

TUESDAY:

Toasted bread with tomato and cured serrano ham



Ingredients:

Serrano Ham

1 very fresh, ripe tomato

1 toasted baguette

1 garlic clove, cut in half

Extra virgin olive oil for drizzling on top

Method:

1. This recipe starts with a small toasted baguette, a soft and ripe summer tomato, garlic and jamón serrano.
2. Rub a sliced garlic clove on the toast.
3. With one half of a ripe tomato, smear it on the toast to release its juices.
4. Top with jamon serrano and drizzle with extra virgin olive oil.

That's really it! Super easy and something I'm sure you'll make again and again.

Sangria



Ingredients:

1 lemon

1 lime

1 orange

1 1/2 cups rum

1/2 cup white sugar

1 (750 milliliter) bottle dry red wine

1 cup orange juice

Method:

1. Have the fruit, rum, wine, and orange juice well chilled. Slice the lemon, lime and orange into thin rounds and place in a large glass pitcher. Pour in the rum and sugar. Chill in refrigerator for 2 hours to develop the flavors.
2. When ready to serve, crush the fruit lightly with a wooden spoon and stir in the wine and orange juice. Adjust sweetness to taste.

SPANISH OMELETTE



Ingredients:

1/2 pint of olive oil

5 medium (40 oz each) baking potatoes, peeled, sliced and lightly sprinkled with salt

1/2 yellow onion, chopped

5 eggs

Salt

Method:

Heat the olive oil and add the potato slices carefully, because the salt will make the oil splatter. Try to keep the potato slices separated so they will not stick together. Cook, turning occasionally, over medium heat for 5 minutes. Add the onions and cook until the potatoes are tender. Drain into a colander, leaving about 3 tablespoons of oil in the skillet.

Meanwhile, in a large bowl, whisk the eggs with a pinch of salt. Add the potatoes, and stir to coat with the egg. Add the egg-coated potatoes to the very hot oil in the skillet, spreading them evenly to completely cover the base of the skillet. Lower the heat to medium and continue to cook, shaking the pan frequently, until mixture is half set.

Use a plate to cover the skillet and invert the omelette away from the hand holding the plate (so as not to burn your hand with any escaping oil). Add 1 tablespoon oil to the pan and slide the omelette back into the skillet on its uncooked side. Cook until completely set. Allow the omelette to cool, and then cut it into wedges.

THURSDAY:

Deviled Eggs



Ingredients:

Eggs (As much as you want to eat)

1(4 ounce) can tuna packed in oil, drained

1 1/2 tablespoons mayonnaise

Method:

1. Place eggs in a saucepan and cover with water. Bring to a boil, remove from heat, and let eggs stand in hot water for 15 minutes. Remove eggs from hot water, cool under cold running water, and peel. Allow to cool completely, about 20 minutes.
2. Slice each egg in half lengthwise, remove yolks and place them in a bowl. Set the whites aside on a serving platter. Mash yolks together with tuna, mayonnaise and salt until smooth and combined. Fill each egg white half with about a tablespoon of filling.

Biscuit cake



Ingredients:

A couple of packs biscuits

2 packs of cooking / fondant chocolate

Milk

Method:

1. Crack one pack of chocolate into pieces, place them in a bowl with a splash of milk, melt the chocolate by either placing the bowl over a pan with water on the stove (bain marie) stirring continuously or placing it in the microwave (1 minute and a good stir may do it, if it's not enough, keep heating in 10-20 seconds increment always stirring well after to let it all melt well).
2. Spread the biscuits on a plate. Dip the biscuits in the milk and cover the base of the mould with them, breaking some of the biscuits in smaller pieces to cover any gaps.
3. Cover that layer of biscuits with the melted chocolate, use the spatula to smooth it and dip more biscuits to do the next layer.
4. Continue with one layer of biscuits and one layer of chocolate until you have reached the top of your mould.
5. Finish with a layer of chocolate, melt the rest of the chocolate and cover the cake.