keeping the time on the grill.

When it is ready take it off and let cool slightly, put the pan of the cross over and sprinkle with powdered sugar. Remove the cross and ready to go. Serve when cooled to room temperature.

I eat more than one piece!!!!!!

Daniel



The kitchen

Octopus - Galician style



Ingredients:

- 1 octopus 2 kilos
- ½ kilo of potatoes
- sweet pepper
- hot pepper
- oil
- coarse salt

Preparation:

- We put the octopus in fridge or two days before cooking and desfrost it the day before.
- Put water in a pot and onion. When ready, add the octopus.
- Then we let the fire about thirty minutes.
- When it is cooked, cut it into pieces
- At the end, add oil, sweet pepper, hot pepper and salt.

We serve it with potatoes

Carla RF



The kitchen

Carnival ears



Ingredients:

- Salt
- Yeast (water, yeast bread, flour, salt)
- Butter (half a cup)
- 1/2 lemon (juice)
- 6 eggs
- Flour
- Powdered sugar

Method:

- Put water, yeast bread, flour and salt into a bowl.
- Cover the dough with a towel and let it stand for two hours.
- Meanwhile ,in another bowl, scatter flour. Then add yeast, butter, lemon juice, anise and six eggs.
- Mix with more flour until you create a thick dough.
- Cut into small squares, stretch them as far as possible with your hands, and fry them.
- When they are warm, sprinkle icing sugar on them.

Patricia





The kitchen

Lacón con grelos



Ingredients:

four slices of pork,
one bunch turnip greens,
two chorizos,
four potatoes ,
one splash of olive oil,
hot pepper.

Method:

Put the pork to cook in water for two hours, add the potatoes, chopped turnip greens and chorizo and cook until they are tender about thirty minutes.
Once cooked, drain the food, and drain some of the cooking broth add a trickle of oil and a dusting of paprika and eat it immediately

This is a very typical food or carnival in Galicia

Lorena Subiela



The kitchen

Almejas (clams) a la marinera



Ingredients:

- clams
- olive oil
- onion
- garlic
- parsley
- laurel
- 1 cup white wine
- paprika
- white pepper
- salt

Step 1: Clean the clams well

Step 2: Put in a pot, finely chopped onion and let brown being careful not to burn. Add garlic and parsley and let it simmer. Add the paprika and bay leaf and let it run out of.

Step 3: Then add the white wine and flour. Stir well so that the flour does not form lumps and the sauce will thicken

Step 4: Add the clams. Season with salt and white pepper and let simmer for a few minutes, stirring until they open

Step 5: Add a little water if necessary until the sauce is thick, but remain light and not too thick.

Rodrigo



The kitchen

.We are still working on it