



Andy's Spanish Threesome

Created by Andy Owen

A very special Tortilla, with Glazed Chorizo and Stuffed Peppers, served with a Rocket Salad

Ingredients:

Serves 4

(a) TORTILLA

*250g baby new potatoes
1 small red onion
1 tsp fennel seeds
extra virgin olive oil
salt & black pepper
2 cloves garlic
½ small bunch fresh rosemary
8 free-range eggs
1 large handful pre-washed rocket, to serve
Lemon juice*

Chop the potatoes into 1cm chunks.

Heat an ovenproof frying pan and add olive oil and then add the potatoes and toss in the oil. Halve, peel and roughly chop the red onion. Once the potatoes have a good colour, add the onions to the pan, along with the fennel seeds - and mix well.

When the potatoes turn golden, turn the heat down to low. Crush two unpeeled cloves of garlic into the pan.

Put most of the rosemary leaves into the pan and stir, then season with a good pinch of salt and pepper.

Taste the potato mixture for seasoning, then crack the eggs directly into the pan and gently stir with a wooden spoon to create a marbled effect.

Turn the heat up to medium. Once the eggs start to set around the sides, scatter the rest of the rosemary leaves on top and put under the grill on the top shelf for 3 to 5 minutes, or until set, golden and fluffy.

Open the bag of rocket and add the lemon juice and oil straight into the bag. Shake it up to merge and then tip out on to a serving plate, with tomatoes and Spanish onion.

(b) GLAZED CHORIZO

250g semi-cured whole Iberico chorizo
2 cloves garlic
4 tablespoons red wine vinegar
1 tablespoon runny honey

Slice the chorizo into 2cm rounds.

Place them into the small frying pan with a tiny splash of olive oil and toss occasionally until golden and crisp. The wonderful flavour of the chorizo oil will add so much.

Lightly crush 2 unpeeled cloves of garlic with the heel of your hand and add to the pan. Carefully drain away most of the fat, leaving about 1 tablespoon of it behind. Add the red wine vinegar and runny honey and leave to reduce down to a really sticky glaze.

Keep an eye on it, giving the pan a shake every so often, so it doesn't catch.

(c) STUFFED PEPPERS

50g Manchego cheese
1 Ciabatta
50g blanched almonds
salt and black pepper
1 small bunch fresh thyme
red wine vinegar
450g jarred whole peppers

Trim off the rind from the Manchego, then crumble into the food processor with a handful of torn-up Ciabatta, 50g of blanched almonds, the leaves from the bunch of thyme, a good pinch of salt & pepper and a swig of red wine vinegar.

Whiz them all up until fine, then stuff inside the peppers – no need to pack it in. Once they are filled, put them onto a baking dish. Scatter any remaining breadcrumbs over the peppers. Top with the remaining thyme sprigs and drizzle with olive oil.

Then put them on the middle shelf, under the grill, for 8-10 minutes. Rip the remaining ciabatta in half and take to the table.

Simply gorgeous!