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***Holiday Cooking
With Your Kids
9 Spanish Recipes***

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Holiday Cooking With Your Kids – 9 Spanish Recipes

Want to keep the kids entertained during the holidays?

Entertaining your children can be tricky at the best of times, but with long holiday breaks it's even more difficult.

If you want to drag them away from the computer pad, television or games console then these 9 recipes should keep them busy no matter what age they are!

Teach your kids some new skills and make some happy memories.

Try these easy Spanish recipes that taste great and are fun and easy to make.

Most recipes require very little cooking, all need some adult (or older child) supervision!

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This ebook shares recipes from our cookery books Spanish Cooking Uncovered: Farmhouse Favourites & Spanish Country Cooking: Recetas del Campo – feel free to share this ebook in its entirety but do not remove the copyright information.

With thanks to Lisa Sadleir from www.familylifeinspain.com for sharing photos of her gorgeous children – Francesca & Joshua.

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Boiled Egg Snowmen – Huevos Chinos

These are great to serve at a party. They're easy for the kids to make, look really cool and taste great too!

12 medium eggs, hard boiled

Small tin of anchovies

Small tin of stuffed olives

36 black pepper corns

Jar of roasted red peppers

Tomato frito (ragu sauce)

Cocktail sticks

Peel the hard boiled eggs. Chop the bottom 1/4 off, so that the egg can stand up, like in the photo. Keep the chopped off part as the hat.

Tip the tomato frito onto a serving plate, place the 12 eggs standing up in the frito.

Take a stuffed olive and cut a little slit to make a mouth. Poke three black peppercorns into the "face" of each olive to make eyes and nose.

Push a stuffed olive onto a cocktail stick and push it through the egg, making a head. Push the cut off egg part onto the stick and top with an anchovy.

Slip a little cut red pepper round the snowman's neck as a scarf.

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Stuffed Eggs – Huevos Rellenos

This is the easiest of recipes and will look great on a buffet table at Christmas. Or eat it for Sunday tea time with some fresh bread.

12 hard boiled eggs

2 tins of tuna

1 tin of tomato frito (ragu sauce)

½ jar of mayonnaise

Peel and cut the eggs in half lengthwise. Remove the yolks and set aside. Place the whites on a serving plate with the holes facing upwards and add a little egg yolk into each hole.

Share the tuna between the eggs. Spread the tomato frito over the top of the eggs. Spread the mayonnaise over the tomato frito, making another layer.

Sprinkle the remaining egg yolks over the top. Serve!

Watch the video: <http://youtu.be/RkEKaa6k8IM>

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Stuffed Tomatoes – Tomates Entremes

Get the kids scooping out the tomato seeds and stuffing with this delicious mix. Looks great on a buffet table.

12 medium size pear tomatoes

2 tins of anchovies

3 boiled eggs

200g potatoes cut into chunks

Vinegar

Extra virgin olive oil

Salt & pepper to taste

Boil the potatoes for 15 minutes or until soft. Mash the potatoes.

Set aside a few anchovies and 1/2 a boiled egg to decorate the dish at the end.

Finely chop the rest of the anchovies and boiled eggs and add to the mashed potatoes. Mix well while adding vinegar, salt, oil and pepper to taste.

Wash the tomatoes and slice off the stem end, then using a teaspoon scoop out the seeds and inner. Fill each tomato with a spoonful of the potato mash.

Finally garnish with a strip of anchovy or egg white.

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Salmon Rolls – Rollitos de Salmón

Can't get easier than this. No cooking required, just lots of spreading and rolling.

1 pack of smoked salmon – 350g

200g creamed cheese – try different flavours, like garlic & herb or chives

Chopped chives to make them look pretty

cocktail sticks

Place slices of the salmon on a clean work surface. Spread cream cheese over the salmon, then roll up.

Cut into bite size slices.

Serve with a cocktail stick and some chopped chives.

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Pumpkin Balls – Bolitas de Calabaza

This is an easy way to get your kids to eat their veggies – turn them into pumpkin balls!

500g peeled pumpkin

100g dessicated coconut

80g sugar

4 tbsp cornflour

4 tbsp self-raising flour

4 tsp vanilla sugar (or 1tsp vanilla essence)

paper truffle cases

Boil the chopped peeled pumpkin in water for about 1 hour until very soft. Drain really well, using kitchen paper to remove as much water as possible. Mash the pumpkin to a smooth paste using a hand held mixer.

