

GRILLED SQUID WITH CHORIZO, CHICK PEAS AND MINT

(SERVES 4 AS A TAPA)

This 'Basque' style stew is a really simple dish to prepare and would work well with any white, meaty flesh fish. eg Grilled Swordfish, Cod, Monkfish. The mint and coriander work well with the spicy flavors of the stew and help to make the dish more fresh and light. Do try to use fresh squid and not frozen as it has a much better flavor and texture.

400g Fresh squid and tentacles, cleaned
1 cup Dried chickpeas cooked in water
1/2 Bulb of fennel diced
1/2 Onion diced
1 Carrot diced
1/2 Stick celery diced
1 Clove garlic minced
1 Pinch saffron
1/2 Tsp spoon paprika
1 Tsp spoon Cerico chili paste (from brindisa)
1 Tsp spoon tomato puree
2 Tomato diced
2 Sweet cooking chorizo sausages diced (from brindisa)

1 sprig Mint finely chopped
1 sprig Coriander finely chopped
1/2 Shallots finely diced
1/2 Clove of garlic minced
1/2 Zest of lemon
100ml Olive oil
1 Tsp white balsamic vinegar
Salt and pepper

Sweat the vegetables in a little oil with the chili, garlic and saffron. Add the chorizo and cook out for 5 minutes. Then, add the paprika, chili paste and tomato puree and cook out for another 5 minutes. Add the chickpeas and fresh tomato and cook out until thick and rich, about 30 minutes. Season.

For the mint and coriander Salsa, mix the herbs, garlic, shallot, lemon zest, olive oil together. Season and add the white balsamic to taste. It should just be to add a bit of sharpness to the salsa.

For the squid cut open the tubes and score the inside with a sharp knife making sure not to cut all the way through the flesh. Then cut into large pieces ready for grilling.

To assemble, season the squid and coat with olive oil. Chargrill until cooked, the flesh should be white and not translucent. Place the squid on top of the stew and dress well with the salsa.