

Dinner and A Book Episode #710

Menu:

White Asparagus with homemade mayonnaise
Patatas Bravas
Cumin-Flavored Carrot Salad
Cubes of cheese marinated in olive oil and rosemary
Asparagus wrapped in prosciutto
A bowl of almonds and a bowl of Spanish olives

Recipes:

PATATAS BRAVAS -Serves 3

2 or 3 potatoes
Oil to fry
3 medium full-grown tomatoes
1 teaspoon of spicy ground red pepper
Vinegar
1 teaspoon of flour
Salt

Peel the potatoes and cut them into small pieces, then fry, on a low heat. Once cooked, drain the potatoes. Make the tomato sauce: Add a spoon of oil to the pan and then fry the deseeded and peeled tomatoes, smashing them. (left the seeds in and the skin on the tomatoes.) When cooked, add a few drops of vinegar, a teaspoon of flour and another teaspoon of spicy ground pepper and stir well to mix everything. Season and pour over the potatoes.

CUMIN-FLAVORED CARROT SALAD

Middle Eastern overtones - Serves 4

1/2 pound carrots
Chicken Broth
Salt
2 T. white wine vinegar
1 1/2 T. water
1 large clove garlic, mashed
1/4 t. oregano
1/4 t. ground cumin
1/4 T. paprika

Cook carrots. Add salt and simmer about 10 minutes. Cut the carrots into 1/4 inch slices.

Mix vinegar, water, garlic, oregano, cumin, paprika and salt. Fold into the carrots. Marinate several hours.