

FLAMBE CHORIZO IN CIDER

Ingredients:

3 tsp olive oil
1 red onion
1 1/2 tsp paprika
1/4 cup chicken stock
1 tot of brandy
200ml dry apple cider
1 bay leaf
2 chorizo, sliced diagonally
2 tsp sherry vinegar
2 tsp fresh chopped flat leaf parsley

Method

Step 1:

Heat the oil in a frying pan over medium high heat, add the sliced chorizo and cook until starting to crisp

Step 2

Now add the finely chopped onion and cook for 3-minutes, stirring occasionally, until the onions are soft and golden.

Step 3

Add the paprika and cook for 1 minute.

Step 4:

Now carefully add the brandy and cook off the alcohol - remembering it will ignite

Step 5

Increase the heat to high and add the cider, stock and bay leaf simmer until liquid begins to reduce and cling to the chorizo, stir in the sherry vinegar to taste, and garnish with the chopped flat leaf parsley.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

