



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!

# Contents Page

Crispy Spanish Arancini	4
BBQ Pulled Pork Nachos	5
Lamb Flatbreads	6
Chilli Cheese Fries	7
Patatas Bravas Tacos	8
Churros	9
Turkey Chilli Tacos	10
Truffle Fries	11





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 GARLIC CLOVES, MINCED

50ml WHITE WINE (optional)

1 tsp SAFFRON

PARMESAN CHEESE, GRATED

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

Add broth to medium saucepan and simmer, reduce heat and keep hot

## STEP TWO

In a large saucepan, sauté the onion in oil 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, stirring constantly. Continue to add broth, allowing it to evaporate each time. 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 & pepper and stir. Let it cool (if you're using paella or risotto leftovers, use it cold)

## STEP THREE

In a medium bowl add the cooled base, bread crumbs, parmesan cheese, eggs, salt & pepper. Shape into balls and place one mozzarella cube in 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.



JESS FITCHETT'S

# *BBQ Pulled Pork Nachos*



@journeyof\_maisonmorgan

[www.journeyofmaisonmorgan.home.blog](http://www.journeyofmaisonmorgan.home.blog)

## WHAT YOU WILL NEED:

2TBSP LA ESPAÑOLA PURE OLIVE OIL

PULLED PORK

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 03



STEP 01



STEP 02





# MIKE SMITH'S *Lamb Flatbreads*



@comedinewithmike

[www.comedinewithmike.com](http://www.comedinewithmike.com)



## WHAT YOU WILL NEED:

2tbsp LA ESPAÑOLA LIGHT IN  
COLOUR OLIVE OIL

SMOKEY TOMATO BASE

GRILLED SLICED; AUBERGINE,  
PEPPERS, ONIONS, CABBAGE

STEP 02



STEP 01



### 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!



# 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

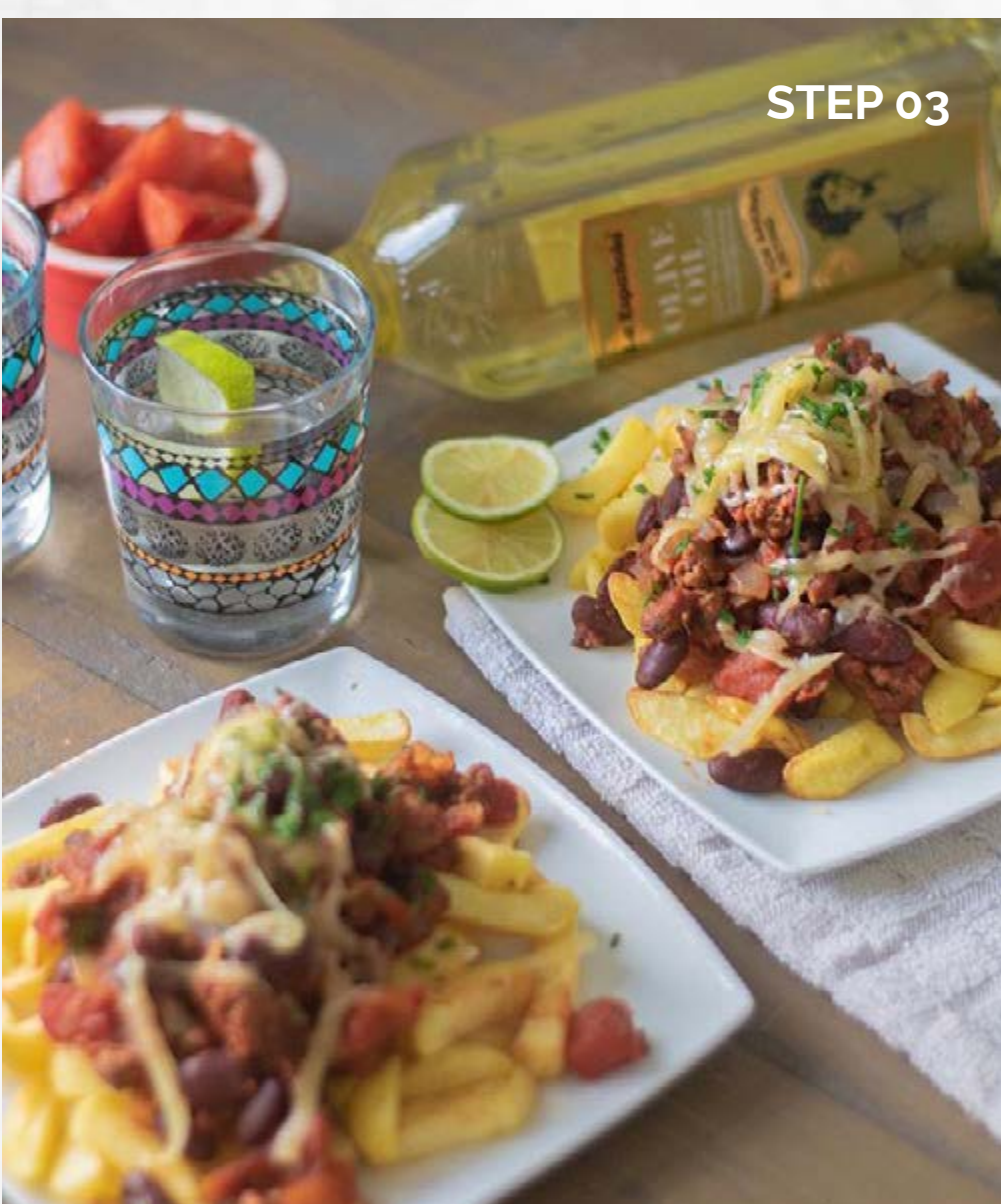
Air fry the chips using La Española Light in Colour Olive Oil, as it is ideal for baking & frying

