



LA ESPAÑOLA OLIVE OIL

Street Food Series ebook

9 RECIPES FROM OUR INSTAGRAM COOKING SERIES





Cooking Live Series

We've all been missing our favourite foods, so we've teamed up with some amazing cooks to recreate them at home. Celebrate the best of street food by cooking recipes from our favourite food influencers.

Using Instagram these cooks brought us into their homes and taught us how to make their delicious recipes. We have now created this ebook so you can enjoy them all over and over again!

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SONIA KRABU'S

Crispy Spanish Arancini



@foodsmilesme



WHAT YOU WILL NEED:

BASE

150g RISOTTO RICE
(use paella or risotto leftovers if you have it)

LA ESPAÑOLA EXTRA VIRGIN OLIVE OIL

300ml CHICKEN / VEGETARIAN BROTH

2 tbsp BUTTER, SOFTENED

1 ONION, CHOPPED

3 LARGE GARLIC CLOVES, MINCED

50ml WHITE WINE (optional)

1 tsp SAFFRON

PARMESAN CHEESE, GRATED

FRESH BASIL, FINELY CHOPPED

2 EGGS

BREADING AND STUFFING

LA ESPAÑOLA LIGHT IN COLOUR OLIVE OIL

HANDFUL OF BREADCRUMBS

MOZZARELLA CHEESE, CUBED

SERVING

LA ESPAÑOLA TRUFFLE OLIVE OIL

MARINARA SAUCE



STEP ONE

To make the base, add broth to medium saucepan and bring to simmer, reduce heat and keep hot

STEP TWO

In the meantime, in a large saucepan, sauté the onion in oil and cook until tender but not browned. Add the rice and stir until coated. Add wine and cook until almost evaporated. Add half of the broth and cook until almost evaporated, about 2mins, stirring constantly.

Continue to add broth, allowing it to evaporate after each addition and constantly stirring. Continue until the rice is still firm with a bite to it but creamy, about 20mins. Take off the heat and add the remaining butter, parmesan, salt and



STEP 03

pepper and stir. Let it cool (if you're using paella or risotto leftovers, use it cold)

STEP THREE

To make the arancini, in a medium bowl add the cooled base, bread crumbs, parmesan cheese, eggs, salt and pepper. Shape into balls to the desired size and place one mozzarella cube into the centre. Coat with the bread crumbs.

STEP FOUR

Heat the la Española light in colour olive oil to 180c in a large saucepan about 1/3 way up the pan. In batches fry the arancini balls until golden brown about 4-5mins. Drizzle with la Española truffle flavoured olive oil and serve.



STEP 04

JESS FITCHETT'S

BBQ Pulled Pork Nachos



@journeyof_maisonmorgan

www.journeyofmaisonmorgan.home.blog



WHAT YOU WILL NEED:

2 tbsp LA ESPAÑOLA PURE
OLIVE OIL

PORK SHOULDER

BBQ SAUCE

NACHOS

1 GREEN PEPPER, CHOPPED
GRATED CHEDDAR CHEESE

STEP ONE

Rub the outside of the pork with the spice mix, cook on low for 10hrs, shred and stir through the bbq sauce.

STEP TWO

Scatter the nachos on a plate, and pile the bbq pulled pork in the centre.

STEP THREE

Finish the dish by scattering on top the grated cheese and green peppers, and finally drizzling the La Española Pure Olive Oil before popping it under the grill to melt the cheese.

STEP 01



STEP 02



STEP 03



MIKE SMITH'S

Lamb Flatbreads



@comedinewithmike

www.comedinewithmike.com



WHAT YOU WILL NEED:

2 tbsp LA ESPAÑOLA LIGHT IN
COLOUR OLIVE OIL

SMOKEY TOMATO BASE

GRILLED SLICED; AUBERGINE,
PEPPERS, ONIONS, CABBAGE

STEP ONE

Buy or preferably make your own baked flatbread and stack on top of each other.

STEP TWO

In between each layer cover with a smokey tomato base and vegetables including; aubergine, peppers, onions, cabbage and slow cooked lamb that pulls apart.

STEP THREE

Finish your creation by scattering some pomegranate, chopped pistachios, torn mint, and finally drizzling tzatzaki sauce!

STEP 01



STEP 02



STEP 03



NICOLE SERRAO'S

Chilli Cheese Fries



@letseatwithnicole
www.comedinewithmike.com



WHAT YOU WILL NEED:

4-5 POTATOES, CHOPPED &
PARBOILED (or you can use
readymade chips)

LA ESPAÑOLA LIGHT IN COLOUR
OLIVE OIL

1 CUP QUORN MINCE

1 CUP KIDNEY BEANS

1 SMALL ONION, FINELY
CHOPPED

1 400g CAN OF CHOPPED
TOMATOES

2 tbsp CHILLI POWER

STEP ONE

Air fry the chips using La Española Light in Colour Olive Oil, as it is ideal for baking & frying

STEP TWO

Fry the onion with the chilli powder using a glug of La Española Light in Colour Olive Oil. Once it is starting to turn translucent, pop in the quorn mince to brown. Stir in the kidney beans, and chopped tomatoes. Cook for 10-15mins.

STEP THREE

Pop the quorn mix on top of your fresh and crispy chips with a handful of grated cheese!

