



CHOOSE CHORIZO

7 recipes for chorizo

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Angel
Zapata Martin



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CHOOSE CHORIZO

Chorizo is one of Spain's most famous culinary exports, and its sweet, smoky, punchy flavour has the ability to elevate dishes from the humdrum to the sensational. Whether you're using these cured sausages to add spice to sauces, as a stuffing or simply frying them and putting them centre stage, this ebook of chorizo recipes, created in partnership with The Spanish Chorizo Consortium, will show you how to make the most of this incredible product.

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Huevos rotos con chorizo

by Angel Zapata Martin

Angel Zapata Martin, executive head chef at Barrafin, serves up a cheffy take on this Spanish breakfast classic, also known as huevos estrellados. A rich potato terrine, layered with plenty of payoyo cheese, is baked before frying off and serving with crispy deep-fried eggs and crisp, delicious baked slices of chorizo sarta. A stunning dish that would go down as well at dinner as it would for breakfast. Use quality chorizo with The Spanish Chorizo Consortium stamp of approval for best results.

🍴 Breakfast 📊 Medium 👤 4 ⌚ 60 minutes

Potato terrine with queso payoyo

650g of potato
100g of butter, melted
150g of payoyo cheese
salt
pepper

Crispy chorizo

1 chorizo sarta

Deep-fried eggs

4 eggs
vegetable oil

To garnish

extra virgin olive oil
chives, finely chopped
pimentón

1. Preheat the oven to 175°C/gas mark 4
2. To make the potato terrine, slice the potatoes very finely using a mandoline. Add layers of the sliced potato to a suitably-sized mould or roasting tin, brushing each layer with butter, seasoning, and sprinkling with payoyo cheese before adding more. When all of the potato has been used up, roast the terrine in the oven for 35–40 minutes
3. After baking, you can serve the terrine immediately. If you'd prefer to make it ahead of time, allow the terrine to cool in the fridge – it can then be cut into portions and fried to heat through before serving, which will give it a wonderfully crispy exterior
4. Finely slice the chorizo and lay the slices on a baking tray lined with greaseproof paper. Bake in the oven with the terrine for about 10 minutes, or until crisp
5. Meanwhile, preheat a deep pan of oil until just starting to smoke. Crack the eggs into the oil, taking care as the oil will splutter. Cook for a few seconds until golden, then drain on kitchen paper
6. Cut the terrine into even slices and divide between plates. Scatter over the chorizo slices, top with the egg and garnish with some chopped chives, a drizzle of olive oil and a pinch of pimentón. Serve immediately



Migas

by Pollyanna Coupland

This vibrant migas recipe is a Spanish classic, the perfect hearty breakfast. The dish uses up stale bread and adds luxurious flavour with plenty of beautiful chorizo and pimentón.

🍴 Breakfast 📶 Easy 👤 4

🕒 25 minutes, plus 1 hour (or preferably overnight) to soak the bread

Ingredients

150g of stale sourdough, crusts removed
2 tbsp of milk
2 tbsp of olive oil
200g of cooking chorizo, sliced into 1 inch pieces
100g of pancetta lardons
1 onion, sliced
2 garlic cloves, sliced
1 red pepper, sliced
1 tbsp of pimentón
salt
4 eggs, (optional)

1. Place the stale bread in a blender and pulse to a chunky crumb. Alternatively, dice into 1cm cubes
2. Place in a bowl, pour over the milk and stir to coat the bread evenly. Leave covered for at least 1 hour, or overnight if you have the time
3. Heat a splash of oil in a large frying pan and add the chorizo and pancetta. Fry until the fats start to release then add the onion, garlic and peppers. Cook until soft
4. Next add the bread and paprika and season with salt - you may need to add a little more oil too. Fry the bread until soft with the juices of the chorizo but not too crunchy
5. Prepare a second frying pan and fry the eggs until slightly crispy around the edges. Divide the migas between serving plates and top each one with a fried egg. Salt the yolk with a pinch of flaky sea salt and serve hot



Chorizo with minted peas

by Angel Zapata Martin

Perfectly-cooked nuggets of chorizo sit in a rich broth with peas and mint in this stunning dish from Angel Zapata Martin, executive chef of Barrafiná. Using good quality ingredients will make all the difference to this dish, so ensure you use quality chorizo and fresh, tasty chicken stock. Use quality chorizo with The Spanish Chorizo Consortium stamp of approval for best results.

