

Marinated Olives

¼ cup extra-virgin olive oil
 ¼ teaspoon crushed red pepper flakes
 2 sprigs fresh thyme
 1 clove garlic, thinly sliced
 1 strip lemon zest
 1 strip orange zest
 1 teaspoon lemon juice
 1 tablespoon orange juice
 1 cup mixed olives
 Sea salt and freshly ground black pepper

- Heat the olive oil in a small saucepan over medium heat.
- Add the red pepper flakes thyme, garlic, lemon zest, orange zest.
- Cook, stirring occasionally, until the garlic is pale golden, about 2 minutes.
- Stir in the olives and cook, stirring, until just warm, about 2 minutes.
- Turn off the heat. Stir in the lemon juice and orange juice. Season with salt and pepper.
- Transfer to a glass jar. Store, refrigerated, until ready to serve.

Smoked Cod Croquettes

1 cup milk	3 ounces smoked cod
2 large eggs	3 ounces grated Manchego cheese
1 cup all-purpose flour	Fresh cilantro, minced
½ cup cornmeal	
2 teaspoon baking powder	Vegetable oil, for frying
½ teaspoon salt	

- Whisk together the milk and egg. Stir in the flour, baking powder and salt.
- Mix in the cod and Manchego cheese. Season with cilantro.
- Bring oil to 350 degrees. Gently drop spoonfuls of batter into the oil.
- Fry in batches until golden brown. Drain on paper towels; season immediately with fine sea salt.

Roasted Pepper and Cilantro Sauce

½ cup fresh cilantro	2 teaspoons sweet paprika
½ cup fresh parsley	2 teaspoons salt
1 large roasted pepper	1-½ teaspoons ground cumin
3 garlic cloves, peeled	½ cup olive oil, or as needed
Juice of 1 lemon	Water, as needed
1 tablespoon sherry vinegar	

- Add first eight ingredients to a blender. With machine running, add oil (add a little water if too thick). Adjust seasoning.

Classic Seafood, Chicken and Sausage Paella

4 cups chicken stock
Pinch of saffron threads
1 tablespoon olive oil
1 pound chicken boneless, skinless chicken thighs
1 pound fresh chorizo sausage
1 medium onion, diced
1 medium red bell pepper, diced
2 garlic cloves, minced
1-³/₄ cup paella rice
1 pound large scallops, peeled and deveined
1 cup frozen peas
Salt and pepper

- Add the stock to a saucepan and bring to simmer. Add saffron; reduce heat and keep warm.
- Preheat oven to 400 degrees. Heat olive oil in a paella pan over medium-high heat. Add chicken and chorizo; cook until browned. Remove from pan.
- Add onions, peppers and garlic to pan; sauté until it begins to brown. Stir in rice; cook, stirring, 1 minute. Add stock and bring to a simmer. Arrange scallops and reserved chorizo and chorizo in rice.
- Cook paella until rice is tender, about 20 minutes. Remove from oven; toss in roasted peppers and peas; cover with foil and let paella stand 10 minutes.

Chocolate Mousse

3 tablespoons unsalted butter
6 ounces bittersweet chocolate
3 large eggs, yolks and whites separated
½ teaspoon cream of tartar
¼ cup plus 2 tablespoons sugar
½ cup heavy cream, cold
½ teaspoon vanilla extract

- Add butter and chocolate to a heavy saucepan; melt over low heat. Stir in dulce de leche and egg yolks. Transfer chocolate to a clean mixing bowl; let cool.
- In the bowl of a stand mixer or electric hand mixer, beat the egg whites on medium-high speed until foamy. Add the cream of tartar and beat until soft peaks form. Gradually add the ¼ cup of sugar. Continue beating until stiff peaks form.
- In a separate bowl, beat the heavy cream, remaining sugar and vanilla extract until whipped.
- In batches, gently fold egg whites and whipped cream to chocolate mixture, being careful not to overmix.
- Transfer mouse to serving cups; refrigerate 2 hours or until ready to serve.