

Janella's Recipes

04.12.2006

Patatas Bravas



Ingredients

- 3 Potatoes, skin on
- 3 tbs olive oil
- 1 tsp Smoked paprika
- 2 tbs Olive oil
- 1/2 Spanish onion diced
- 2 cloves garlic, crushed
- 1 can crushed tomatoes
- 1 tsp dried chilli flakes
- 1/2 diced green capsicum
- 1/2 diced red capsicum
- Salt

Method

Potatoes - Cut the spuds to resemble square shapes and coat with oil and salt.

Bake at 200oC for about 20minutes until brown.

Toss in paprika. Serve with the sauce.

Sauce – in a heavy based pan add the olive oil then the other ingredients and cook slowly.

Gary's Recipes

04.12.2006

Chorizo stuffed calamari, tomato soffrito



Method

Detach tentacles from the hoods of the baby calamari, clean.

Stuff with the chorizo and skewer. Fry the calamari and the onions and garlic, add paprika and tomatoes.

Drizzle with olive oil

Ingredients

- 8 baby calamarii
- 200g chorizo sausage
- 1 medium onion,
- 2 garlic cloves
- 1 Teaspoon smoked paprika
- 2 tablespoons tomato paste
- 400gms chopped tomato
- 1 pinch chilli flakes
- EVOO