## 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!





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 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  
125 G PLAIN FLOUR  
1 TSP. SEA SALT  
2 LARGE EGGS  
CINNAMON SUGAR

### FRYING :

0.5L LA ESPAÑOLA LIGHT  
IN COLOUR OIL

STEP 03

STEP 05



## 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.



# LUCAS KELLY'S

# *Turkey Chilli*

# *Tacos*



@chef\_kelly\_

[www.thechefkelly.wordpress.com](http://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



STEP 03



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

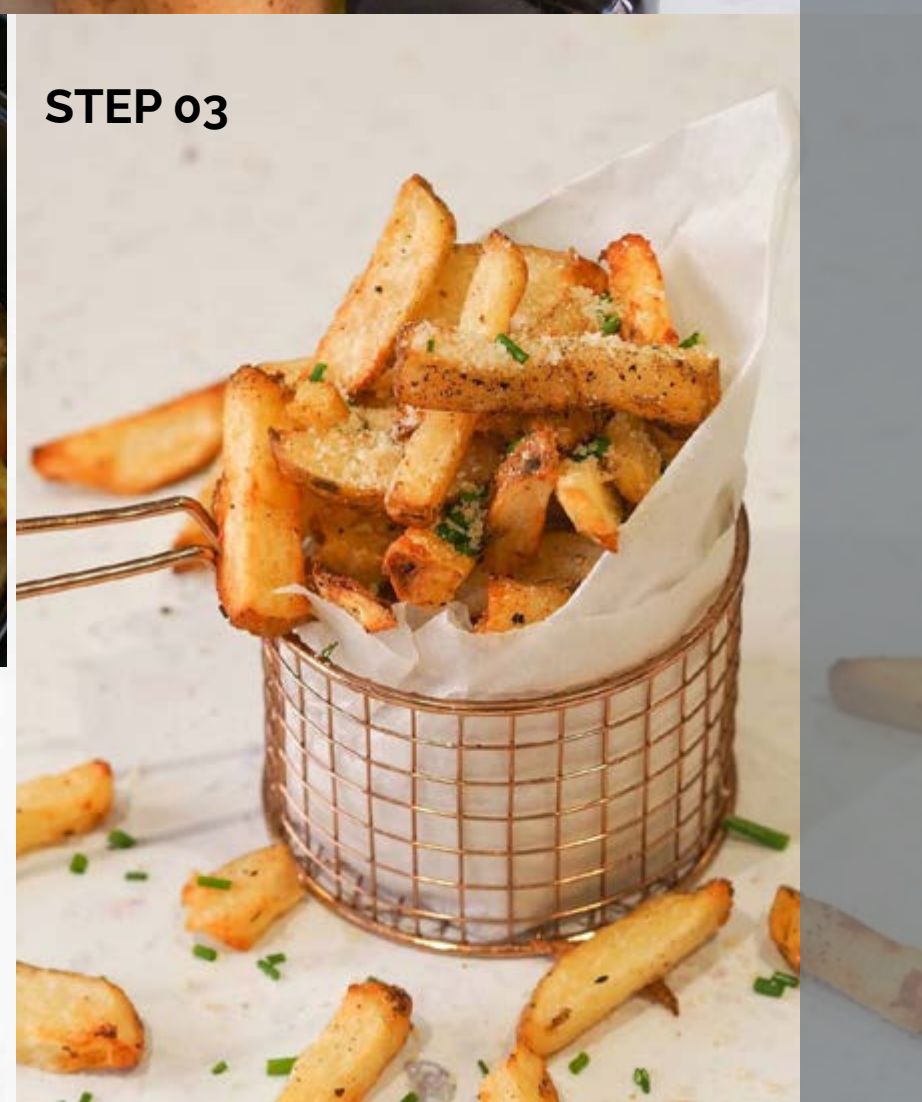


### STEP ONE

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.





Experience 100% Spanish

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[WWW.LAESPANOLAOLIVEOIL.CO.UK](http://WWW.LAESPANOLAOLIVEOIL.CO.UK)

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