



HANDS ON RECIPES!

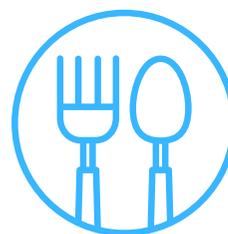
**BASQUE TOURS**

SCRUMPTIOUS HOMEMADE SECRETS!



# LOBSTER RICE

## Ingredients (8pax)



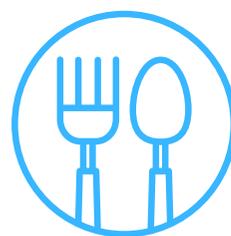
- 2 medium size lobsters
- 500g raw prawns
- 500g small clams
- 200 gr regular tomato sauce
- 800gr round rice
- 1 glass of cognac
- ½ liter of white wine
- 3 liters of water
- 2 plum tomatoes
- 2 green peppers, 2 onions, piquillo peppers and 5
- 6 cloves garlic, 1 bunch parsley, salt and olive oil
- Spicy Paprika

- Begin laying the groundwork. Chop the onion, green peppers and piquillo, and garlic and simmer poched all. Before ending the poached add the paprika and brandy, and cook everything together for about 5 mins for them to join flavorful. And aside.
- We will continue putting in a bowl, clams, along with a splash of white wine, garlic (3 cloves) and finely chopped parsley and a splash of extra virgin olive oil. Mix well with hands and cover with a cloth and leave for 30 mins. Then, in a frying pan very hot, we'll all clams with all content and we will cover for about 3-4 minutes (until they start to open), and reserve (and we'll add them to the end of cooking the rice along with the seafood).
- On the other hand, we cut the prawns, and put the heads and shells in a saucepan (reserve the shrimp body) will work smashing heads with a wooden spoon to extract all the juice for a couple of minutes. Separate in a jar or bowl (to beat) will mix the tomato sauce, the 2 natural tomatoes, white wine, garlic, parsley and beat them all well. We then add directly on the shells and heads the contents of the jar and water, and let all this boil for 40 mins. Strain the broth and reserve.
- Based on previously prepared, we toss in oil the rice (100g per person) for a couple of minutes, then add the stock (3 parts to 1 part rice broth, as it is a risotto). Bring to a boil, then reduce heat to medium. Total time, about 15 mins. At 10 mins. check the salt, and add the clams and half open and the seafood you want, in this case the prawns.
- Stir well, cook all together for about 5 mins. more, remove from heat and let stand.



# HAKE IN GREEN SAUCE

## Ingredients (8pax)



- 1 hake fillet per person (2 if of small size)
- Olive oil-Salt to taste
- Parsley, minced-
- Cloves of garlic, peeled and minced
- Clams
- White wine,or txacoli
- Rinse the hake fillets. Season them with salt. Heat the olive oil in a casserole and add the garlic.
- Put the hake fillets in just when the garlic starts to float and let them cook gently for a while. Sprinkle some parsley. (if the fillets are big, take the casserole off the heat and let it settle covered for a while).
- Shake the casserole to blend the sauce. Turn the fillets, add more parsley, and keep shaking.
- Add the fish stock or white wine (specially, if there is not enough sauce) and the other optional ingredients.
- Wait until it comes to a boil, add a touch of parsley, and serve. (If adding clams, it is convenient to open them in a separate pan in order to check its freshness)



# BABY SQUID IN ITS OWN INK

## Ingredients (8pax)

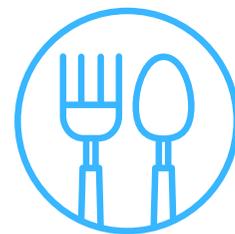


- 32 whole baby squid
- 8 tbsp extra virgin olive oil
- 3 red onions
- 1 green pepper, finely sliced
- 1 beef tomato, finely chopped
- 45g cuttlefish ink
- 1 small piece of stale bread, toasted and finely chopped
- 100ml fish stock
- 100ml txakoli white wine or any other dry white wine
- 100ml Spanish brandy
- Fine sea salt
- Stir-fry in a saucepan bathed in olive oil, chopped onion, sliced garlic and finely chopped tomatoes. Allow the onion to soften.
- Then add the diced stale bread and leave for a few minutes until a homogeneous mixture is obtained. Add the squid ink mixed with the white wine. Cook for half an hour. Meanwhile, take the opportunity to clean the squid.
- You may like to stuff them with their own tentacles. If so, chop them up and insert into the body. When the sauce is ready, strain through a purée sieve to obtain a creamy liquid. Add the txipirones and cook for 20 minutes.



