



Gilda (The Original Pintxo!)

Ingredients (for 4 people)

- 4 Anchovies
- 4 green olives
- 12 small green pickled green peppers
- Toothpicks

Instructions

1. Get a toothpick and insert 1 anchovy, 3 small pickled peppers and 1 olive
2. Put on a plate and drizzle with a little bit of good quality olive oil

Pimiento Relleno (Stuffed Pepper) from Bar La Espiga

Ingredients

- 2 eggs
- 200 gr (7 oz) of mix ground of beef and pork
- 1l of fresh milk
- 80 gr (2.8 oz) of good quality butter
- 90 gr (3.2 oz) of all purpose flour for the bechamel.
- 250 gr (8.8 oz) all purpose flour for the tempura.
- 200 mL of beer
- 1 egg
- 1 tsp of salt
- 1 tsp of baking powder
- 1 can of piquillo peppers, or small red peppers (sweet, not spicy).
- Olive oil, for deep frying.

Optional Ingredients for homemade chicken stock cube:

- 1 chicken carcass

- 3 chicken wings
- 1 small onion

Alternatively, you can use a regular chicken stock cube

Homemade chicken cubes:

If desired some chicken stock cubes can be made the day before. To do so, put 1 chicken carcass, 3 chicken wings and 1 small onion chopped in half in a large pot, cover with cold water and bring to a boil. Once it starts boiling, reduce the heat to medium low, and allow it to gently boil for about 3h. Drain the broth and keep reducing it for another 3h. Keep in individual ice cubes and freeze.

Instructions:

1. Boil the eggs for about 10 minutes and allow to cool down completely.
2. Cook the ground meat and mushrooms in a large casserole or pan and once it's cooked, set aside in the fridge. Reserve the juices and fat from the meat in the casserole.
3. Meanwhile, heat the milk at a low heat in another saucepan.
4. Once the eggs are cooled down, peel and cut them into small pieces.
5. In the same casserole where all the juices and fat from the meat are, melt the butter at a low high heat and toast 90 gr (3.2 oz) purpose flour until light golden.
6. Slowly keep adding the warm milk and whisking until all of the milk is incorporated and once the bechamel is thick in texture. Add salt to taste.
7. Add the chicken stock cube and egg to the bechamel and stir thoroughly for about 5 minutes until everything is nicely incorporated.
8. Transfer the bechamel to a large container and pass a good chunk of butter over the top of it creating a protective layer on top. Store in the fridge overnight (can be made night ahead) or 45 minutes in the freezer
9. Mix all of the ingredients of the tempura mixture in a bowl - flour, baking powder, beer and salt.
10. To the meat bowl, slowly add the cold bechamel until the desired texture is reached - it should be thick and easy to handle.
11. Drain a can of red peppers, and stuff each of them with the bechamel/meat mixture.
12. Once the bechamel mixture is finished and the peppers are stuffed, heat the oil up to 190°C (375°F), or at high heat in order to deep fry.
13. Dip the pepper into the tempura mix, cover well, then remove fry until golden and puffy. Enjoy with a glass of Rioja wine!

Burnt Basque Cheesecake from La Viña

Ingredients:

- 8 eggs
- 260 gr (9.2 oz) sugar
- 1.2 kg (2.6 pounds) cream cheese
- 623 gr (1.4 pounds) of cream (1.4 pounds)
- 60 gr (2.1 oz) of white flour

Instructions:

1. Preheat the oven to 230°C (445°F).

2. Oven paper is slightly watered, crushed, and placed inside the cake tin until it fits perfectly.
3. Mix the eggs and cream cheese with a metal spoon.
4. Add the sugar and mix to combine, then mix in the flour and finally, the cream.
5. Line a cake tin with baking paper and transfer the mixture to the tin.
6. Bake at the tallest part of the oven for 30 minutes at 210°C (210°F). Then, increase the oven to highest temperature possible for the last 5 minutes (250°C / 480°F)
7. Cool the cake down for at least 5 hours before eating, preferably overnight.
8. If desired, pair with a glass of Pedro Ximenez (Sweet Sherry Wine) and drizzle a splash on the top of the cake.

Notes :

- The cake could be made with a blender, though a metal spoon is the traditional way to do it.
- When immediately out of the oven, the cake should be completely burnt and very jiggly when it comes out of the oven
- If you like your cake with liquid in the middle, leave the cake in the oven for 5 minutes less. If you prefer it more cooked, cook it for 40 minutes in total.