



**STARTER: TORTILLA DE PATATAS WITH MANGO CHUTNEY**

**MAIN: SPANISH SEAFOOD BIRYANI**

**DESSERT: HAZELNUT NATILLAS WITH CARAMEL SAUCE**

### **STARTER: TORTILLA DE PATATAS WITH MANGO CHUTNEY**

#### **Ingredients**

##### **POTATO OMELETTE:**

1/2 cup olive oil  
2 large or 3 medium potatoes, peeled and cut into small pieces  
1/2 onion, thinly sliced  
salt and pepper to taste  
2 large eggs

##### **CHUTNEY:**

1 large or 2 medium green mangoes, peeled and grated  
3/4 cup sugar  
2 cloves crushed garlic  
1 tbsp crushed ginger  
1/2 tsp chilli powder  
1/4 tsp clove powder  
1/2 cup balsamic vinegar  
salt to taste

##### **POTATO CROQUETTES:**

2 large or 3 medium potatoes, peeled, boiled and mashed  
1/2 onion, finely chopped  
salt and pepper to taste  
2 large eggs  
1/2 cup flour  
1 cup breadcrumbs  
oil for deep frying

#### **Method**

- For tortilla, fry onions and potatoes in a small amount of olive oil until cooked. Drain in colander and set aside. Whisk eggs, add cooked potatoes and onions and season. Fry tortilla in hot oil.
- For chutney, simmer all ingredients until thickened.
- For croquettes, combine potatoes and onions in a bowl, crumb and deep fry in hot oil. Present on a bed of lettuce garnished with other salad ingredients.

### **MAIN: SPANISH SEAFOOD BIRYANI**

#### **Ingredients:**

olive oil for frying  
butter for frying  
1 onion, finely chopped  
2 cloves crushed garlic  
1 tsp crushed ginger  
1 tsp jeera powder  
1 crushed red chilli  
2 tomatoes, chopped  
300g chicken, cut in small chunks and marinated in 1/4 cup of yoghurt  
300g mixed seafood (squid, fish, prawns, etc.), marinated in 1/4 cup of yoghurt  
1 1/2 cups medium grain rice  
1/2 tsp elachi powder  
1/2 tsp cinnamon powder  
5 cups chicken stock  
few threads saffron  
2 tbsp lemon juice  
salt and pepper to taste  
1/2 cup green peas  
1/2 cup green beans

1 red pepper, seeded and thinly sliced  
1/2 onion, fried  
1/2 cup toasted flaked almonds  
a few fried prawns

##### **MANGO ACHAR:**

4 medium green mangos, peeled and cut in chunks  
1 tsp mustard powder  
1/2 tsp fennel seeds  
1/2 tsp kalonji (onion) seeds  
1 clove crushed garlic  
2 crushed green chillies  
1/2 cup oil  
1/4 cup vinegar  
1/4 cup honey  
salt to taste

#### **Method**

- In a large pot, cook pilau ingredients in sequence, adding stock as it reduces, until the rice has absorbed all the liquid and is fully cooked. Finally add the green peas and beans and allow to steam.
- For the achar, combine all the ingredients in a bowl and allow to rest.
- Garnish the pilau with the thinly sliced red pepper, fried onion, toasted flaked almonds and fried prawns.

### **DESSERT: HAZELNUT NATILLAS WITH CARAMEL SAUCE**

#### **Ingredients**

1/3 cup sugar  
1 1/3 cups heavy cream  
1/2 tsp vanilla essence, extract or paste  
1/2 tsp elachi powder  
1/4 tsp cinnamon powder  
pinch nutmeg  
2 eggs  
3 tbsp sugar

#### **Method**

- Prepare 4 ramekins or moulds.
- Melt the 3 tablespoons of sugar and pour into the bottom of the ramekins.
- Heat the cream, spices and sugar, then beat the eggs and whisk in the heated cream.
- Pour the mixture into the ramekins and bake in a water bath for just under an hour.
- When ready, cool, refrigerate and unmould to serve. Garnish as desired.