

Smoky albondigas

Ingredients (meat balls):

4 crustless slices of white bread, torn into small pieces

6 tablespoons of milk

400g beef mince

400g pork mince

1 garlic clove, crushed

Small bunch of parsley, chopped

1 egg

1 teaspoon of smoked paprika

Olive oil

Black pepper

Ingredients (tomato sauce):

2 garlic cloves, sliced

200ml red wine

2 × 400g tins of chopped tomatoes

A good pinch of smoked paprika

Method:

1. Put the bread in a large bowl, tip over the milk and toss until it has all soaked in.
2. Add the mince, garlic, parsley, egg, smoked paprika and lots of seasoning.
3. Mix together really well using clean hands and roll into small meatballs (you'll make about 32 from this mix).
4. Heat a little olive oil in a wide, shallow pan and brown the meatballs all over in batches. Scoop out once they're browned.
5. Add a little more oil to the pan then add the sliced garlic and sizzle for a couple of minutes.
6. Tip in the wine and boil until it is reduced.
7. Add the tomatoes and smoked paprika, season and bring the mixture to a simmer.
8. Cook for 10 minutes.
9. Add back the meatballs then simmer for 20 minutes until the sauce is thickened and the meatballs are cooked through.

Serve with crusty bread...

Galettes des Rois

Ingredients:

400g readymade puff pastry

2 rounded tablespoons of apricot jam

100g softened butter

100g caster sugar

1 lightly beaten egg

100g of ground almonds

Method:

1. Heat oven to 200/ fan 180/ gas 6.
2. Divide pastry in half and roll out each half into 25cm diameter round.
3. Put one round on a baking tray and spread with the jam to within 2cm of edge.
4. Beat together the butter and sugar until light and fluffy.
5. Beat in the egg.
6. Stir in the ground almonds.
7. Spoon the mixture over the jam evenly.
8. Brush the edge of the round with water then cover with the second piece pressing the edges to seal.
9. Mark the top from the centre like the spokes of a wheel.
10. Brush with the beaten egg.
11. Bake for 25-30 minutes until crisp and golden. Eat hot or cold.