

**TAPAS PLATTER: SMOKED SALMON AND CARMELIZED ONION**  
**CROQUETTES, BACON-WRAPPED DATES STUFFED WITH GOAT CHEESE,**  
**MARINATED LAMB PINTXOS IN A CHIMICHURRI SAUCE**

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Smoked Salmon and Carmelized onion Croquettes

**Ingredients**

Serves: 4-6

- 4 oz butter
- 4 oz plain flour
- 1 1/4 pints cold milk
- salt and pepper
- 14 oz Smoked Salmon, diced
- 1 Medium onion, Caramelized
- 5 or 6 tablespoons fine breadcrumbs
- 2 large eggs, beaten
- olive oil for deep-frying

**Method:**

In a heavy bottom, heat 1/2oz butter and 1T oil. Add onions and begin caramelizing. Stir constantly to avoid sticking and allow for even coloring.

Melt the butter in a medium saucepan.

Add the flour, stirring continuously. Allow the flour to cook in the butter for a couple of minutes, continuing to stir. This will cook out the flour taste and ensure the proper consistency. Start adding the cold milk little by little, stirring all the while until you have a thick, smooth sauce. Add the smoked salmon and caramelized onions. Season with salt and pepper, remembering that the smoked salmon is already pretty salty. Continue to cook for 7 or 8 minutes. The end result should be quite thick. Let the mixture cool completely - it is usually a good idea to leave it overnight.

Take a scant tablespoon of the mixture and form into a croquettes, a 1 1/2 - 2 inch disk. Roll the croquette in the breadcrumbs, then coat in the beaten egg, then roll in the breadcrumbs again.

Heat the oil for deep-frying in a large, heavy-based pan until the temperature reaches 350°F or a cube of bread turns golden brown in 20-30 seconds. Fry in batches of no more than 3 or 4 for about 5 minutes until golden brown. Remove with a slatted spoon, drain on kitchen paper and serve immediately.

## Bacon-Wrapped Dates stuffed with Goat Cheese

### **Ingredients:**

Serves: 4

- 12 sugar dates
- 1 package of high quality Bacon
- ½ lb of your Favorite creamy goat cheese
- 2T Orange Juice
- Cayenne

### **Method:**

Preheat the oven to 350°F.

Slice each date in half and remove and discard the pit.

Using a teaspoon of goat cheese, fill each date. You also have the option of adding any fruit or chorizo you would like to add variation to the dish.

Slice one strip of bacon in half and wrap around each half of the date ensuring that the cheese is sealed inside.

Place in an oven safe dish, squeeze 2T of orange juice over all dates and bake for about 10-15 minutes or until the bacon is cooked and a light golden brown.

Sprinkle with cayenne and serve fresh from the oven on a separate plate from that of the one baked in.

## Marinated Lamb Pintxo's with a Chimichurri sauce

### Ingredients

Serves 4-6

#### Marinade for Lamb

- 3 lbs of Lamb, cubed
- 4 cloves of Garlic, minced
- 1 Orange, Juiced
- 1 Lemon, juiced
- ¼ cup Spanish Sherry Vinegar
- 2 cups Olive Oil
- Thyme, rubbed to release flavor, stems removed
- ¼ teaspoon nutmeg
- ½ teaspoon sweet paprika
- Bamboo Skewers, soaked for 1 hour in water to avoid charring

#### Chimichurri Sauce

- 6 garlic clove, roasted
- 1 lime, juiced
- 2 Tablespoons Chile Flakes
- 2 bunches of Flatleaf Parsley, Chopped
- ¼ Fresh Oregano, chopped
- 1 cup Olive Oil
- ¼ cup Sherry Vinegar

Cut Lamb into 1 inch cubes and place in a glass bowl.

Peel 4 cloves of garlic, smash with the back of your knife to release as much of the flavor as possible. Mince and add to the lamb cubes. Squeeze 1 orange, and pour juice over the lamb, careful to avoid seeds. Squeeze 1 lemon over the lamb, careful to avoid the seeds. Add ¼ cup Spanish Sherry Vinegar, 2 cups olive oil and Thyme. Grate ¼ t nutmeg, and add ½ t paprika. Toss together and allow to sit in the refrigerator for 1-2 hours. The longer allowed to sit the stronger the flavors will get. While the lamb is marinating, be sure to soak the skewers to avoid charring

In a blender combine all ingredients for the chimichurri except the olive oil. Blend together and slowly add the olive oil until you reach a sauce consistency. Adjust amount of chili flake based on spice preference.

After Lamb has marinated for 1-2 hours, form the skewers. Each skewer should hold 3-4 pieces of lamb.

Oven Roasting: Pre-heat oven to 350°F and cook for approximately 25 minutes or until meat is medium-rare to medium.

Grilling: Prepare grill per instructions and grill until the meat is medium-rare to medium. Serve with the sauce in a small dish and the skewers resting gently next to the dish

