

Difficulty
moderate

Time
40 min

Txistorra pastry packets with quail egg

Ingredients for 6 pintxos

6 quail eggs
400g/14oz fresh chorizo-style
sausage (*txistorra*)
3 sheets brick pastry
6 strips leek
6 baguette slices
Salt
Oil

Sauté the strips of leek in a little oil over low heat for three minutes. They should be firm but pliable enough to be used to tie the packet. Remove from the oil and drain on absorbent paper. Cut the sausage into 12 pieces and remove the casings. Cut the pastry sheets in half. Spread out the pastry sheets and put two pieces of sausage meat on each. Fold the sides over to make little packages. Use the strips of leek to tie up each package like a ribbon. Fry the quail eggs with a pinch of salt. Heat some oil in a frying pan until it sizzles and fry the packets quickly without letting them get too brown. On each slice of bread, place a quail egg and a sausage packet.



Difficulty
moderate

Time
60 min

Prawn tartare

Ingredients for 6 pintxos

18 prawns, boiled
4 cloves garlic
Virgin olive oil
1 potato
3 carrots, boiled
2 ripe avocados
100g/3½oz fresh guindilla
peppers
50g/2oz pineapple, finely diced
75g/2½oz sugar
250ml/8½fl oz orange juice
100ml/3½fl oz cider vinegar
1 lemon
Flour

First make a sweet and sour sauce. In a small saucepan add the sugar and make an amber-coloured caramel. Add the orange juice and vinegar and simmer for 10 minutes. Thicken the sauce with a little flour. Add the pineapple and set aside. Mince the garlic. Peel the shrimp, cut in half lengthwise and lay on a plate. Brown the garlic in a frying pan with oil. Pour the garlic and oil over the prawns and allow to cool. Peel the avocados and mash with a fork. Add salt and a few drops of lemon juice. Boil and slice the potato. Use the slices as a base for the pintxo. To construct the tartare, use a small ring mould placed on top of the potato slice. Add a layer of grated carrot and a spoonful of avocado. On the top add a layer of prawns and a drizzle of olive oil. Remove the ring mould and garnish the plate with a handful of fried guindilla peppers on a coulis of sweet and sour sauce.



Difficulty
moderate

Time
60 min

Chop suey spring roll

Ingredients for 6 pintxos

12 spring roll wrappers
1 small goats' cheese log
50g/2oz Idiazabal cheese
1 leek
50g/2oz bean sprouts
50g/2oz mushrooms
50g/2oz carrot
50g/2oz spring onion
18 green asparagus
1 egg, beaten
Olive oil
Balsamic glaze

Cut the spring onion, carrot, leek and mushrooms into matchstick-sized pieces. Heat a splash of olive oil in a non-stick frying pan. When the oil is hot, add the bean sprouts and sauté for five minutes. Strain, allow to cool, and set aside. Lay a wrapper flat and fill with some of the vegetables and a small piece of Idiazabal cheese. Fold the wrapper over to make a roll and seal with a dab of beaten egg. Roll in a second spring roll wrapper. Remove the ends from the asparagus spears and pan-fry until tender and browned. Sear the cheese rounds quickly on both sides until browned on the outside. Deep fry the spring rolls in hot oil until golden brown and crispy. To assemble the pintxo, place three asparagus spears on a plate. Then lay two spring rolls on the asparagus crosswise. Top with a round of goats' cheese and drizzle with balsamic glaze.



Difficulty
moderate

Time
50 min

Ham hedgehog

Ingredients for 6 pintxos

200g/7oz mascarpone
100g/3½oz Iberian ham
100g/3½oz cooked ham
6 sheets brick pastry
6 Idiazabal cheese crisps
6 slices Iberian ham
6 almond tuiles
6 brochette skewers

Cut the brick pastry into thin strips and set aside. Finely chop the two types of ham and mix with the mascarpone to form a paste. Use the paste to make six balls, one for each pintxo. Wrap them in strips of brick pastry and fry. Lightly fry the slices of Iberian ham. Serve the 'hedgehogs' in miniature clay pots. Decorate with the cheese crisps and Iberian ham slices. For a festive touch skewer an almond tuile and insert it into the pintxo.



Difficulty
moderate

Time
2 h

Suckling pig

Ingredients for 6 pintxos
500g/1lb 2oz suckling pig
12 strips bacon
6 green Italian peppers
6 slices potato
6 brochette skewers

Place the pork in a baking dish and roast for 90 minutes in a medium oven. When tender, remove the skin and bones. Cut the meat into six pieces and wrap each with two strips of bacon. Cook the pintxos on the griddle until the bacon is crisp. Fry the green peppers and the potato slices.

Assemble the pintxo in a small individual serving dish. Place a piece of the bacon-wrapped suckling pig at the bottom. Pierce a green pepper and a slice of potato with a skewer and insert it into the pork.



Difficulty
difficult

Time
2 h

Spicy meatball

Ingredients for 6 pintxos
300g/10½oz ground beef
1 onion
1 green Italian pepper
1 red bell pepper
3 eggs, 1 beaten
4 tbsp béchamel sauce
4 tbsp tomato sauce
300g/10½oz flour
25g/1oz melted butter
Virgin olive oil
1 cayenne pepper
Black pepper
1 tomato
1 courgette
1 tsp salt
Sunflower seeds
Sesame seeds, toasted
6 baguette slices

First make the dough by pouring the flour in a mound on a clean surface and making a well with your fingers. In the centre add three teaspoons olive oil, the melted butter, two eggs, a little water and the salt. Mix together and knead well to form an even, compact dough. Allow to rest for one hour. Use a rolling pin to roll the dough out thinly and cut into six pieces. Finely dice the vegetables and sauté in a frying pan with oil. Add the ground meat, béchamel and tomato sauce to the pan and cook for 12 minutes. Leave to cool. Meanwhile, infuse some olive oil with a cayenne pepper. Shape the meat into six balls. Drizzle two drops of the spicy oil on each. Wrap in the dough. Heat the oven to 200°C (400°F). Brush the dough with the beaten egg and bake for eight minutes. To assemble the pintxo, put a slice of grilled tomato and a slice of grilled courgette on a baguette slice. Place a meatball on top and garnish with the sunflower and sesame seeds.



Difficulty
easy

Time
30 min

Amona

Ingredients for 6 pintxos

200g/7oz ground beef
6 quail eggs
6 small green Italian peppers
6 baguette slices
Mayonnaise
Olive oil

Shape the ground beef into six small hamburgers. Cook the burgers on the griddle or grill and cut them in half horizontally. Heat a frying pan with oil and fry the peppers and quail eggs. Set aside.

Toast the bread slices. To assemble the pintxo, place the two burger halves on the bread. Arrange a pepper and a quail egg between the burger rounds. Decorate the pintxo with a dab of mayonnaise.



Difficulty
easy

Time
20 min

Foie gras with apple on raisin bread

Ingredients for 6 pintxos

200g/7oz fresh foie gras
1 Russet apple
Raspberry jam
6 slices raisin baguette
Olive oil
Sea salt flakes

Peel the apple and cut in thin slices. Add a little oil to a frying pan and lightly sauté until soft. Slice the foie gras. Sear over medium heat on both sides. Add a pinch of salt flakes to taste.

The bread slices can be toasted or untoasted. Place a slice of apple on each piece of bread. Then add a slice of foie gras and top with a dab of raspberry jam. You can also drizzle some jam on the plate for decoration.

