

PREPARING YOUR TAPAS



Cold Tapas: To allow the flavours to fully develop, remove the meats and cheese from the fridge 10 to 15 minutes before serving; this will also make it easier to separate the slices of meat.

Hot Tapas: As cooking appliances vary the following instructions are intended as a general guide to heating your Tapas and the times given are approximate. We always recommend that you check that the food is piping hot before serving. The dishes can be reheated in their containers, in the oven, from frozen. If you haven't got an oven available, with the exception of the croquettes, we suggest that you defrost the dishes and reheat them on the hob in pans.

The Tapas look really authentic served in the traditional Spanish "cazuela" dishes, which you can purchase from us.

Catering for a party? Want to serve your food in less time? You may find it simpler to defrost your Tapas and reheat them using a combination of oven and hob methods outlined below. **Important:** *the croquettes must be reheated in the oven, from frozen - they will not hold their lovely shape if defrosted.*

Oven: Pre-heat the oven to 200° C, 400° F, Gas Mark 6. Pierce the clear film several times and place the containers on a baking tray. We suggest that you start checking the food five minutes before the recommended heating time is reached. Remember that dishes placed on the top shelf tend to heat faster than those on the middle.

Hob: Decant the defrosted Tapas into saucepans or frying pans as appropriate, taking care when stirring so as not to break the food. We highly recommend that the Brava potatoes are heated in the oven; however, if you don't have one, reheat them in a frying pan that has been brushed with a little oil, turning frequently.

Microwave: The Brava sauce for the Patatas Bravas heats well in the microwave. Defrost the sauce, open the pot and replace the lid loosely, and then heat for 1 or 2 minutes (take care as this will be very hot!). Alternatively simmer the sauce in a pan.

The Spanish omelette also reheats well in a microwave as an alternative to the oven. Pierce the plastic cover and place the omelette on a plate. Place in micro and, if cooking from frozen, heat on high for 7 to 8 minutes or 3 to 4 minutes if defrosted. Let it rest for a couple of minutes, then remove the wrapping carefully.

We don't recommend microwave heating for the other dishes.

Tapas	Oven Heating Instructions	Frozen approx	Defrosted approx
Albóndigas Meatballs in a rich tomato sauce	Shake the container carefully a couple of times during reheating, coating the meatballs with a little sauce.	50 to 60 minutes	25 minutes
Pisto Manchego Mixed roast vegetables stew	Stir twice during reheating, coating the vegetables with a little sauce so that they don't burn.	50 to 60 minutes	25 minutes
Pollo al Jerez Chicken in a sherry and parsley sauce	Stir twice during reheating, coating the meat with a little sauce so it doesn't dry out.	45 to 50 minutes	20 minutes
Habas con Jamón Broad beans with ham	Stir twice during reheating.	45 to 50 minutes	20 minutes
Patatas Bravas Potatoes roasted with a spicy sauce	Half way through the heating, give the container a good shake to separate the potatoes.	45 to 50 minutes	20 minutes
Riñones al Jerez Lamb kidneys in dry sherry	Stir twice during reheating, coating the meat with a little sauce so it doesn't dry out.	40 to 45 minutes	20 minutes
Bombónes de Salmón Chunky salmon in herbs	Half way through heating, give the container a careful shake.	20 to 25 minutes	5-10 minutes
Croquetas de Pollo Crunchy chicken croquettes	Separate the frozen croquettes and place them directly on to a baking tray from frozen. Half way, turn them carefully.	20 to 25 minutes	from frozen only
Gambas al Ajillo King prawns in garlic with baby potatoes	Half way through heating, give the container a careful shake.	25 to 30 minutes	10 minutes
Tortilla Española Spanish omelette	Remove the packaging. Place the tortilla on an oven tray that has been brushed with a little oil.	20 to 25 minutes	15 minutes
Chorizo en Vino Spicy sausage cooked in wine	Half way through heating, give the container a careful shake.	25 to 30 minutes	15 minutes