# STUFFED RED PIQUILLO PEPPERS

## Ingredients (8pax)



- 8 bell peppers (PIQUILLO if possible!)
- 2 1/2 cups olive oil
- 8 cloves garlic, chopped
- 2 cups onions, chopped
- Chopped parsley
- 3 pounds ground beef
- 1 chicken bouillon cube
- 1 cup red wine
- 1 can plain bread crumbs
- 6 eggs
- 2 cups flour
- **Sauce:**
  - 1 cup olive oil
  - 2 cups onions, chopped
  - 4 cloves garlic, chopped
  - 4 carrots, chopped
  - 1 tablespoon flour
  - 1 16-oz can tomato sauce
  - 1/2 cup white wine
  - 1/2 cup water
- Keeping peppers whole, remove stem and seeds and clean. In a large frying pan on high heat, fry peppers in olive oil until the skin is almost brown. Remove peppers, place on a large plate, and cover immediately with a cloth towel. Remove skins from peppers.
- In a separate frying pan, saute garlic, onions, and parsley in a moderate amount of olive oil until onions are translucent. Add ground beef and brown thoroughly. Add chicken bouillon and wine, then bread crumbs. Mixture should be firm but moist. Stuff peppers with meat mixture.
- Beat eggs in a shallow mixing bowl. Place flour in a flat dish. Roll the stuffed peppers in flour, then dip in eggs. Fry peppers in cooking oil, top side down.
- To make sauce, saute onions, garlic, and carrots in olive oil until tender. Add flour to thicken. Add tomato sauce, wine, and water; stir and simmer for 1/2 hour.
- Place peppers in a casserole. Strain sauce over peppers and cook on top of the stove for 15 minutes on medium heat.



# CHICKEN BASQUAISE

## Ingredients (8pax)

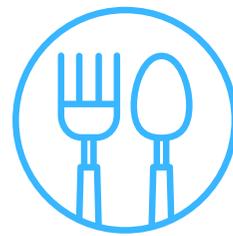


- 1.5Kg whole corn-fed chicken, free-range
- 6 tbsp of extra virgin olive oil
- 3 banana shallots, finely sliced
- 2 garlic cloves, finely chopped
- 1 large red pepper, finely sliced
- 1 large green pepper, finely sliced
- 1 bay leaf
- 4 sprigs of thyme
- Pinch of caster sugar
- 50ml brandy
- 100ml white wine
- 1kg fresh plum tomatoes, roughly chopped
- 100g Bayonne ham, finely sliced
- Salt and pepper to taste
- Pre-heat your oven to 200°C/400°F/Gas Mark 6.
- Start by butchering the chicken into 8 pieces, that is 2 wings, two breasts, two legs and two thighs. Cut the breasts into two pieces. To prepare the sauce, heat 3 tablespoons of the oil in a large oven-proof casserole dish.
- Add the ham and fry until crispy, remove from the pan and drain on some kitchen paper. Add to the pan the chopped garlic and bay leaf and wait until it begins to jump before you add the sliced shallots and peppers. Cook on a low heat for 30 minutes, until the mix is very soft and slightly caramelised. Add the cognac and flambé, followed by the white wine.
- Reduce the liquid by half before you add the fresh chopped tomatoes. Cook the sauce on a low heat for 20 minutes until the tomatoes have melted. Season the sauce with some salt and a pinch of caster sugar.
- In a large frying pan, heat the remaining oil and fry the chicken on both sides until golden brown. Season with salt and pepper.
- Transfer the chicken pieces into the simmering pepper sauce and place the casserole dish into the oven and cook for 20 minutes.
- Once ready, serve the Chicken Basquaise with a sprinkle of freshly chopped parsley and the crispy Bayonne ham.



