



Empanada de Anchoas (Anchovy and Onion Empanada)

Serves 8

For the dough:

1/2 cup yellow or white cornmeal
1 teaspoon salt
1 tablespoon olive oil
1 tablespoon (or 1/2 ounce) dry active yeast
2 teaspoon sugar
1-1/2 cups all-purpose flour

For the crust:

1 tablespoon milk
1 tablespoon cornmeal

For the filling:

3 tablespoons olive oil
2 large onions, thinly sliced
3 cloves garlic, minced
1 tablespoon Spanish paprika
1-1/2 (2-ounce) tins flat anchovy fillets (or 13-14 large fillets), drained and chopped
1/2 teaspoon freshly ground black pepper, or to taste
1 pound unpeeled tomatoes, puréed
1/4 cup dark raisins
2 hard-boiled eggs, chopped

To prepare the dough: Bring 1/2 cup water to a boil and pour over the cornmeal. Stir in salt and oil. Let cool.

In the food processor bowl, dissolve yeast and sugar in 1/4 cup lukewarm water (105 to 115 degrees F). Don't stir, just let it sit for 5 to 10 minutes, to activate the yeast (when the yeast starts popping to the top, that means it is ready to work). As soon as the yeast is ready and the cornmeal has cooled to at least 115 degrees F, add cornmeal and flour to the yeast. Whirl to combine well, until dough pulls away from the sides of the bowl and forms a ball. Oil a bowl and put dough in it, turning to coat on all sides with oil. Cover and put in a warm place until doubled in size, about 1 hour.

To prepare the filling: Meanwhile, heat the oil in a large skillet; sauté garlic (first) and onions slowly over low heat for 30 minutes, or until almost caramelized. Add paprika, anchovies and pepper; cook, stirring, for 5 minutes. Add tomatoes and cook for 2 minutes, stirring. Off heat, stir in raisins and, at the last minute, the hard-boiled eggs. Taste for seasoning.

Punch down the dough and divide it in half. On an oiled baking sheet, roll out half the dough into a circle about 12 inches in diameter and spread filling over, to within 1 inch of the sides. Roll out remaining half of the dough into another 12-inch circle and cover the filling. Roll up edges, pinching dough and turning empanada around to seal it, so that edge resembles a coiled rope. Brush the top of the empanada with the milk and sprinkle with the cornmeal. Allow the empanada to rest in a warm place, uncovered, for 20 minutes.

Preheat oven to 450 degrees F.

Place empanada in the preheated oven and bake for 20 to 25 minutes, until golden. Serve warm, cut into wedges.

Wine Pairing:

Marimar Estate Earthquake Block Pinot Noir

Recipe from:

The Spanish Table page 201
by Marimar Torres



Paella d'Estiu (Summer Paella with Sausages and Vegetables)

This is a very versatile recipe; you don't have to use all the vegetables in it; actually, the original recipe in the book uses fewer! But I've been adding over the years those I like to use best.

Serves 7-9

3-1/4 tablespoons olive oil
5 large garlic cloves, minced
1/2 pound large red bell peppers (1 or 2), cut into 1-1/2 inch strips
3 pounds ripe tomatoes, unpeeled, chopped
3 ounces pancetta, sliced and finely diced
2-3 ounces lean chorizo, removed from casing and cut up small
1/4 pound pork sausage, plain, narrow, cut up in 1/2-inch rounds
1/4 cup white wine
3/4 pound green beans, cut into 1-inch pieces, boiled for 7-10 min
3/4 pound small eggplants, sliced lengthwise, cut into pieces 1/4 inch thick and 1-1/2 long, ends discarded, sprinkled with salt and pepper, briefly grilled to sear
1/2 pound zucchini, sliced lengthwise and cut into pieces 1/4-inch thick and 1-1/2 long, sprinkled with salt and pepper, briefly grilled just to get color marks
3/4 pound button mushrooms, cut in half and briefly sautéed
Half a 10-ounce package frozen baby peas
1 tablespoon fresh thyme leaves, chopped (a 3/4-oz package = 4 tablespoons)
1 tablespoon fresh rosemary leaves, chopped
1-1/2 cups short-grain rice
3/4 teaspoon (.3 grams) saffron threads
4 cups chicken stock (plus 1-2 more cups, if needed)
1 teaspoon salt
1 teaspoon pepper
7-9 lemon wedges for garnish
7-9 sprigs of rosemary and/or thyme for garnish

Heat 1-1/2 tablespoons olive oil in a large skillet. Add garlic and peppers; cook over medium heat for 10 minutes, until peppers are soft. Remove peppers, add tomatoes and cook briskly until dry. Set aside.

Heat remaining 3/4 tablespoons olive oil in a skillet; add pancetta, chorizo and sausages. Cook on low heat for 10 minutes. Remove fat from the pan and set aside meats. Deglaze skillet with wine and add glaze to tomato sauce.

Add 1 tablespoon olive oil and tomato sauce to paella pan, stirring. Add rice, sausages, saffron, rosemary, thyme, salt and pepper. Stir well. Add green beans, mushrooms and peas. Stir to distribute evenly. Add peppers, eggplant and zucchini on top.

Add boiling stock. Cook over high heat until it bubbles, then reduce to medium. Cook for 20 minutes. Turn off heat (rice should be slightly underdone). Cover with a cloth and let it rest for 10-15 minutes, or until rice is done.

Arrange lemon wedges around the pan and rosemary sprigs in center. Serve immediately.

Wine pairings:

Marimar Estate La Masía Pinot Noir
Marimar Estate Earthquake Block Pinot Noir

Recipe from:

The Catalan Country Kitchen, page 111
by Marimar Torres