

To the Ends of the earth: A Feast of Galicia

First Course

Bread
Queso de Vaca with Herbs
Marinated Spanish Olives
Frutas (grapes, melons, apples)
Scallops of St. James

Second Course

Caldo Gallego (Chorizo and Bean Stew)
Pilgrim Empanadas Gallegas with Chicken

Entremets

Rosalinda Gelee

Third Course

Meatballs in Almond Sauce
Sautéed Garlic Mushrooms

Entremets

Rosalinda Crème

Fourth Course

Lacon con Grelos (Pork Shoulder with Greens)

Entremets

Rosalinda Ice

Fifth Course

Torta de Santiago
Tetilla with Honey
Honeyed Almonds

Queso de Vaca with Herbs

8 oz. curd cheese
1 t. lemon juice
1 garlic clove, crushed
4 T. chopped fresh flat leaf parsley
1 T. chopped fresh mint
1 T. chopped fresh oregano
Salt and pepper to taste

Mix well. Pack into serving crock and chill.

Marinated Spanish Olives

1 lb. olives in brine
4 garlic cloves, peeled
2 t. coriander seeds
1 small lemon
4 sprigs fresh thyme
4 feathery stalks fennel

Mix all together, including brine. Pack back in jars and refrigerate at least one week.
Olive oil may be substituted for brine.

Scallops of St. James

Scallops in Saffron Sauce

½ C. dry white wine
½ C. chicken stock
Pinch of saffron strands
2 lb. large scallops, cut into thick slices
1 small onion, finely chopped
2 cloves garlic, finely chopped
Olive oil
½ C. heavy cream
Manchego cheese

Combine wine, stock and saffron, and simmer until reduced by half. Set aside. Sautee onion and garlic in olive oil until just soft and add scallops. Sautee lightly. Add liquid and cream. Spoon into lightly oiled scallop shells, cover with a slice of cheese and put in oven until lightly browned.

Caldo Gallego (Chorizo and Bean Stew)

4 oz. chorizo sausage, removed from casings and sliced
2 oz. Serrano ham, sliced into thin strips
4 T. olive oil
1 onion, finely chopped
Splash of dry white wine
1 C. water
1 lb. frozen fava beans (substitute fordhook limas)
1 T. chopped fresh dill or mint
Pinch of sugar
Salt and pepper to taste

Saute sausage, ham and onion until onion is clear but not caramelized. Add wine, beans, seasonings and water. Simmer on very low just until beans are beginning to tender. Garnish with fresh dill.

Pilgrim Empanadas Gallegas with Chicken

3 whole chicken legs, including thighs (2 to 2 1/4 lb total)
1 teaspoon salt
1/4 teaspoon black pepper
4 1/2 tablespoons extra-virgin olive oil
2 large onions, halved lengthwise, then cut lengthwise into 1/4-inch-wide strips
2 large garlic cloves, minced
2 Turkish bay leaves or 1 California
1/3 cup finely diced Spanish chorizo (cured spiced pork sausage; 1 1/2 oz; casings discarded if desired)
1/2 teaspoon Spanish smoked paprika (not hot)
1/4 cup chopped pitted green olives
1/4 cup golden raisins
1/2 cup dry white wine
1/2 cup reduced-sodium chicken broth
1 lb frozen pizza dough, thawed

Make filling:

Pat chicken dry and sprinkle with salt and pepper. Heat 2 tablespoons oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then brown chicken, turning over once, about 6 minutes total, and transfer to a plate. Sauté onions, garlic, and bay leaves in fat remaining in skillet, stirring frequently, until onions are softened, 4 to 5 minutes. Add chorizo and paprika and cook, stirring, 1 minute.

Rosalinda Gelee

2 C. pomegranate juice
2 C. ginger ale
1 packet gelatin

Warm pomegranate juice to almost boiling. Remove from heat and stir in gelatin until dissolved and cooled. Add ginger ale and chill until firm. "Comb" with forks until granulated. Keep cold until serving.

