

SERVING SUGGESTIONS



COLD TAPAS

Almendras: Place them in some nice bowls and hide them away until you need them, or they will disappear before you have had any!

Jamón, Lomo, Salchichón & Chorizo Ibérico: Take the meats out of the fridge to allow the flavours to develop at room temperature. Place the slices on serving plates - we would suggest that you still group each product together if using one large plate. In Spain, we leave it to each person to remove the rind off the slices by the way. What looks the part is to display the meats on a wooden board. You could add a couple of little bowls with some nice alcázaras (capers) or olives, and place them on the board with the meats.

You may want to try serving the jamón (ham) wrapped around pieces of melon, held together by a cocktail stick.

Queso curado: Slice the cheese into triangles - the depth of a £1 coin is about right. Remove the black rind with a sharp knife (being careful not to take too much cheese off). Display on a nice plate or wooden board. Serve with breadsticks - or on baguette slices with a piece of membrillo (quince jelly) on top.

Dulces: These delicious orange and dark chocolate-filled artisan treats are excellent to round up your Tapas feast, served with good coffee (or some pudding wine).



HOT TAPAS

You will need lots of good bread to mop up the juices with! Baguettes, ciabattas, farm loafs... anything chunky and with 'body'. Cut the bread up into large pieces and place in a bread basket or bowl. Bread sticks are good too.

In Spain, there's always a big bowl of salad on the table: keep it simple with just some fresh mixed green leaves, or add tomatoes, cucumber, sliced mild onion, sweetcorn, avocado... finally dress with a good virgin olive oil-based vinaigrette.

Albóndigas: These beauties don't need much more, but feel free to sprinkle chopped parsley before serving. The generous size of the meatballs calls for plenty of forks to break them up with!

Bombónes de Salmón: You could serve these little salmon morsels with an orange yoghurt dip: whisk together 300ml Greek style yoghurt, the zest and juice of an orange and 60ml of extra virgin olive oil.

Chorizo en vino: You really don't need anything else for these little flavour bullets... just lots of bread!

Croquetas de pollo: Arranging the croquettes on a nice plate is all you need to do; they are great finger food.

Gambas al ajillo: This favourite now comes with gorgeous baby potatoes to go with the king prawns. Be ready to fight over them!

Habas con Jamón: If you'd like to add your own touch, decorate with chopped boiled egg or chopped fresh mint.

Patatas Bravas: Pour the hot Brava sauce over the paprika-roasted potatoes and enjoy!

Pisto Manchego: You could serve this delicious roast vegetable stew with slices of toasted baguette or savoury rice.

Pollo al Jerez: The tasty sherry wine sauce the chicken has been cooked in calls for some bread for mopping up!

Tortilla Española: Cut the omelette into manageable bite-size pieces and put a cocktail stick in each cube. You could make "tortilla & chorizo canapés" by placing a slice of chorizo on top of the tortilla, securing together with a cocktail stick.