🍴 Main 📊 Medium 👤 4 ⌚ 1 hour 30 minutes

Chorizo with minted peas

4 cooking chorizos, each cut into three even pieces
2kg fresh peas in the pod
2 large tomatoes
100g of jamón serrano, very finely diced
200g of shallots, very finely diced
50g of garlic, sliced
1.2l chicken stock
1 handful of mint leaves, finely chopped
olive oil

1. To begin, pod the peas and blanch them for 30 seconds in salted boiling water. Drain, transfer to a bowl of iced water and drain once cool. Store in the fridge in a container lined with kitchen paper until ready to use
2. Bring a large pan of water to the boil. Cut small, shallow crosses in the base of each tomato and add to the water, blanching for 30 seconds or so. Transfer to a bowl of iced water to chill quickly
3. Once cold, peel the skins away from the tomatoes and cut in half. Remove and discard the seeds and core and dice the flesh. Weigh out 200g of the tomato concasse and save any extra for other dishes
4. Add a dash of oil to a large saucepan and place over a medium heat. Once hot, add the jamón, shallot and garlic and cook together until the ingredients reach a deep golden brown colour – this will enhance the flavour of the final dish
5. Add the tomato concasse, cook out for a few minutes and add the stock. Bring to the boil
6. Meanwhile, add the chorizo pieces to a hot, dry pan and fry on all sides until cooked through and crisp on the ends
7. When the stock is boiling, add the reserved peas and leave to reduce until thickened to a loose sauce consistency. Sprinkle in the mint
8. To serve, divide the sauce and peas between bowls and add three pieces of chorizo per plate. Serve immediately





Fabada

by Pollyanna Coupland

This classic Asturian fabada recipe is a pork lover's dream, packed with chorizo, morcilla and pork belly for a rich, piggy flavour. The base of the stew, made with white beans and a hint of pimentón, is best served with plenty of bread to mop up all the juices.

🍴 Main 📶 Easy 👤 4 ⌚ 1 hour 25 minutes

Ingredients

4 cooking chorizos
4 morcilla sausages
250g of pork belly, sliced into thick lardons
1 white onion, diced
2 garlic cloves, sliced
1 sprig of rosemary
2 bay leaves
1 tsp pimentón
1 pinch of powdered saffron
600ml of vegetable stock, or water
400g of white beans, (one tin, drained)
olive oil
salt
pepper

1. Heat a splash of oil in a heavy-based pan and add the chorizo, morcilla and pork belly. Cook until you have a nice colour on the sausages and the fat has started to render from the pork belly
2. Add the onion and garlic and sauté until soft and translucent
3. Next add the herbs and spices and pour over the stock. Season with salt and pepper
4. Leave to simmer for 45 minutes, then remove the lid, add the drained beans and simmer for 30 minutes more. Taste to check seasoning
5. Serve warm with crusty bread



Chorizo flatbreads with pink pickled onions and feta yoghurt

by Helen Graves

This stunning chorizo flatbread recipe is served with quick-pickled onions and drizzled with a heavenly yoghurt and feta dressing before serving – a triumphant dish that's perfect for a summer gathering. Make sure you use quality raw chorizo ristra that has been approved by The Spanish Chorizo Consortium for this dish.

🍴 Main | 📊 Easy | 👤 8 | ⌚ 45 minutes, plus proving time

Flatbreads

500g of strong white flour
10g of salt
30ml of olive oil
300ml of warm water
7g of fast-action dried yeast

Quick-pickled onions

1 red onion, sliced
4 tbsp of sherry vinegar
1 tbsp of caster sugar

Yoghurt and feta dressing

300g of Greek-style natural yoghurt
100g of feta
1 dash of lemon juice
1 garlic clove, crushed

Chorizo topping

6 chorizo ristra, raw, removed from their casings

To serve

parsley

1. Mix all the bread ingredients together in a bowl and knead briefly, until smooth. Set aside for an hour or so in a warm place until roughly doubled in size
2. Preheat a griddle pan until very hot. Divide the dough into 8 evenly-sized pieces, then stretch out to the size of a pitta bread (it's easiest to use your hands for this) – pick the dough up and let it 'hang' turning it around to stretch it. Cook both sides in the pan until char marks appear – a couple of minutes on each side. Set aside
3. To prepare the onions, add the sugar and vinegar to a small pan and heat gently until dissolved. Remove from the heat, add the onion slices and set aside while you prepare the remaining elements
4. Whip the yoghurt with the crumbled feta and crushed garlic. Add a pinch of salt and a squeeze of lemon juice and set aside in the fridge
5. Press the chorizo meat into the top of the flatbreads, making sure it goes right to the edges, then place under a hot grill for a couple of minutes until the meat is cooked through
6. Dress with the pink pickled onions, dressing and parsley

Chorizo-stuffed squid

by Helen Graves

This jolly chorizo-stuffed squid recipe from Helen Graves is the perfect dish for summer. The squid can be cooked on the barbecue, or in a pan if the weather is not looking too promising. Using quality chorizo sarta approved by The Spanish Chorizo Consortium will provide the best flavour for this dish.

