



XING'S COOKING FRIDAYS

EL COOKBOOK





NAOISE'S BLACK PAELLA

PREP TIME: 20 MIN. - COOK TIME: 40 MIN. - TOTAL TIME: 1 HOUR - YIELDS: 4

- A big squid
- 5 cups of rice for paella
- 12 cups of fish broth
- 2 tbsp of squid ink, diluted in a bit of warm water

For the sauté:

- 420 gr. of grated tomato
- 1 big onion
- 2 small cloves of garlic
- Thyme, rosemary, bay leaf
- Salt
- 1 tbsp extra virgin olive oil

For the "green paste":

- 3 or 4 parsley branches
- A handful of hazelnuts
- Extra virgin olive oil



Preparation of the sauté:

1. Sauté for 10 min. the onion and the cloves of garlic peeled and minced with olive oil.
2. Add a tsp of thyme, a tsp of rosemary and 2 bay leafs. Stir carefully.
3. Finally add the tomato and salt and cook on low fire for 20 min.



Preparation of the paste:

1. Hand-blend the parsley and hazelnuts together.
2. Add olive oil while you blend to create a green thick paste.



Preparation of the paella:

1. Cut the squid into small squares and stir-fry in a *paella* at medium heat for 1 or 2 min.
2. Add 6 tbps of the sauté, stir and cook for 10 min. Add water if necessary so it doesn't get stick.
3. Slowly add the rice without ceasing to stir. Cover with broth and bring up to a boil, then let it simmer at medium heat for 8 min.
4. Add 3 tbsp of the green paste, salt to taste, the ink and mix.
5. Let cook at medium-low heat for 20 min without stirring. Add a bit of broth if it dries out.
6. Once the rice is cooked, let it sit for a few minutes before serving.
7. Enjoy with a bit of *alloli* on the side!





DEMA'S MOTHER BAKLAVA

PREP TIME: 15 MIN. - COOK TIME: 20 MIN. - TOTAL TIME: 35 MIN. - YIELDS: 4

- 200 gr of peeled natural walnuts
- 200 gr of peeled natural almonds
- 1kg white sugar
- 1 liter water
- 250 gr of butter
- 6 layers of filo pastry
- cinnamon



1. Heat the water in a sauce pan and add the sugar until it melts, creating a syrup, and let cool.
2. Grind the walnuts and almonds into small but crunchy pieces. Add 3 tbsp of sugar and mix.
3. Melt the butter and add until you get a mix consistent enough so it doesn't fall apart. Save the rest of the melted butter for later.
4. In a flat surface covered with melted butter, spread a layers of filo pastry, brush a bit of butter on the top of the pastry and create a roll filled with the mix. Use melted butter to stick the end of the roll together – pretty much like rolling a joint.
5. Cut the rolls into slightly skewed pieces and grill in a preheated oven until toasted on the top.
6. Drown the toasted pieces in the syrup for a few seconds and then let them dry.
7. Enjoy with mint tea!





ERICK'S TOM KHA GAI

PREP TIME: 20 MIN. - COOK TIME: 40 MIN. - TOTAL TIME: 1 HOUR - YIELDS: 6

- 2-3 red Thai bird's eye chilis
- 4-5 kaffir lime leaves
- 1 thumb-sized piece of galangal
- 1-2 pieces of lemongrass
- 1 small chicken breast
- a handful of cherry tomatoes
- a handful of small white mushrooms
- a lime
- 7-8 tablespoons of fish sauce
- 400ml of coconut milk
- 500ml of chicken broth



1. Deseed and chop the chillies into very thin rings. Slice galangal into paper-thin pieces.

2. Chop lemongrass into 10cm long pieces and crush with the butt-end of a knife. Add lime leaves.

3. Put chili, lemongrass and galangal into a pot with the coconut milk.

4. Slice chicken into thin strips, quarter the mushrooms and half the cherry-tomatoes.

5. Bring the coconut milk almost to a boil and add the chicken. Allow the chicken to cook on high heat for a good 5 minutes.

6. Add broth, tomatoes and mushrooms and simmer for another 20 minutes.

7. Flavor with the juice from a squeezed lime and fish sauce.

8. Serve with rice and... enjoy!





MEL'S ADOBO FILIPINO

PREP TIME: 10 MIN. - COOK TIME: 30 MIN. - TOTAL TIME: 40 MIN. - YIELDS: 4

- 4 chicken legs, jointed
- 1 large onion, grated
- 4 cloves garlic, smashed
- 3 bay leaves
- 5 peppercorns
- 1 lemon, zested and juiced
- Generous splashes of soy sauce
- Splash of vinegar (optional)
- Olive oil



1. In a large pot, mix together all the ingredients until the chicken is coated. Cover and bring to a boil. Turn heat down to medium and cook about 35 minutes or until the chicken is cooked.

2. Preheat the oven grill to super high. Place the chicken pieces skin side up on an oven tray and cook under the grill until the skin gets crispy.

3. Simmer the leftover cooking sauce until thickened.

4. Serve with steamed white rice. Drizzle the sauce all over the rice and chicken.

5. Enjoy!





LADISLAV'S SWEET DUMPLINGS

PREP TIME: 15 MIN. - COOK TIME: 5 MIN. - TOTAL TIME: 20 MIN. - YIELDS: 8

- 300g to 1kg flour
- fruits
- 4 or 5 (500g) boiled potatoes
- 1 egg
- Butter
- Vanilla Sugar
- Cocoa Powder



1. Boil the potatoes in their skins. Then, peel and press or grate.
2. Wash fruits and cut into medium-sized pieces.
3. Potatoes and salt in a bowl, mix the flour, egg and prepare dough and then use roller to make a layer.
4. Cut layer into equal square pieces and carefully wrap each plum, making a ball.
5. Cook in boiling lightly salted water. Cook until the dumplings rise to the surface.
6. Cover them with melted butter and sprinkle with sugar or cocoa powder.



TO BE CONTINUED...