

Cooking School

with the London Chef

Spanish Tapas

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Albondigas, Papas Bravas, Gambas y Sepia al Ajillo, Warm Bread & Aioli

A note: This recipe is flexible, and you can adjust it to your taste. Add more or less of what you like, and feel free to make substitutions - enjoy cooking.

These measurements will feed 2 people, often with leftovers, and can be doubled. You may need larger cooking equipment or to cook in batches when cooking for more people.

Albondigas

1 cup ground beef
1 cup ground pork
Red wine
Can crushed tomato (you will use 1 can total)
½ bunch parsley
3 cloves garlic
1 egg
Smoked paprika
Panko breadcrumbs

Papas

4 medium yukon gold potatoes, pre-cooked and cooled
Head garlic
Smoked paprika
Dried chili flakes
Can crushed tomato (you will use 1 can total)
3 bay leaves
½ bunch parsley

Aioli

Canola oil
Olive oil
1 lemon
3 eggs
3 cloves garlic

Baguette

Gambas/Sepia

8 medium prawns, peeled
1 cleaned cuttlefish (you can get this in lots of local grocery stores - typically comes frozen and cleaned) *this is optional, you can just use prawns, but increase to 16 prawns
4 Garlic cloves
1 Lemon
Dried chili flakes
½ bunch parsley

Cooking Equipment

Knife
Cutting board
Mixing bowl
Medium pot with lid
Small pot
Frying pan x 2
Hand blender (stick blender) - you need this, there is nothing else that will work
Container for blending, 1L yogurt is ideal
Oven preheated to 400 F
Canola oil
Olive oil
Salt

**DF, GF friendly, sub gf bread & breadcrumbs*

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Method

1. Empty $\frac{1}{2}$ bottle of red wine into a pot then add 2 cups of crushed tomatoes. Bring the pot onto a good strong simmer. In a mixing bowl, add 1 cup ground beef and 1 cup ground pork along with a splash of water, a few big pinches of bread crumbs. Mix the ingredients very well then shape them into meatballs, around a size of golf balls. Drop the balls into the hot bubbling sauce, and leave them alone! Get the heat onto a gentle simmer and then place the lid on. After 10 minutes, turn the meatballs over (if they are not fully covered in sauce already) and keep cooking.
2. Get a frying pan on medium-high heat - once it's hot, add strips of cuttlefish (or squid) and prawns. While cooking for a few minutes until browned on one side, chop 3 cloves of garlic and a small bunch of parsley finely. Flip your prawns and cuttlefish, cooking for another minute or so, then add your "picada" (garlic and parsley mixture) and a splash of olive oil. Mix and fry them until fragrant, then adjust with salt if needed!
3. Warm up the bread in your hot oven while we make the aioli. In a blending container, add 2 egg yolks, 3 garlic cloves and a big pinch of salt. Blend with a hand blender, drizzling in a slow drizzle of canola oil. After you've added about $\frac{1}{2}$ cup of canola oil and the aioli is thick, add $\frac{1}{4}$ cup of olive oil. Blending in more oil will make the mixture thicker - add as much as you like until your desired consistency.
4. Cut cooked Yukon gold potatoes into $\frac{1}{2}$ inch pieces. Get a frying pan onto medium high heat. Once hot, add a good glug of olive oil, then add the cut potatoes with a big pinch of salt. In a pot, have some grated tomatoes and grated garlic with a big pinch of salt, to a gentle simmer. When your potatoes are nice and browned in the pan, remove them onto a plate and top with the sauce.
5. Spanish Tapas is all about sharing, tasting every bit so feel free to serve them into smaller tapas-like plates or onto a bigger platter for a family-style dive in! (A couple of lemon wedges won't hurt.)