



# TAPAS

The little dishes of Spain



Volume 2

**25 Delicious Recipes**

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# Cordero al Vino Tinto con Pimientos Rojos

*Fillet of lamb cooked in a rich red wine sauce,  
served with roasted peppers*

Lamb fillets are quite easy to obtain, but try to ensure that they are a suitable size and shape for medallions. It doesn't matter too much about the quality or provenance of the wine, but it needs to be robust. If you are making the dish in advance, then you don't need to reduce the sauce as much, as you will do that when you re-heat it.

Serves 4

3 good-sized lamb neck fillets

1 large or 2 small red onions, roughly chopped

3 cloves of garlic, roughly chopped, or 1 spoon of garlic purée

1 spoon of pimentón dulce

1 teaspoon of dried thyme or 1 small sprig of fresh thyme

2 tablespoons of olive oil

Plain (All Purpose) flour, seasoned with salt and black pepper

1 lamb stock cube

275ml/half pint of hot water

Half a bottle (37.5cl) of red wine

8 pimientos del piquillo or 2 red bell peppers or 1 red mediterranean pointy pepper

Cut the fillets into approximately 3cm/1.5" medallions and coat lightly with seasoned flour. Fry briefly in hot olive oil until lightly browned. Dry on kitchen paper and set aside.

In a large saucepan or stockpot, heat the olive oil and then fry the onions and garlic for a few minutes until the onion is translucent. Add the pimentón, thyme and bay leaves and stir gently.

Return the lamb to the pan. Crumble the stock cube into the pan and add the hot water, stirring gently. Add the red wine and combine all the ingredients together.

Cover and simmer on a low heat for about forty-five minutes, stirring occasionally to prevent it sticking. If the sauce begins to look dry, add a little hot water. Remove the lid and increase the heat to thicken the sauce until it reaches the desired consistency. Before service, remove the bay leaves and fresh thyme, if using.

For the red peppers, if you are using pimientos del piquillo (Spanish roasted red peppers), you need only to put them in the oven a few minutes before service: they need to be hot, but not dried

out. If you are using bell peppers or fresh pointy peppers, put them on a baking sheet, drizzle with olive oil and place in a hot oven when you begin to heat the lamb and red wine, turning them half way through.

Serve three lamb medallions with plenty of sauce, garnished with two pimientos del piquillo, one pointy pepper or half a bell pepper.



## Raoles

### *Mallorcan pork and spinach patties*

The great advantage of these tasty little patties is that they can be made in advance. They will keep for a day in a sealed container in the 'fridge or can be frozen, but try to ensure they don't stick together or they may break apart when you separate them.

Makes 4-6 tapas

500g/1lb of minced pork

3 rashers of rindless bacon, finely chopped

200g/8oz of spinach, washed

Half a large onion, finely chopped

3 cloves of garlic, finely chopped or 1 spoon of garlic purée

1 free-range egg

Half a teaspoon of salt

Pinch of black pepper

1 teaspoon of pimentón dulce (smoked paprika)

1 teaspoon of dried parsley

Olive oil, for frying

Heat the spinach in a pan with a drop of water until it is just cooked. When it has cooled, squeeze

it to remove as much water as possible and set aside.

In a bowl, combine all the other ingredients and mix thoroughly.

Tear the spinach and add to the bowl, working evenly through the mixture.

Chill and then form small patties. They need to be thin enough to cook through, but thick enough to not fall apart. Don't worry about the shape, as they are meant to look rustic.

Fry in hot oil until golden brown – check that they are cooked in the centre.

Drain on absorbent paper and then serve with alioli or a dip of your choice.



