

RECIPES

CHRISTMAS 2019



Delicatessen

MERCADONA





Duck foie gras

WITH CARAMELISED APPLE, RAISINS, HONEY AND MISTELA

 x 4  25 min

EASY TO MAKE

INGREDIENTS

- 150 g fresh duck foie gras
- 1/2 Fuji apple
- 1 tablespoon of honey
- 75 ml of mistela
- A dozen sultana raisins
- Chive
- Extra virgin olive oil
- Salt
- Black peppercorns (with mill)



PREPARATION

1. Cut the apple into wedges. Add a few drops of oil to a frying pan with a spoonful of honey and caramelize it all. When it turns to a soft golden colour, add the raisins and the mistela, reduce and season with salt and ground black pepper.
2. Season the foie gras with salt and pepper. Brown in another frying pan without oil, just half a minute on each side.
3. Put the foie on a plate and top with the apple wedges and warm sauce.
4. Sprinkle with chopped chives just before serving.



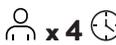
TIP

The foie should go into the frying pan cold so that it doesn't break apart when cooking: from the fridge to the fire.



Fine herb cheese

WITH VEGETABLE CRUDITES AND FISH ROE

 x 4  20 min

EASY TO MAKE

INGREDIENTS

- 1 jar of fine herb cheese
- 1 carrot
- Half a red pepper
- Half a green pepper
- 1 cucumber
- 2 stalks fresh celery
- 5 radishes
- 1 tin lumpfish roe (or any other kind of fish roe)
- Raisin toasts



PREPARATION

1. Cut the vegetables into sticks and soak them in cold water.
2. Cut the radishes into thin slices.
3. Empty the tub of cheese onto a plate or bowl and form it into a circle, arranging the vegetable sticks around it to create volume.
4. Add the raisin toasts. Decorate them with the roe and radishes.



TIP

Soaking the cut vegetables in cold water for fifteen to twenty minutes will make them much crunchier.





Cheese-filled bread

FRESH TOMATO, RED ONION, PARSLEY,
OREGANO, ROCKET AND GRAIN-FED IBERIAN HAM

 x 4  20 min

EASY TO MAKE

INGREDIENTS

- 4 round rolls
- Mozzarella cheese for melting
- Fresh tomato
- Red onion
- Parsley
- Oregano
- Rocket
- Grain-fed Iberian ham, 50% Iberian breed



PREPARATION

1. Hollow out the rolls and fill them with cheese, finely diced onion, diced tomato and some chopped parsley.
2. Bake at 180 °C until the bread is toasted.
3. Outside the oven, top with slices of ham, rocket leaves and oregano.

TIP

It can be made with any cheese, and you can even create a menu with different kinds.





Ham rolls

WITH SHREDDED EGG AND FILLED WITH FINE HERB CHEESE

 x 4  10 min

EASY TO MAKE

INGREDIENTS

- Cooked ham slices
- Fine herb cheese
- 2 boiled eggs
- Chive



PREPARATION

1. Lay out the cooked ham slices, spread the cheese on them and roll them up.
2. Serve on a plate and grate the hard-boiled eggs on top. Sprinkle with chive.

TIP

This appetiser is perfect for children and also goes great with all kinds of pickles.





Crunchy goat cheese

WITH TOMATO JAM

👤 x 4 ⌚ 15 min

EASY TO MAKE

INGREDIENTS

- 1 goat cheese log
- 1 jar tomato jam
- 1 egg
- 25 g wheat flour
- 100 g bread crumbs
- Sunflower oil
- 1 bag fresh lamb's lettuce



PREPARATION

1. Remove the rind from the cheese log. Batter in flour, beaten egg and breadcrumbs.
2. Fry in plenty of sunflower oil at 180 °C.
3. Put a spoonful of jam on a plate, add the lamb's lettuce and place the battered goat cheese.

TIP

Once the cheese log has been breaded, it's good to chill it in the fridge. That way the breading won't break off when the cheese melts.





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