



COOKING CLASSES
AT SUR LA TABLE

Nora

TOUR OF SPAIN

WITH CHEF TAMI P.



ROASTED PORK LOIN WITH ROMESCO SAUCE

Yield: 6 to 8 servings

Romesco is classic sauce from Catalonia, Spain that typically includes finely ground tomatoes, red bell peppers, onion, garlic, almonds and olive oil.

*3 tablespoons Spanish extra-virgin olive oil
8 garlic cloves
2 dried ancho chiles, soaked in boiling water for 30 minutes or until soft, seeded
1 slice white bread, crust removed, cut into 1/4-inch cubes
1/2 cup raw almonds, divided
1 red bell pepper, roasted, peeled, and coarsely chopped
2 roasted roma tomatoes, chopped
1/4 cup red wine vinegar
1/4 cup golden raisins
Sea salt and freshly ground black pepper*

*2 teaspoons firmly packed light brown sugar
2 teaspoons Spanish smoked pimenton
1 tablespoon sea salt
2 teaspoons freshly ground black pepper
1 boneless pork loin, about 2 1/2 pounds, trimmed*

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- 1. To prepare the Romesco sauce:* To a small skillet set over medium-high heat, add oil. Add garlic and toast until golden, about 2 minutes. Remove garlic with a slotted spoon or spider and transfer to the bowl of a food processor fitted with a metal blade. Repeat with chiles, bread cubes, and 1/4 cup almonds, toasting each individually and transferring to the processor.
 - 2. Add vinegar to the skillet and deglaze, scraping up any browned bits with a wooden spoon. Pour vinegar mixture into processor, add roasted red bell pepper and tomatoes, and blend until smooth. Add remaining 1/4 cup almonds and raisins and process to a thick, smooth puree. Adjust consistency with oil or water. Turn processor off, taste and adjust seasoning with salt and pepper. Set aside.*
 - 3. To roast pork loin:* Preheat oven to 400°F with a rack in the center. Combine brown sugar, pimenton, salt and pepper in a small bowl. Pat pork loin dry with paper towels and season evenly on all sides with spice mixture.
 - 4. Transfer pork loin to a roasting pan and transfer to preheated oven. Roast loin until a meat thermometer inserted in the thickest part registers 140 °F, 35 to 45 minutes. Remove pan from oven and tent loosely with foil to keep warm.*
 - 5. To serve:* Transfer pork to a cutting board with a well, cover loosely with foil, and rest for 15 minutes. Using a sharp slicing knife, cut the loin into thin slices. Place pork on a serving platter and garnish with Romesco sauce. Serve immediately.

GRILLED FINGERLING POTATOES WITH CHORIZO BUTTER

Yield: 4 servings

2 pounds fingerling potatoes

Sea salt

2 tablespoons olive oil

Freshly ground black pepper

Chorizo Butter:

1/2 cup Spanish chorizo sausages, casing removed and finely chopped

1/2 cup unsalted butter, at room temperature

1 shallot, minced

1 tablespoon fresh lemon juice

Sea salt and freshly ground black pepper

2 tablespoons chopped fresh flat-leaf parsley

- 1. To cook potatoes:* Place potatoes in a large saucepan, cover with cold water by 1 inch, and generously season with salt. Bring to a boil over medium-high heat. Reduce heat to maintain a simmer and cook potatoes until tender but not completely cooked through, 8 to 10 minutes. Drain potatoes in a colander and cool slightly. Halve potatoes lengthwise and transfer to a bowl. Toss with olive oil and season with salt and pepper.
- 2. To prepare chorizo butter:* While potatoes are cooking, to a medium bowl, add chorizo, butter, shallots, and lemon juice. Thoroughly mix until well combined. Taste and adjust seasoning with salt and pepper; set aside.
- 3. To grill potatoes:* Preheat a gas grill or heat a grill pan over medium heat. Place potatoes, cut side down, on the grill. Cook until potatoes develop grill marks, 3 to 4 minutes. Using tongs, flip potatoes and cook until golden brown and cooked through, 3 to 4 minutes more. Transfer grilled potatoes to the bowl with chorizo butter and toss to coat. Taste and adjust seasoning with salt and pepper. Toss with parsley and serve.