# ROASTED MONKFISH WITH PIPERADE

## Ingredients (8pax)

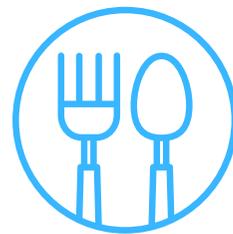


- 800gr monkfish tail on the bone, all sinew removed and rubbed with garlic
- 2 large shallots, finely sliced
- 1 clove of garlic, finely chopped
- 1/4 red chilli, deseeded and finely sliced
- 2 red peppers, finely sliced
- 2 Green peppers, finely sliced
- 4 beef tomatoes, extremely ripe and chopped into small cubes
- 1 bay leaf
- 2 sprigs of thyme
- ½ Cup of txakoli or dry white wine
- 4 tbsp extra virgin olive oil
- 1 tbsp flat-leaf parsley, finely chopped
- In a medium sized sauce pan, gently warm 2 tablespoons of the oil. Add the garlic and cook slowly until it begins to jump, add the shallots, peppers and chilli and cook gently for 10 minutes until very soft.
- Add the white wine and reduce slightly on a higher heat, add the chopped tomatoes, bay leaf and thyme and cook on a low heat for 20 minutes, you might need to add some water if the tomatoes are not too ripe. In a roasting tin, heat the remaining oil and fry the monkfish tail until fully browned on all sides - about three minutes on each side, season with sea salt.
- Pour in the piperade sauce and make sure the fish is half covered with the sauce.
- Place the tin in a preheated oven at 200°C/400°F/Gas Mark 6 and roast for 10 minutes, make sure you keep on basting the fish with the sauce and half way through turn the fish over.
- Sprinkle with chopped parsley and serve with a bowl of sauté potatoes.



# COD IN PIL-PIL SAUCE

## Ingredients (8pax)

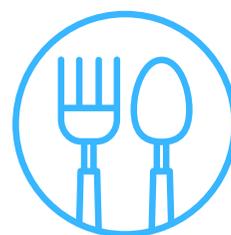


- 8 salt cod fillets, weighing 200g each
  - 500ml extra virgin olive oil
  - 4 large cloves of garlic, peeled and thinly sliced
  - 4 parsley stalks
  - 1 guindilla or dried long chillie, thinly sliced
- Before hand, you will need to desalt the salt cod by placing it in a bowl and covering it with water for 48 hours and changing the water three times per day. This will remove all the salt crust in which the fish fillets have been covered.
  - Make sure you remove any bones off the cod fillets with the help of a pair of tweezers by running your finger across the flesh and check that all pieces are clean of any scales left on the skin. Pat dry well with a tea towel and place in a large round earth ware dish, skin side up.
  - In a large earthenware pan, warm the garlic slices in the oil, when they begin to colour, remove from the heat and throw in the parsley stalks and dried guindilla chilli slices.
  - Strain the oil onto the salt cod, lifting the fillets so the oil goes underneath them. Place the dish on a low heat and start to warm up. When u can see that the bacalao begins to release its natural gelatine from its flesh, allow it to cool down slightly by moving off the heat and begin to move the dish anti clockwise to allow the oil to emulsify with the cod's gelatine. Warm the dish again on low heat and with a wooden spatula, press lightly on the salt cod fillets so the oils are released and helps thicken the sauce.
  - Remove from the heat, allow the bacalao to cool down slightly and give the dish some last movements to ensure the sauce is blended well.
  - Add the garlic slices and guindilla chilli. Lift carefully and serve immediately flesh side up.



# SAN SEBASTIAN STYLE BAKED CRAB

## Ingredients (8pax)

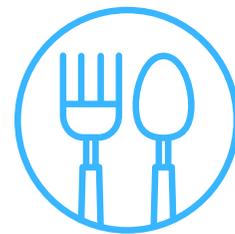


- 3 large cooked spider crab (or 1250 grams of white crab meat and 450 grams of dark crab meat)
- 2 medium onion finely chopped
- 4 cloves of garlic, crushed
- 200 ml of brandy
- 600 ml of fresh tomato sauce
- 2 teaspoon of paprika
- 6 tablespoons of olive oil
- 100 grams of breadcrumbs
- 6 tablespoons of freshly chopped parsley
- Knob of butter
- Pre-heat the oven to 220 Celsius or gas mark 6.
- Clean the crab and separate the white meat from the dark. Heat the olive oil in a heavy bottomed pan and add the chopped onions, crushed garlic cloves and paprika. Cook gently until the onions start to soften.
- Add the brandy, tomato sauce and the brown crab meat. Cook over a gentle flame for 10 minutes.
- Stir in the flaked white crab meat, chopped parsley and season with a little salt.
- Fill the crab shell with the mixture, sprinkle with breadcrumbs, place a knob of butter on top and bake on the oven for 10 minutes until golden brown.



