



**Spanish shortcake whirls filled with strawberry jam and fresh cream.**

**Ingredients**

- 450g fresh strawberry jam
- 250g of soft unsalted butter
- 50g icing sugar
- 225g plain flour
- 25g cornflour
- 200ml fresh whipping cream

**Method**

1. Pre heat the oven to 190 degrees/gas mark 5
2. Line three baking sheets with non-stick baking parchment.
3. Using a 5cm cutter as a guide, draw 8 circles on each sheet of paper, spacing well apart. Turn the paper over so the pencil marks are underneath.
4. Measure the butter and icing sugar into a bowl and beat them together until they are pale and fluffy.
5. Sift the flour and cornflour into the mix and beat well until they are thoroughly mixed.
6. Spoon the mixture into a piping bag, fitted with a medium star nozzle.
7. Pipe 24 swirled rounds (not rosettes) inside the circles on the baking sheets.
8. Bake in the centre of the oven for 13-15 minutes until they are a pale golden brown colour.
9. Cool the whirls on the baking sheet for 5 minutes. Then carefully transfer them to a wire cooling rack to cool completely and harden.
10. To fill them, spread a little jam on 12 of the biscuits, on the flat side of the whirl, then top with fresh whipped cream, and make a sandwich with the remaining 12 whirls.
11. Sift a little icing sugar on top to decorate.

**Recipe tip.**

If the kitchen is warm, place the whirls in the fridge for 15 minutes before putting in the oven, this will help them hold their shape while baking.





## Spanish Omelette



### Ingredients:



500g of waxy potatoes (Charlotte)



Knob of butter



2 small onions finely sliced



1 red pepper finely chopped



8-9 eggs



25g pack of chives



### Method



1. Finely slice the onions, cut the pepper in half, de-seed and chop.



2. Peel and wash the potatoes, cut them into roughly  $\frac{1}{2}$  cm slices.



3. Heat a knob of butter in a medium (about 24cm) frying pan over a low heat until the butter melts.



4. Add the pepper and cook for a further 5 minutes.



5. In a separate pan cook the onions and potatoes in boiling water until the potatoes are just cooked, be careful not to overcook.



6. Drain the potatoes and onion in a colander, and set to one side.



7. Break the eggs into a jug and beat with a fork, season the egg with ground black pepper and a pinch of salt.



8. Heat the grill. Add a little more butter to the frying pan which has the peppers in, then add the onions and potatoes.



9. Pour over the egg mixture, and cook on the stove until the egg starts to become firm, at this stage use a fish slice to lift the omelette up to check to see if the underneath is brown.



10. Once you are ready, place the frying pan under the grill, ensure the handle is facing outwards so the handle does not get hot, cook for a further minute or two.



11. Using a fish slice, place the omelette into a serving dish and slice it into wedges ready to serve.



12. Sprinkle with a little parsley to garnish.





## Spanish chicken tray bake with chorizo and peppers



### Ingredients:



4 garlic cloves



1 tbsp fresh thyme leaves plus a few sprigs



4 tsp rapeseed oil



8 chicken thighs



700g mixed peppers



140g chorizo, roughly chopped.



20 pitted black olives



200g cherry tomatoes



3 tbsp sherry vinegar or red wine vinegar



Crusty bread, pasta or potato to serve.



### Method



1. Heat the oven to 200C/180C gas mark 6. Using a pestle and mortar, crush the garlic and thyme leaves with a little seasoning and 2 tsp oil to make a paste, then stir everything together.



2. Rub the herb and garlic paste on the underside of the chicken to flavour it.



3. Cut each of the pepper halves into 2 or 3 chunky strips depending on their size. Pile into a large roasting tin with the chorizo and olives, toss with the remaining oil. Sit the chicken on top, skin side up, scatter over the tomatoes, spoon over the vinegar, season and tuck in the thyme sprigs, ensure they are covered otherwise they will burn in the oven.



4. Roast in the oven for 1hr until the chicken is crispy and the vegetables have softened. Serve with crusty bread, pasta or potatoes.



5. Enjoy

