Pan Con Tomate

Ingredients:

1 whole Red Tomato

½ bulb garlic (per couple)

1 tbsp Oregano, fresh

2 tbsp. Maldon Salt

½ Cup Extra Virgin Olive Oil

3 Baguette Slices

Procedure:

Using a cheese grater, grate the tomato completely into very fine pieces, let drain in a colander or fine mesh strainer until the water has been removed. Set aside.

Rub the baguette bread with some of the olive oil and toast in the oven at 400\*F until slightly browned.

Remove from oven and immediately rub the bread with the bulb of garlic. Rub vigorously with the garlic to release the oils. Place the grated tomato on top of the bread, pour the remaining olive oil on top of the tomato and let it soak in. Season well with maldon salt, and the chopped oregano as desired.

Pollo Moruno

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| **For the Honey:**  ½ Cup – Amber Honey  1 tbsp. Smoked Sweet Paprika  2 tbsp. Sherry Vinegar |  | **For the Chicken:**  1 Chicken Breast 6-8oz.  1 tbsp. Chopped Garlic  1 tsp. Smoked Sweet Paprika  2 tbsp. Olive Oil |
| **For the Catalan Spinach:**  ½ lb Spinach  2 tbsp. Golden Raisins  1 tbsp. Chopped Garlic  2 tbsp. Olive Oil  1 tbsp. pine nuts, toasted |  | **Sundried Tomato Relish:**  ¼ cup Sundried Tomatoes  1 tsp. Garlic, chopped  1 tbsp. Shallot, minced  1 tbsp. Parsley, chopped  2 tbsp. Pine nuts, toasted  1 tbsp. Oregano  ¼ cup Olive Oil  ½ lemon, juiced, zested |
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Procedure:

In a small bowl, mix the honey with the paprika and sherry vinegar, set aside.

For the chicken, rub with the garlic, paprika, and olive oil, set aside to marinate for 1 hour.

For the relish, finely chop the sundried tomatoes, garlic, shallots, and parsley. IN a small sauce pan, heat the olive oil and add in the tomatoes, garlic, shallots, and cook until the garlic and shallots are translucent. Remove from heat and mix in remaining ingredients, season with salt and pepper. Set aside.

To prepare the dish:

Heat a sauté pan with a little olive oil and sauté the chicken breast until well browned on all sides, finish baking in oven at 350\*F until the internal temperature reaches 165\*F.

In a separate sauté pan, heat the olive oil and sauté the spinach. Once the spinach is slightly wilted, remove from heat and fold in the raisins, chopped garlic, and pine nuts. Season well with salt and pepper.

To plate, place the spinach mixture in the center of the plate, place the chicken on top of the spinach and drizzle with the Moruno honey. Top the chicken with the tomato relish.

Spanish Torrejas

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| **For the Custard:**  ¼ Cup Sweetened Condensed Milk  ¼ Cup Evaporated Milk  1 egg  1 pinch Cinnamon  1 pinch Nutmeg  ¼ tsp. Vanilla Extract  ¼ Cup Spanish Sherry  ¼ loaf of Brioche  Plus ¼ cup sugar for browning. |  | **For the Compote:**  ¼ Cup Raspberries  ¼ Cup Blackberries  ¼ Cup Sugar |

Procedure:

In a small mixing bowl, combine all of the custard ingredients but the bread and mix very well. Cut the bread down into long rectangular shapes. Dip the bread in the custard and let soak for a few seconds. Turn and repeat on all sides. Remove from custard and let drain.

In a sauté pan, spray the pan with cooking spray and turn to medium high heat. Cook until browned on all sides turning often to prevent burning. Place in oven at 350\*F for 10 minutes.

For the compote:

Mix the berries with the sugar very well and set aside, mix together every few minutes until the sugar has been absorbed and the liquid from the berries have been released.

To plate:

Remove the torrejas from the oven and place on the plate. Spoon some sugar on top of the torrejas and use a torch to caramelize the sugar. Being careful not to burn. Spoon the compote on top of the torrejas. Drizzle with the remaining Honey. Serve warm.