

Name of Food	Ingredients	Method
Spanish meatballs with clams, chorizo & squid	<ul style="list-style-type: none"> <li>• 25g butter</li> <li>• 3 small shallots, diced</li> <li>• 1 heaped tsp smoked Spanish paprika (we used the sweet, or dulce type)</li> <li>• 3 garlic cloves, 2 crushed and 1 sliced</li> <li>• 2 tbs dry sherry</li> <li>• 50g fresh breadcrumbs</li> <li>• 300g pork mince</li> <li>• 1 egg yolk</li> <li>• 50ml olive oil, for frying</li> <li>• 300g chorizo, either mini whole ones or a large sausage, cut into bite-size pieces</li> <li>• 300g cleaned squid, cut into rings</li> <li>• 100ml white wine</li> <li>• 300g chopped and squashed tomatoes (squeeze to a pulp using your fingers)</li> <li>• 400g clams</li> <li>• handful flat-leaf parsley, roughly chopped</li> <li>• extra-virgin olive oil, for drizzling</li> </ul>	<ol style="list-style-type: none"> <li>1. Melt the butter in a heavy-based casserole, then soften the shallots for 5 mins. Add the paprika and crushed garlic and cook for 1 min until the paprika becomes fragrant. Splash in the sherry, then pour the whole lot into a bowl with the breadcrumbs. Season and cool.</li> <li>1. Add the pork mince and the egg yolk to the bowl, then beat well. Shape into 18 small meatballs. Wipe the pan, put on a medium-high heat, then add the oil. Fry the meatballs for 5 mins, just to colour, then lift onto a plate, but keep the oil in the pan. Sizzle the chorizo with the sliced garlic. Add the squid and fry to give a little colour. Now tip in the white wine and bring to the boil, scraping the bottom. Stir in the pulped tomatoes, bring to the boil, then add the meatballs and the clams. Cover and cook for 5 mins until the clam shells open. Discard any that stay shut. Sprinkle with the chopped parsley, drizzle with the extra virgin oil, then serve with crusty bread</li> </ol>