

Roasted hake with chorizo mash, clams and cider sauce

This is our version of the classic Basque dish-hake with clams and parsley. We have added a creamy mash flecked with roasted chorizo but the other elements are the same. We use a very dry Asturian cider for the sauce and a good home made fish stock but you can but decent shop bought ones.

The hake could be replaced with any firm fleshed white fish such as cod or whiting but do try and source the hake for authenticity!

Serves 4 as a tapa

2X 80g hake fillets with skin in tact
100g fresh parloude clams, washed in running cold water
200ml quality dry cider
300ml Quality bought or home made fish stock
1 shallot, peeled and diced
20g chopped flat parsley
200g desiree potatoes, peeled, cut into even pieces and placed in a pan of cold water
20g unsalted butter
20ml double cream
2 sausages of cooking chorizo, peeled and cut into dice
Olive oil for cooking
Sea salt and black pepper
Arbequina olive oil (optional)

Place the potatoes on a high heat. Bring to the boil and then simmer until tender. Drain well and then pass through a sieve or vegetable mill. Stir in the cream and 10g butter and season well. Reserve and keep warm.

In a sauté pan cook through the chorizo until it releases its own oil. Add this to the mash and incorporate well. Reserve.

In a saucepan sweat off the shallots in olive oil and add the cider. Reduce down to a vapour and then add the fish stock. Reduce the stock down by half and then add the washed clams simmer for a few minutes until the clams have opened and the sauce has begun to thicken. Add the chopped parsley and the other 10g of butter and stir in well. Reserve and keep warm.

Heat a non-stick pan over a high heat and add a lug of olive oil. Season the hake fillets and then place, skin side down in the pan. Cook on the skin side for 3 minutes and then turn over and cook for a further 3 minutes or until the fish is nicely browned and cooked through.

Transfer the fish to two serving plates and divide out the chorizo mash followed by the clams and the cider sauce reduction. Serve with a drizzle of Arbequina olive oil.