



Welcome to Basque Country

Recipes serve two people

Pinxos

Pan con tomate, white anchovies, local olives,

Bayonne ham

Idiazabal sheep's cheese, sourdough croquettes

Wild pyrenean hongos

Mountain mushrooms, hen's yolk, savoury butter

Veal cheeks cooked in basque cider

Hand crushed walnuts and apple gremolata

Burnt basque cheesecake

Cackle bean eggs, honey

Recipes

Pan Con Tomate (sulphites, gluten)

Ingredients

- 1 extra ripe tomato
- 3-4 slices of bread
- 1-2 large garlic cloves, peeled, finely chopped
- 2 tbsp extra virgin olive oil
- sea salt to taste
- cracked black pepper to taste
- 6-8 white pickled anchovies
- seasonal olives

Method

1. Toast the bread with a drizzle of olive oil until lightly charred
2. Finely chop tomato, add the chopped garlic, salt, and pepper, mix well
3. Generously spoon the tomato mixture over the bread and serve with the olives and anchovies.

Bayonne Croquettes (gluten, milk, egg)

Ingredients

- 6x10g pieces of Idiazabal cheese or great quality manchego
- 3 slices of bayonne ham
- 2 eggs, lightly beaten (for crumbing)

- 100g flour (for crumbing)
- 150g sourdough or panko breadcrumbs (for crumbing)
- 300ml neutral oil/vegetable for shallow frying
- citrus for acidulating

Method

1. Wrap the cheese with the ham twice around and place a skewer through the centre to keep together.
2. Put the eggs, flour, breadcrumbs in 3 separate bowls
3. Starting with the flour dust each ham wrapped cheese skewer, then use your hands or a pastry brush until well-coated with egg, finally dip and gently crust with the breadcrumbs
4. Heat the cooking oil in a medium frying/saucepan and gently fry @170-200oc until golden, 1-2 minutes total time
5. Serve with immediately with a squeeze of citrus.

Wild Pyrenean Hongos (milk, egg, sulphites)

Ingredients

- 150g seasonal selection of wild mushrooms
- 1 tsp savoury herbs of your choice
- 1 golden egg yolk
- citrus or dark vinegar to season
- salt to season

Method

1. Heat a frying pan until smoking hot, add the mushrooms to the dry pan, sear without movement for 40-60 seconds, add the butter and herb, toast quickly and transfer to a serving plate
2. Place the egg yolk centrally for easy of distribution of eating
3. Enjoy!

Veal Cheek in Basque Cider (celery, nuts, sulphites)

Ingredients

- 250g veal/beef cheek per person
- 1 onion, peeled, quartered
- 3 sticks celery, roughly chopped
- 1 carrot, skin on, diced
- 1 whole sweet potato
- 1 head of garlic, bashed
- 2 star anise
- 1 tbsp miso paste
- 500ml sexy beef stock
- 500ml basque or other great quality cider
- 2 black or green cardamom cloves
- 2 bay leaves
- 5-6 spring of thyme
- 1 seasonal apple or pear, diced or cut into match sticks
- 2 tbsp of roasted walnuts or hazelnuts

Method

1. Preheat the oven to 150oc/gas mark 2
2. Sear the veal/beef cheeks until well caramelised 3-4 minutes each side
3. Lay the seared cheeks on top of the vegetables and aromatics, herbs and spices
4. Bring the cider, miso and stock up to the boil in a saucepan then pour over the cheeks
5. Cover tightly with a sheet of baking paper and seal tightly with foil twice
6. Cook for 4 hours, gently remove the Cheeks without breaking as they will now be incredibly tender and soft, remove any gorgeous looking vegetable and place with the cheeks, set aside
7. Strain the remaining liquid and reduce to a glossy rich consistency about two thirds, skimming off the excess fat as it reduces. season to taste
8. Serve the cheeks with vegetables, pan sauce, sprinkle over the apple and crush the walnut with your hands over the complete dish.

Burnt Basque Cheesecake (milk, eggs)

Ingredients

- 225g soft cheese, mascarpone or cream cheese
- 50g honey
- 1 x large egg
- 1 x tbsp cornflour
- 4 x tbsp cream

Method

1. Line a small loaf pan (6x3 inches or a with baking paper). Preheat the oven to 230oc.
2. Beat together the cream cheese and honey until very smooth and fluffy, making sure all the honey is well incorporated. Add the egg and beat until smooth.
3. In another bowl, add the cornflour into 1tbsp cold water, whisking until smooth, ensuring that the cornflour does not lump up. Slowly stream in the cream, whisking until very smooth.
4. Slowly pour the cream and cornflour into the cheese mixture. Mix well to ensure everything is combined.
5. Bake for 20-30 minutes or until the top is very dark and charred but the middle still has a bit of a jiggle. Grill or blow torch for additional 10-20 seconds to get extra char if desired. Let cool on a wire rack until room temperature. Remove from the tin, cut and garnish with a black fig and a drizzle of honey.