

Apple cider and Maille Xeres vinegar chorizo cassolette

Recipe for 4 persons



Description

Spanish chorizo cooked in apple cider and chicken stock spiced with Maille Xeres vinegar.

Note

You could replace the cider with white wine or blond beer, you just need to bring it to boil making sure the alcohol will evaporate.

Ingredients

The ingredients

- 280 Gr Spanish chorizo
- 15 Ml Olive oil
- 1 Unit(s) White onion
- 5 Ml Paprika
- 125 Ml Apple cider
- 60 Ml Chicken stock
- 15 Ml Maille xérès vinegar
- 1 Leaf(ves) Bay leaf
- 6 Sprig(s) Parsley
- 1 Unit(s) Tomato

Preparation

- Preparation time **30 mins**

The preparations

Slice the chorizo in big slices. Slice the tomato in brunoise Ciselez the onions and chop the parsley.

The chorizo

In a pan with the olive oil on medium heat, sweat the onions for 3 minutes, add the paprika and cook it one more minutes. Increase the heat, deglaze with the cider, the chicken stock and the bay leave.

Let it cook for 3 minutes, add the chorizo and cook it 5 more minutes until the sauce will be reduce half way, finish with the vinegar and the mustard.

The plating

Serve it in individual terracotta small plates finish with the parsley and serve it hot.

Bon appétit!