

FLAMENCO FEAST – Tapas Dish 1

SAUSAGE TAPAS WITH PATATAS BRAVAS



Serves: 4 – 6 as tapas
Cooking time: About 20 minutes

INGREDIENTS:

8		Pork chipolata sausages
		Wooden skewers, soaked in water
1 x 15mlsp	(1tbsp)	Olive oil
1		Onion, chopped
1		Clove garlic, crushed
2 x 5mlsp	(2tsp)	Smoked sweet paprika
4		Potatoes, peeled and cut into chunks
		Seasoning
1 (approx 400g)		Can chopped tomatoes

METHOD:

Heat oil in a large pan. Add the onion and garlic, and soften slightly. Add paprika, potatoes and seasoning, stir well to coat. Add tomatoes and bring to the boil, turn down heat and simmer with lid on until potatoes are tender – about 20 minutes.

Take chipolata sausages, pinch and twist in the middle to make into two mini sausages. Cut where you have pinched and then thread onto skewers. Cook

under a preheated grill, turning occasionally, for about 10 minutes until golden brown and cooked through.

Serve sausage skewers with a pot of Patatas Bravas.

Tapas Dish 2 (pictured above)

FLAMENCO FEAST OF SAUSAGE TAPAS MINI SAUSAGES AND MANCHEGO CHEESE TORTILLA

Serves: 4 as tapas
Cooking time: About 10 minutes

INGREDIENTS:

4		Pork chipolata sausages
1		Small onion, thinly sliced
25g	(1oz)	Grilled peppers in oil from a jar
4		Cherry tomatoes
4		Eggs, lightly whisked
		Seasoning
50g	(2oz) slices	Manchego style or similar hard cheese, cut into

METHOD:

Place sausages in a small non-stick frying pan. Dry fry the sausages and onion without oil for 3-4 minutes until starting to brown. Add the peppers, cherry tomatoes, eggs and seasoning.

Cook until the mixture begins to set and begins to brown around the edges.

Add slices of cheese and place under a hot grill. Cook for 2-3 minutes until egg is set and top has browned.

Serve cut into wedges