

Patatas Bravas with Chorizo, Spicy Tomato & Basil Sauce, Andalucian Chicken, Toasted Pine Nuts, Sherry & Cinnamon, & McDougalls Aubergine Fritters



Preparation time: 1 hour 20 minutes

Cooking time: 45 minutes

Serves: 10

Profitability:

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Ingredients:

AUBERGINE FRITTERS

600g aubergines, cut into 4mm slices

Fine sea salt

400g McDougalls Fish Batter (made up per instructions)

200ml olive oil

1 egg white

Drizzle clear honey

Olive oil

ANDALUCIAN STYLE CHICKEN

0.2g saffron

200ml Bisto Chicken Bouillon (made up per instructions)

20ml olive oil

1 onion, finely diced

10 boneless, skinless chicken thighs, cut into bite-sized pieces

3g ground cinnamon

2 red chillies, deseeded & chopped

40ml sherry vinegar

20g clear honey

10 cherry tomatoes, quartered

20g raisins

Coriander, roughly chopped

40g pine nuts, toasted

PATATAS BRAVAS

20ml olive oil

1 onion, 5mm diced

1 red chilli, deseeded & finely chopped

3g cayenne pepper

5g smoked paprika

800g Homepride Tomato & Basil Sauce

200g chorizo, 1cm diced

1kg potatoes, halved

Steps:

AUBERGINE FRITTERS

Lightly salt aubergine slices on both sides and rest for 30 minutes

Make the batter and rest for 20 minutes in the fridge

Pat aubergine slices dry with kitchen paper

Pour 1cm olive oil into a large deep frying pan and heat to 180°C

Whisk egg white into soft peaks and fold into batter mix. Dip aubergine slices into batter and place them into the hot oil. Deep fry for 1 minute on each side, until crisp and golden

Drain on kitchen paper and serve in a suitable dish, drizzled with honey

ANDALUCÍAN STYLE CHICKEN

Add saffron to the hot bouillon to soak

Fry chicken and onion until golden brown. Add cinnamon and chilli and cook for 1 minute

Add bouillon, vinegar, honey, tomatoes and raisins. Bring to a simmer for 10 minutes until sauce has reduced and chicken is cooked through

Serve with coriander and toasted pine nuts

PATATAS BRAVAS

Fry onion and chilli until onion softens. Add cayenne and paprika and cook for 1 minute

Pour in sauce, bring to a simmer and cook for 10 minutes

Steam potatoes for 5 minutes and place to one side

Slowly cook chorizo in a frying pan. Add potatoes and fry on a high heat until brown, and then pour over sauce and serve