

# *School of Cooking*

Martin's

## **Tapas 101**

Hosted by Chef Scott Rossen

January 18, 2007

Martin's Super Markets at Heritage Square  
Mishawaka, Indiana

### **Potato and Chorizo Empanadas**

Makes approx. 20-30 pcs

#### **Ingredients**

2 potatoes peeled and sliced  
1/2-pound chorizo sausage (casing removed)  
1/2 medium Spanish onion diced  
2 tsp chopped garlic  
1/4 tsp ground cumin  
1/4 tsp dried oregano  
1/4 cup chicken broth  
6 large pimiento stuffed green olives  
1/4 cup raisins  
S+P to taste  
Round wonton wrappers  
Olive oil or butter to cook

#### **Instructions**

Put sliced potatoes in cold water with salt and bring to a boil and cook until fork tender. Meanwhile heat a large pan and cook chorizo until fat renders and it gets crispy. Then add onion, garlic, cumin, oregano, salt and pepper. Cook for another few minutes then add broth and cook for additional few minutes.

Then drain potatoes and add to mixture breaking up the potatoes into smaller pieces. Then add olives and raisins and stir then cool mixture until cool. Finish empanadas by stuffing a small amount of filling into wonton wrappers and fold over and seal with water and crimp. To cook heat sauté pan and add oil or butter and place empanadas in pan and brown on each side.

## **Paella**

Serves app. 8-12 pp

### **Ingredients**

3 tbsp olive oil  
2-8oz chicken breast diced  
2 tbsp chopped garlic  
½ diced green pepper  
1 large finely chopped tomato  
2 cups (Vigo saffron yellow rice)  
4 cups chicken stock or broth  
1 pound shrimp (can be shelled or unshelled its up to you)  
8 ounces either squid or scallops cleaned  
Salt and pepper to taste

### **Instructions**

Heat pan and add olive oil then sauté chicken, when cooked through add garlic, peppers and tomatoes. Then add rice and stock along with the seafood and bring to a boil then place a lid on and put in oven at 375 degrees for about 20-25 minutes or until rice is cooked. Uncover season, garnish and serve.

## **Gazpacho**

Serves app. 8-12 pp

### **Ingredients**

1 cup chopped red onions  
1 cup chopped mixed colored peppers  
1 cup chopped peeled English cucumber  
1 cup chopped Roma tomatoes  
1 tbsp chopped garlic  
1 teaspoon salt

1 tbsp vinegar  
3 ounces extra virgin olive oil  
1 tbsp lime juice  
3 cups V8 juice  
½ cup cilantro  
Sour cream

### **Instructions**

First mix all ingredients except for the sour cream and some of the cilantro for garnish, together in a bowl and let set over night preferably. Then place ingredients in a blender and blend until smooth. Refrigerate and serve cold, with a dollop of sour cream and cilantro sprig.

## **Vanilla Caramel Flan**

### **Ingredients**

Caramel:

1 1/2 cups granulated sugar  
1 cup water

Flan:

2 cups milk  
2 cups half and half  
8 eggs  
4 egg yolks  
3/4 cup sugar  
1 tablespoon vanilla extract

### **Instructions**

Preheat oven to 325°F. Make caramel by combining sugar and water in a medium saucepan and cooking over moderate heat swirling occasionally until color begins to turn golden, about 12-15 minutes. Turn heat to low and continue cooking and swirling until color is dark brown and smells of caramel. Remove from heat and pour into a 9-inch round cake pan. Using a towel or hot pad, tilt pan and swirl caramel to coat the bottom and sides well. It will need a few minutes to cool down in order for about 1/4-inch of caramel to stick to the pan. Then pour excess back into the pot it was cooked in and add 2 cups milk. Cook over low

heat, stirring frequently, to dissolve excess caramel into milk, about 3-5 minutes. Strain warm milk and caramel mixture in a bowl and add cold half and half. Mix well. Add sugar, eggs, yolks and vanilla. Whisk custard to mix and strain into caramelized pan. Set flan into a roasting pan in the oven and pour boiling water into roasting pan until it rises halfway up the sides of the cake pan. Bake for 40 to 45 minutes or until center feels just firm when pressed gently with the fingertips. Set aside to cool for about 1 1/2 hours then cover with plastic wrap and refrigerate overnight or up to 4 days.