

Purple and fingerling potato and tomato salad with avocado

3 Haas avocados- peeled and sliced into ½ inch pieces

4 Tablespoons sherry wine vinegar

1 cup yellow and red heirloom cherry tomatoes, sliced in half

6 leaves of fresh basil- chiffonade (thinly shredded)

8-10 Tablespoons high quality olive oil (Spanish of course)

Kosher salt and fresh ground white pepper to taste

1 cup peeled purple potatoes- cooked and chilled

1 cup fingerling potatoes, NOT peeled, cooked and chilled

1 cup cooked fingerling potatoes (separate)

½-cup Serrano ham

½ cup chopped scallions

4 Tablespoons chopped cilantro

Approx. ½-cup mayonnaise

1-teaspoon lemon

Bib lettuce

Heat a large sauté pan with a few Tablespoons olive oil. Add fingerling potatoes that have been par boiled but not chilled.

Sauté for about 3 minutes, tossing several times.

Add chopped Spanish ham (or crumbled bacon) and scallions.

Season with salt and pepper and set aside.

In a large mixing bowl, add cooled purple and fingerling potatoes. Season and toss with basil and cilantro. Gently toss in mayonnaise, lemon juice, sherry vinegar, heirloom tomatoes and avocados. Season with salt and pepper.

Using a large dinner plate- arrange cool potato salad on one side of plate at an angle

Arrange warm potato salad on other side

Drizzle both potato salads with Spanish olive oil and place a dollop of saffron aioli in the center

Serve as a first course or add chopped chilled shrimp or salmon to the cold potato salad to make as an entrée and a poached egg on the warm side

Garlic Shrimp

¼ cup Spanish extra virgin olive oil

2 threads saffron

6-7 cloves garlic peeled and thinly sliced

20 large shrimp

1-teaspoon brandy

Pinch of crushed red pepper

1 teaspoon chopped parsley

Salt and pepper to taste

Heat the olive oil in a medium pan over medium high flames

Add the garlic and sauté until very lightly browned, about 2 minutes. Add the shrimp and chili pepper. Season with salt and pepper.

Cook 2 minutes per side. Pour in the brandy and cook 30-60 seconds. Sprinkle with chopped parsley

Serve with toasted garlic bread or on a small bed of saffron rice

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Mocha Crème Caramel

Custard

- 2/3 cup sugar
- 3 tablespoons water

- 1 1/2 cups whipping cream
- 1/2 cup milk
- 1/4 cup sugar
- 4 ounces imported milk chocolate, chopped
- 2 1/2 teaspoons instant coffee granules
- 3 large egg yolks
- 1 large egg

Ganache

- 1 1/2 teaspoons instant coffee powder
- 1/2 teaspoon water
- 4 ounces imported milk chocolate, chopped

- 2 tablespoons whipping cream

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Preparation

For Custard:

Position rack in center of oven and preheat to 325°F. Place six 1/2 cup ramekins or custard cups in baking pan. Stir 2/3 cup sugar and 3 tablespoons water in heavy small saucepan over low heat until sugar dissolves. Wash down sugar crystals from sides of pan with brush dipped into cold water. Increase heat to medium-high and bring mixture to boil. Boil without stirring until mixture turns deep golden brown, swirling pan occasionally, about 9 minutes.

Immediately divide caramel among ramekins. Carefully tilt ramekins to coat bottoms (not sides) with caramel.

Bring cream, milk and 1/4 cup sugar to boil in heavy medium saucepan, whisking until sugar dissolves. Remove from heat. Add chocolate and stir until chocolate melts and mixture is smooth. Whisk in instant coffee, yolks, and egg.

Divide custard mixture evenly among caramel-lined ramekins. Add enough hot water to baking pan to come halfway up sides of ramekins. Bake until custards are set around edges and centers move only slightly when baking pan is shaken, about 30 minutes.

Remove custards from water and cool completely. Refrigerate until very cold, about 4 hours. (Custards can be prepared 1 day ahead.)

For Ganache:

Dissolve instant coffee in 1/2 teaspoon water in small bowl. Combine chocolate and cream in heavy small saucepan. Stir over low heat until chocolate melts and mixture is smooth.

Remove from heat and stir in coffee mixture. Cool until just warm to touch.

Divide ganache among custards. Spread ganache with back of spoon to cover top of custards completely. Refrigerate until ganache is set, at least 30 minutes. (Can be prepared 3 days ahead; cover.)

Run small sharp knife around edge of custards to loosen. Invert custards onto plates and serve.