STEP 01



STEP 03



STEP 02



JEMMA WEBSTER'S

Patatas Bravas *Tacos*



@jemmaloi



WHAT YOU WILL NEED:

POTATOES:

4-5 LARGE POTATOES, DICED
2 tbsp LA ESPAÑOLA LIGHT IN
COLOUR OLIVE OIL

SALSA BRAVA:

400g TIN OF CHOPPED TOMATOES
2 tbsp LA ESPAÑOLA LIGHT IN
COLOUR OLIVE OIL
1 ONION, FINELY DICED
3 GLOVES OF GARLIC, MINCED
1 tsp SMOKED PAPRIKA
1/2 tsp CAYENNE PEPPER
SALT

GARLIC AOILI:

MAYONNAISE
FRESH LEMON
GRATED GARLIC
BLACK PEPPER

TO SERVE:

SOFT TACOS
CHOPPED PARSLEY

STEP 02



STEP 03



STEP 04



STEP 05



STEP ONE

Boil the diced potatoes in salted water for 3 minutes. Drain and put back in the pan, pour in the olive oil and seasoning.

STEP TWO

Place potatoes on a pre heated oven tray and roast for 15 minutes, turn them, and roast for a further 15 minutes.

STEP THREE

Meanwhile heat the olive oil in a pan and add the onions. Fry until soft and then add the garlic for a further minute.

Finally, add the seasoning and spices and pour in the tomatoes. Leave to simmer for 20 minutes.

STEP FOUR

For the garlic aioli, mix mayonnaise, with a good squeeze of lemon, grated garlic and black pepper.

STEP FIVE

Once the potatoes are ready, add to the tomatoes and stir well. Fill your tacos with your Patatas Bravas, top with parsley and drizzle over the aioli

JELENA FAIRWEATHER'S

Churros



@into.trends



WHAT YOU WILL NEED:

240 ml WATER
6 tbsp. LA ESPAÑOLA OIL
2 tbsp. CASTER SUGAR
1 tsp. VANILLA EXTRACT
125g PLAIN FLOUR
1 tsp SEA SALT
2 LARGE EGGS
CINNAMON SUGAR

FRYING :

0.5L LA ESPAÑOLA LIGHT IN
COLOUR OIL

STEP ONE

In a large saucepan over medium heat, add water, butter, and sugar. Bring to a boil, then add vanilla. Turn off heat and add flour and salt. Stir with a wooden spoon until thickened, 30 seconds. Let mixture cool for 10 minutes.

STEP TWO

Cool the mixture, beat in eggs one at a time until combined. Transfer mixture to a piping bag fitted with a large open star tip.

STEP THREE

In a large pot over medium heat, add enough oil to come halfway up the sides and heat to 190°C. Holding the piping bag a few inches above the oil, carefully pipe churros into 6" long ropes. Use kitchen scissors to cut off dough from piping bag.

STEP FOUR

Fry until golden, 4 to 5 minutes, turning as necessary. Fry 3 to 4 churros at a time and let oil come back to 190°C before each batch. Remove churros with a slotted spoon or tongs and immediately roll churros in cinnamon sugar, then place on a cooling rack.

STEP FIVE

Serve churros with chocolate dipping sauce.

STEP 04



STEP 05



STEP 02



LUCAS KELLY'S

Turkey Chilli Tacos



@chef_kelly_

www.thechefkelly.wordpress.com



WHAT YOU WILL NEED:

FILLING:

200g TURKEY MINCE

200g CHOPPED TOMATOES

1/2 WHITE ONION DICED

2 GLOVES GARLIC CRUSHED

50ml LA ESPAÑOLA TRUFFLE OIL

SALT AND PEPPER

1 GREEN PEPPER DICED

100g KIDNEY BEANS

TOPPING:

1/4 APPLE

1/2 RED ONION

1/4 RED PEPPER

1 RED CHILLI

1/2 BUNCH PARSLEY

30ml LA ESPAÑOLA TRUFFLE OIL

1 tsp SUGAR

SALT AND PEPPER

STEP ONE

Fry the onions and garlic in La Española Truffle Oil in a pan for 2-3 minutes. Add the green peppers and cook for 3 more minutes.

Add in the turkey mince and cook on a high heat for 5-6 minutes, Add in the chopped tomatoes and cook on a low heat for 20-30 minutes. Season with salt and pepper . Add the kidney beans.

STEP TWO

While the mince is cooking create the topping by chopping all ingredients and placing in a bowl. Add the oil and seasoning and mix well.

STEP THREE

Lay out a bed of kale. Fill you tacos with the turkey chilli, topping and drizzle with your truffle oil dressing. Alternatively can be served on a plate with rice



ALYS HARDY'S

Truffle Fries



@the.feminist.foodie



WHAT YOU WILL NEED:

4-5 LARGE POTATOES
LA ESPAÑOLA TRUFFLE OIL
PARMESAN
CHIVES, FINELY CHOPPED
SALT AND PEPPER

STEP ONE

Chop & parboil your potatoes.

STEP TWO

Drain, drizzle with truffle oil and pop them in an air fryer or oven - the hotter the better.

STEP THREE

When they're cooked top them with parmesan and fresh chives and season.



STEP 01

STEP 02

STEP 03





Experience 100% Spanish

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