



The Butcher's counter at Mercadona  
**Recipes** for the **Holidays**



Christmas 2018





FOR **6 PEOPLE**  
**60 MINUTES**

# Roast pork loin with soy, ginger and honey

## INGREDIENTS:

2 pieces of pork loin

50 ml of soy sauce

25 g of ginger

1 soup spoon of rosemary honey

1/2 kg potatoes

3 carrots

2 beetroots cooked

200 g of peeled chestnuts

2 cloves of garlic

Thyme

Olive oil

Black pepper

Salt

## PREPARATION:

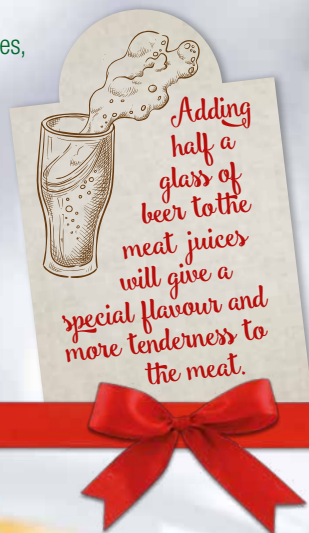
The day before, whisk the soy, ginger and honey, and add it to the meat to marinate for 24 hours.

Cut the potatoes into wedges, wash the unpeeled carrots then cut them into slices, cut the beetroot into cubes; season lightly and sprinkle with a little oil, then place everything, together with the chestnuts and garlic, on a baking tray.

Remove the meat from the marinade, add ground pepper and thyme; place on the baking tray with the vegetables and potatoes.

Roast everything together in a preheated oven at 150°C, for 45 minutes approximately, basting the meat with the juices that it releases during cooking. If no juices are left, you can add just a little water. When the potatoes start to brown, turn off the oven.

Carve the loin into slices and serve with the potatoes, vegetables and some of the juice.





FOR 2/3 PEOPLE  
100 MINUTES

# Roasted shoulder of lamb with truffle sauce

## INGREDIENTS:

1 shoulder of lamb  
25 g of truffle  
1 onion  
1 packet of chives  
50 g butter

Half a glass of brandy  
Water  
Olive oil  
Black pepper and salt  
Potatoes

## PREPARATION:

Preheat the oven to 160°C

Season the shoulder and rub it with a little oil; place in the oven and when it begins to brown add a glass of water, basting it with its own juices every 20 minutes for about an hour and a half.

Add a little oil and half of the butter to a pan, fry the finely-chopped onion and when it begins to brown add the chopped truffle and brandy, wait for the alcohol to be reduced, add the juices from the lamb and the remaining butter: reduce to taste.

Serve the lamb with the sauce poured on top and sprinkled with the finely chopped chives.

It can be accompanied with roasted potatoes.



*Add two drops of sherry vinegar and the liquid from the truffle jar to the glass of water used to baste the roast. This will add flavour to the lamb.*







FOR 4/6 PEOPLE  
40 MINUTES

# Corn fed chicken with shrimp and almonds

## INGREDIENTS:

1 corn fed chicken  
3/4 shrimps per person  
2 onions  
2 or 3 small ripe tomatoes  
3 or 4 cloves of garlic

50 g flaked almonds  
Sweet paprika  
20 g finely chopped parsley  
Chicken stock  
Olive oil  
Salt and pepper

## PREPARATION:

Fry the chicken pieces and garlic in a casserole dish with oil. When everything is golden brown, take out and reserve for later.

Fry the shrimps in the same oil and remove them. Then, fry the finely chopped onions. When they begin to brown, add the peeled and chopped tomatoes; stir continuously and reduce until everything is well concentrated then add a pinch of paprika: the sauce should have the consistency of jam.

Once the sauce is ready, add the chicken pieces and cover with the stock (to about 2 fingers depth). Correct the seasoning, cover, and cook over a low heat for 15 to 20 minutes.

When the chicken is tender, add the prawns and the flaked almonds. Sprinkle with a little parsley.



*Eat the  
chicken a  
day after its  
preparation and  
add the shrimps and  
the almonds prior  
to serving.*





# Stuffed beef with mushroom and mustard sauce

FOR 4/6 PEOPLE  
90 MINUTES

## INGREDIENTS:

1 stuffed beef with raisins and pine nuts  
500 g sliced mushrooms  
500 g peas  
1 kg carrots

1 jar of old-style mustard  
200 ml of white wine  
25 g finely chopped parsley  
4 cloves of garlic  
Salt, black pepper and olive oil

## PREPARATION:

Preheat the oven to 180°C.

Place the meat on an oven tray, add a glass of water and roast for 40 minutes. Add the white wine and roast for a further 25 minutes at 160°C. It should be roasted on the outside and pink inside.

Peel and slice the carrots diagonally, boil for 5 minutes, then add the peas and cook 10 more minutes: drain and reserve.

For the sauce: peel and chop the garlic, then lightly brown in a frying pan with a little olive oil. Add the mushrooms cut into small pieces. Sauté and add a teaspoon of mustard to taste. Add the juice from the meat: season and simmer for 5 minutes over gentle heat. If a smooth sauce is preferred, purée it with a blender.

Remove the netting from the meat and carve into slices.

Put the carrots with the peas and the sauce in a dish, place the meat on top and sprinkle with a little parsley.



Using a stock prepared from beef bones instead of water when roasting the meat will enhance the flavour.





# Pork tenderloin with foie gras and carrot purée

FOR 4/6 PEOPLE  
50 MINUTES

## INGREDIENTS:

2 pork tenderloins  
1/2 kg carrots  
15 g fresh ginger  
1 orange  
2 spring onions  
1 bag tender shoots salad mix

50 g unsalted hazelnuts  
50 g butter  
1 packet whole duck foie gras  
100 ml chicken stock  
Olive oil  
White pepper and salt

## PREPARATION:

Peel the carrots and cut into slices. With the help of a peeler, cut 4 pieces of orange skin and a few pieces of ginger, season, drizzle with a little oil and bake at 160°C for about 35 minutes: when the carrots start to colour, remove from the oven and mash with the butter and the chicken stock (with a hand blender or mixer).

Cut the spring onions into quarters, toast them lightly on the griddle, add a little salt and olive oil and reserve.

Season the tenderloins and cook them whole in a frying pan. When they are browned on all sides add the onions and finish cooking the meat for approximately 15/20 minutes, over a low heat with the lid on, leaving it pink on the inside and golden on the outside.

Crush the hazelnuts in the mortar. Slice the foie gras *mi cuit* into cubes. Peel some very thin strips of orange peel.

To serve: on a base of carrot purée place some pieces of the tenderloin cut into slices 2-fingers thick, top with the onions and cubes of foie gras and decorate with the tender shoots and strips of orange peel, with a sprinkling of minced hazelnuts and a drizzle of oil to finish.



*Prepare the salad of tender shoots by adding salt, ground pepper, herbs, oil and a good squeeze of lemon juice. It will gain in freshness.*