🍴 Main 📏 Easy 👤 4 ⌚ 40 minutes

Chorizo-stuffed squid

4 medium squid, cleaned
100g of white rice, cooked and cooled with cold water
100g of chorizo sarta, finely diced
1 small onion, finely chopped
4 garlic cloves, finely chopped or crushed
1 lemon, zested
1 handful of parsley, finely chopped, plus extra to garnish
olive oil

1. Heat a frying pan and add the chorizo, letting it fry gently. Once the fat begins to melt out, add the onion and cook for a few minutes, stirring occasionally. Add the garlic and cook for a minute more
2. Mix with the rice, lemon juice and parsley and mix well. Taste the mixture and add a little salt if you want to
3. Stuff the mixture into the squid, taking care not to over-stuff as they will shrink a little when you cook them. Seal the open ends with cocktail sticks and score the flesh with a very sharp knife on each side – this will help the heat penetrate and allow the squid to cook evenly
4. Rub with a little oil and grill on the barbecue or in a griddle pan for a couple of minutes on each side. Serve whole or sliced with a sharply dressed salad



Steamed mussels with cider, leeks and chorizo

by Georgina Fuggle

The combination of mussels, leeks, cider and chorizo is a match made in heaven – just make sure you serve Georgina Fuggle's stunning dish with plenty of bread for mopping up that beautiful sauce. Use quality chorizo with The Spanish Chorizo Consortium stamp of approval for best results.

🍴 Main 📊 Easy 👤 2 ⌚ 45 minutes

Steamed mussels with cider, leeks and chorizo

500g of mussels

30g of butter

2 tbsp of mild olive oil

125g of chorizo sarta, sliced into thin rounds

2 garlic cloves, peeled and finely chopped

2 medium leeks, washed and finely sliced into rounds

thyme sprigs

400ml of cider

3 tbsp of double cream

chopped parsley

1. To begin, scrub the mussels and remove any sand or beards, knock away any barnacles if you discover them. Discard any open mussels that refuse to close even when given a sharp tap. Rinse well under cold water and set aside
2. Heat the olive oil and butter in a large saucepan over a medium heat and sauté the chorizo. Fry for a few minutes until you have a rust coloured bubbling larva at the bottom of the pot. Add the garlic, chopped leeks and thyme and cook for a further few minutes, until the leek begins to soften and lose their shape
3. Turn up the heat and add the cider and mussels. Cover tightly with a lid and steam for 5–7 minutes, shaking the pan once or twice to encourage the mussels to open. Reduce the heat to a simmer and, using a large slotted spoon, remove the mussels to deep warmed bowls. Pour the cream into the juices and cook for a further couple of minutes before dredging your waiting mussels. Sprinkle parsley liberally and serve with a chunk of bread to mop up leftover juices.



Meet the chefs and contributors



Angel Zapata Martin *Barrafina Adelaide Street*

As executive chef of London's three Barrafinas restaurants, Angel Zapata Martin is a figurehead for authentic Spanish tapas in the UK. He manages to stay true to authenticity and tradition whilst at the same time propelling rustic tapas dishes into Michelin-starred territory.



Pollyanna Coupland

Pollyanna is one half of creative supper club, Pickled Plates. Her passion for seasonal British produce, pickling and fermenting has taken her from kitchens around the UK to her current residence in the Great British Chefs' office as a food stylist and writer.



Helen Graves

Helen Graves is a freelance food and travel writer, recipe developer and editor. She writes one of London's oldest food blogs, Food Stories and is editor of Pit Magazine, an independent magazine about live fire cooking and smoking. She is also group editor at Just Opened London, a site which keeps London up to date with new restaurant and bar openings. She is based in South East London and loves carbs, cats, crabs and kebabs.



Georgina Fuggle

Georgina is a chef who's had five years, three cookery courses, one restaurant and a fiercely sharp mother to hone her culinary skills. She trained at Leiths, practiced as a food stylist and is a Senior Food Editor. Her first book, Take One Pot, was published in January 2013 and she has just completed a series of children's books: 'Just Add' to be published in 2014.



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