

### **Chorizo sausage with spiced potato**

Adapted by Liz Wood from a recipe supplied by José Andre.

#### **Ingredients**

3 tablespoons olive oil  
2 cloves garlic, peeled and chopped  
1 onion, finely chopped  
160 grams chorizo, cut into slices  
500g potatoes or sweet potatoes  
1 teaspoon paprika  
1 fresh pimento, thinly sliced

#### **Method**

Warm the olive oil and cook the garlic for about 1 minute until light brown.  
Add the onions and cook until soft and tender.  
Onions should caramelize to light brown, leave for at least 20 minutes on very low heat.  
Add the chorizo and continue to fry for about 2 minutes.  
Place the potatoes in the pan and stir to coat them in oil. Cook for about 10 minutes.  
Add the paprika and salt.  
Pour in water to cover and bring to the boil.  
Once boiling, reduce heat and simmer for about 20 minutes, until the potatoes are cooked through, and the water has reduced to half the volume.  
The end result is a wonderful thick stew.  
Garnish with thinly sliced pimento.

### **Chickpea and Chorizo Salad** (serves 4)

Adapted by Liz Wood from a recipe supplied by Greg and Lucy Malouf

#### **Dressing**

1 tablespoon fennel seeds, toasted and crushed  
1 tablespoon coriander seeds, toasted and crushed  
4 shallots or small onions, finely diced  
1 teaspoon peppercorns, crushed  
1 tablespoon thyme leaves  
12 strands saffron  
1 teaspoon honey  
80ml olive oil  
Juice of half a lemon  
2 large mild chillies, seeded and finely sliced

#### **Salad**

500g cooked chickpeas (can use canned but not preferable)  
2 tablespoons olive oil  
160g semi-dried chorizo  
Lettuce optional  
Coriander leaves

#### **Method**

To make the dressing, blend all the ingredients together.  
Pour over the chickpeas.  
Sauté the chorizo on both sides and add to chickpeas.

#### **Serving suggestion**

Serve as a salad either on its own or on bed of lettuce  
Or  
Serve as a warm salad in winter with boiled baby potatoes.