Meatballs in Almond Sauce

2 oz. bread
3. T. water
1 lb. fresh lean ground beef
1 large onion, finely minced
1 clove garlic, crushed and minced
2 T. chopped fresh flat leaf parsley
1 egg, beaten
Nutmeg
Salt and pepper

2 T. olive oil
1 oz. bread crumbs
¾ C. blanched almonds
2 cloves garlic, finely chopped
2/3 C. dry white wine
Salt and pepper
1 ¾ C. vegetable stock

Soak bread in water for five minutes. Squeeze dry and discard water. Mix all meatball ingredients together, seasoning with freshly ground nutmeg, salt and pepper to taste. Form into small balls. Bake on racks over pan until almost done.

To make sauce:

Heat olive oil in a pan, add breadcrumbs and almonds, and stir until golden. Add garlic and cook an additional 30 sec., then pour in the wine. Season to taste with salt and pepper. Add vegetable stock, and process until smooth.

Return sauce to a pan, add cooked meatballs, and cook for +/-20 minutes. Adjust seasonings, if necessary.

Plate, add a squeeze of fresh lemon juice and shredded flat leaf parsley to garnish.

Sautéed Garlic Mushrooms

1 lb. white mushrooms
5 T. olive oil
2 cloves garlic, finely chopped
Fresh lemon
Salt and pepper
4 T. flat leaf parsley

Clean and trim mushrooms, cut any large ones in half. Heat olive oil in heavy skillet and cook garlic until just lightly browned. Add mushrooms and sauté on high, stirring, until oil is absorbed. Reduce heat and allow juices to come out of mushrooms, then increase heat and cook until almost all liquid is evaporated. Add a squeeze of lemon juice, and season to taste with salt and pepper. Stir in parsley and plate.

Rosalinda Crème

1 pt. whipping cream
4 egg whites
¼ C. sugar
1 C. strawberries, chopped

Beat cream, eggs and sugar together until firm peaks form. Fold in strawberries and chill.

Lacon con Grelos (Pork Shoulder with Greens)

1 pork shoulder, boiled and chilled (reserve 1 C. cooking water)
2 lb. fresh kale, picked and chopped
Salt and pepper to taste

Remove all fat and bones from pork. Slice it as desired and layer into a baking pan. Add reserved water, cover with foil and heat in the oven.

Place kale in a large pot with enough water to cover. Season to taste with salt and pepper. Cook until done.

If you're not concerned about people who do not eat pork, cook kale in the water from cooking the pork.

Rosalinda Ice

1 bottle Sparkling Rose'
1 bottle red grape juice

Process in ice cream maker. Hold in the freezer.

Torta de Santiago

1/2 kg. almendras molidas.
1/2 kg. de azúcar.
7 huevos.
150 grs. de mantequilla.
150 grs. de harina.
1 cucharada de canela molida.
1 copa de jerez dulce.
50 grs. azúcar glass.

Preparar una masa con un huevo, mantequilla, harina y un chorrito de agua. Amasarla y forrar con ella un molde de aluminio, la masa debe ser muy fina. En un bol aparte, mezclar la almendra molida con el azúcar y la canela, añadir el jerez poco a poco y los seis huevos, hasta formar una masa homogénea. Verter la masa sobre el molde y hornear a temperatura suave hasta que esté dorada y la base cocida (aprox. 1 hora). Dejar enfriar, la desmoldamos y la espolvoreamos con azúcar glasé. En Santiago se suele poner un patrón, con la Cruz, para decorarla.

1/2 kg worn out almonds.
1/2 kg of sugar.
7 eggs.
150 grs. of mantequilla.
150 grs. of flour.
1 spoonful of worn out cinnamon.
1 sweet sherry glass.
50 grs. sugar glass.

To prepare a mass with an egg, mantequilla, flour and a chorrito of water. To knead it and to cover with her an aluminum mold, the mass must be very fine. In a separate bowl, to mix the almond ground with the sugar and the cinnamon, little by little to add to the sherry and six eggs, until forming a homogenous mass. To spill the mass on the mold and to hornear to smooth temperature until it is gilded and the cooked base (approx 1 hour). To let cool, we stripped it and we dusted with sugar glasé.