# BASQUE CHEESE-CAKE

## Ingredients (8pax)

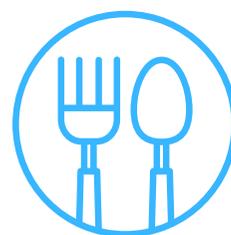


- 1kg cream cheese
- 500ml whipping cream
- 5 large eggs
- 350g caster sugar
- 1 tbsp plain flour
- In a large bowl and with the help of a whisk, beat all the ingredients together until a smooth batter is achieved.
- Using some soft butter, grease a 26cm in diameter clip-on cake tin, pour the mix in and bake in a pre-heated oven at 200°C/400°F/Gas Mark 6 for 50 minutes.
- To test if the cheesecake is ready, pierce the centre with a small knife, the knife should come out clean.
- Allow the cheesecake to cool down and serve.



# GATEAUX BASQUE

## Ingredients (8pax)

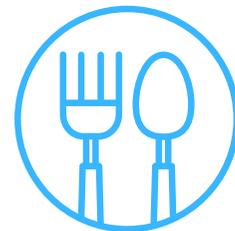


- 1 ½ cups milk
- ⅓ cup white sugar
- ⅓ cup white sugar
- 2 tablespoons all-purpose flour
- 2 eggs
- 1 teaspoon vanilla extract
- 1 ½ cups all-purpose flour
- ½ teaspoon baking powder
- 1 ½ cups white sugar
- 3 eggs
- To Make the pastry cream Filling: In a sauce pan, combine the milk and 1/3 cup of sugar. Bring to a boil, stirring to dissolve sugar. Remove from heat. In a small bowl, combine 1/3 cup of sugar and 2 tablespoons flour. Beat in the eggs and vanilla.
- Mix 1/2 cup of hot milk into egg mixture, then pour the egg mixture back into the saucepan with the hot milk. Return to heat and bring to a boil. Continue cooking over medium heat until mixture thickens and becomes smooth. Remove from heat and let cool for 1 hour.
- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan. Combine and sift the flour and baking powder. Set aside
- Cream 1 1/8 cup sugar and 3 eggs until light and fluffy. Fold in the sifted flour mixture in three increments, being careful not to overmix.
- Put half of the dough into the greased pan. Spread the dough so that it covers the bottom of the pan. Place pastry cream to within 3/4 inch of the edge. Add the second half of the cake dough, making sure to enclose all of the filling.
- Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes or until golden brown.



# PANTXINETA

## Ingredients (8pax)



- 350 gr puff pastry
  - 100 gr Sliced toasted Almond
  - 40 gr corn starch
  - 80 gr sugar
  - 4 egg yolks
  - 2 spoonfuls of cider liqueur (Calvados)
  - ½ Litre of milk
- Heat most of the milk (we reserve a little bit of the cold milk to dissolve the corn starch in it) till it starts boiling.
  - We separate the egg yolks from the egg whites.
  - Mix the sugar and the egg yolks. Later we add the corn starch dissolved in the cold milk. Slowly and without stopping removing, we add the hot milk gradually into the mixture.
  - When we have all together in the bol, we'll pass everything into a pan and we'll cook over moderate heat, stirring well until it thickens but without sticking for about 5 mins, when it gets the consistency we want.
  - We'll add some of the cider liqueur at the end. Remove and reserve (for a couple of hours if possible).
  - Cover a mould with half of the puff pastry and fill with the cream. Cover with the remaining puff pastry, spread beaten eggs and toss with sliced raw almond.
  - Put in the oven over medium heat (180°C) for 45 minutes.
  - Once out of the oven, sprinkle with icing-sugar if desired.