SAUTEED BRUSSELS SPROUTS WITH PIMENTON BREAD CRUMBS

Yield: 4 servings

This recipe is a slight variation on the traditional migas, which is stale bread soaked in water, garlic, pimenton and olive oil. Instead of soaking we fry the bread in the olive oil and add spices to create a crispy, crunchy and flavorful accompaniment to the spinach.

4 ounces stale sourdough bread, cut into 1/2-inch cubes
1 teaspoon pimenton
1 teaspoon dried oregano
1/2 teaspoon ground cumin
1/2 teaspoon sea salt, plus more to taste
4 tablespoons olive oil, divided
1 pound Brussels sprouts, thinly sliced
2 garlic cloves, minced
2 teaspoons lemon zest
1 tablespoon fresh lemon juice, or to taste
Freshly ground black pepper

- 1. To prepare breadcrumbs:* To the bowl of a food processor fitted with a metal blade, add bread and pulse to form large crumbs. Add pimenton, oregano, cumin and salt to the food processor and pulse to blend.
- 2. To a medium nonstick skillet set over medium-heat, add 2 tablespoons oil. When oil is shimmering, add the bread crumbs and saute, stirring often, until the bread is crisp and golden-brown in color, about 4 minutes. Remove from heat and set aside.*
- 3. To prepare Brussels sprouts:* To a large skillet set over medium-high heat, add the remaining 2 tablespoons oil. When oil is shimmering, add Brussels sprouts and sauté until softened and browned, 3 to 5 minutes. Add garlic and sauté until fragrant, about 30 seconds; stir in lemon zest. Taste and adjust seasoning with lemon juice, salt, and pepper.
- 4. To serve:* Transfer sautéed Brussels sprouts into individual serving plates or into a serving platter. Sprinkle with pimenton breadcrumbs over the top and serve immediately.

CHURROS WITH SPANISH DRINKING CHOCOLATE

Yield: 4 servings

This delicious snack of fried dough originated in Spain and has become popular in many other Spanish-speaking countries. The dough can be made up to 2 hours in advance. Fry the churros and roll in cinnamon sugar just before serving.

Vegetable oil, for deep frying

1 cup water

1/2 cup unsalted butter

1/4 teaspoon fine sea salt

1 cup unbleached all-purpose flour

3 eggs, beaten

1 cup granulated sugar

1 tablespoon ground cinnamon

Spanish Drinking chocolate (recipe follows), for serving

1. Pour vegetable oil into a heavy, large pot to a depth of 3 inches and heat over medium heat until oil registers 350°F on a deep-fry thermometer.
2. To make the churro dough: Combine 1 cup of water with the butter and salt in a saucepan and bring to a boil over high heat. Using a wooden spoon, stir in flour. Reduce the heat to low and stir vigorously until the mixture forms a ball around the spoon, about 1 minute. Remove the dough from the heat and, while stirring constantly, gradually beat the eggs into the dough.
3. Once cooled, transfer dough to a heatproof pastry bag fitted with a 3/4-inch ridged tip. Carefully pipe dough into oil, forming 6-inch long curved shapes and using a palette or butter knife to cut the dough at the piping tip. Fry until golden brown, 3 to 4 minutes. Using a slotted spoon or spider, remove churros from oil and drain on a paper towel-lined wire rack set over a rimmed baking sheet.
5. To a shallow bowl, add sugar and cinnamon and stir to combine. Roll churros in cinnamon sugar, making sure to coat on all sides. Serve immediately with Spanish Drinking Chocolate.

SPANISH DRINKING CHOCOLATE

Yield: 4 servings

This rich, thick drink is a favorite at breakfast and pairs really well with churros. For a lighter drink, use reduced fat milk instead of whole.

4 cups whole milk

1 teaspoon cornstarch

6 ounces bittersweet chocolate, chopped

2/3 cup granulated sugar, plus more as needed

1. To a medium saucepan, add milk and whisk in cornstarch. Set saucepan over medium heat and bring to a boil, whisking to prevent lumps; reduce heat to low.
2. Add chocolate and stir with a silicone spatula until chocolate melts completely.
3. Add sugar and whisk to dissolve. Taste and adjust with sugar as needed. Increase heat to medium-low and simmer, stirring, until drinking chocolate begins to thicken, 2 to 3 minutes.
4. *To serve:* Ladle drinking chocolate into warmed cups and serve hot.