Mix the pumpkin puree with the flours and vanilla and squash onto an oiled baking tray. Cook in medium oven for 20 minutes then leave to cool.

Take lumps of the cooked mixture and form into balls, roll them in the dessicated coconut and place in the truffle cases.

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Coconut Biscuits – Galletas de Coco

These are great fun to make with the kids and even more fun to lick your fingers and the bowl. The original recipe calls for sweet wine, but the biscuits taste just as good without. Don't dunk for too long!

250g margarine

100g sugar + 2 tsp

1 pack Maria biscuits (Rich Tea)

2 tbsp powdered chocolate

2 tbsp dessicated coconut + extra for dipping

1 glass of milk

2 tsps of sweet wine or sherry

2 pinches of cinnamon

Beat the margarine in a small bowl. Add the sugar and beat well again to make a cream. Add the chocolate and coconut and mix well.

Take a biscuit and spread some of the creamed mixture onto it. Top it with another biscuit and set aside. Continue until all the mixture is used.

In a bowl mix the milk, the sweet wine (if using), a pinch of cinnamon and 2 tsp of sugar.

On a plate sprinkle the remaining coconut, a little sugar and a pinch of cinnamon.

Dunk each biscuit into the milk mixture and then dip into the coconut to cover.

Pop them on a plate.

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Christmas Cakes – Murcian Cordiales

These are the delicious little almond cakes, with angels' hair filling. They are very simple to make, fun and sticky, taste scrummy and don't hang around for long in our house. When you see these in the shops you know it's Christmas, but I think they're just too good to only have once a year (unlike Cadbury's Cream Eggs – yuck!) and so I suggest you make some yourself.

1kg of Almond Flour / Ground Almonds (you can make your own or buy it in small bags from most supermarkets)

800g sugar

1kg of Angels' Hair (cabello de ángel) – it comes in tins

9 eggs

Lemon rind

Obleas – which are the wafer-thin edible sheets, a little like rice paper and found in most supermarkets

Mix the ground almonds, sugar, lemon rind and the eggs together in a large bowl. It will form a sticky mess.

Place the obleas on a baking sheet.

Using your hands take out small balls of the dough, poke a hole in one end with your finger and squish a bit of the angel hair in the hole. Cover up the hole with a little dough.

Form the ball into a small cone shape, place on the obleas and start on the next one.

Place in a hot oven (about 180°) for 25 minutes or until they are a little golden.

This makes about 40–50 cordiales – which is plenty! They last well (if covered) for a week or so, and are probably at their best the day after baking (unless you like them warm).

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Chocolate Coconut Balls – Bolas de Coco y Chocolate

A great combination of chocolate and coconut. These are sweetened with the condensed milk so don't need any extra sugar added!

250g dark chocolate

150g dessicated coconut

1/2 can (170g) condensed milk

Melt the chopped chocolate and condensed milk in a bowl over a pan of gently simmering water.

Add 100g of the grated coconut and mix well.

Leave it in the refrigerator until the mixture hardens (about 30 minutes).

With lightly moistened hands, shape into balls and coat in the remaining grated coconut.

Watch the video:

<http://youtu.be/KkWj9HLSvSA>

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Chocolate Truffles – Chocolatines

The original recipe calls for some alcohol to be added, which really does make the flavour perfect. I suggest you do a deal with the kids and make two batches – one for them and one for yourself, just make sure you know which batch is which!

These are quite a sophisticated after dinner truffle, that the ambassador would be proud to receive!

1k peeled almonds (or ground almonds)

½k powdered chocolate

½ tsp cinnamon

50ml sweet anis

50ml sweet wine or sherry

100ml water

Icing sugar for rolling

If you're making this with children and for children you may wish to substitute the alcohol for more water!

If using whole almonds, place them on a baking sheet and bake at 180° for 20 minutes, then mix around a little and allow to cool. When cool grind them up to a powder.

Set aside 3 tablespoons of the powdered chocolate, then add the remaining powdered chocolate to the ground almonds and mix well.

Mix the 3 tbsp of chocolate powder, the cinnamon and the water and warm in a small pan. Then add the anis and wine (or more water!) and warm through.

Add the liquid mixture to the dry mixture and give a good mix using your hands. Make into balls and roll in the icing sugar.

These are typical at Christmas time to share at the end of a meal. Though why wait till Christmas?

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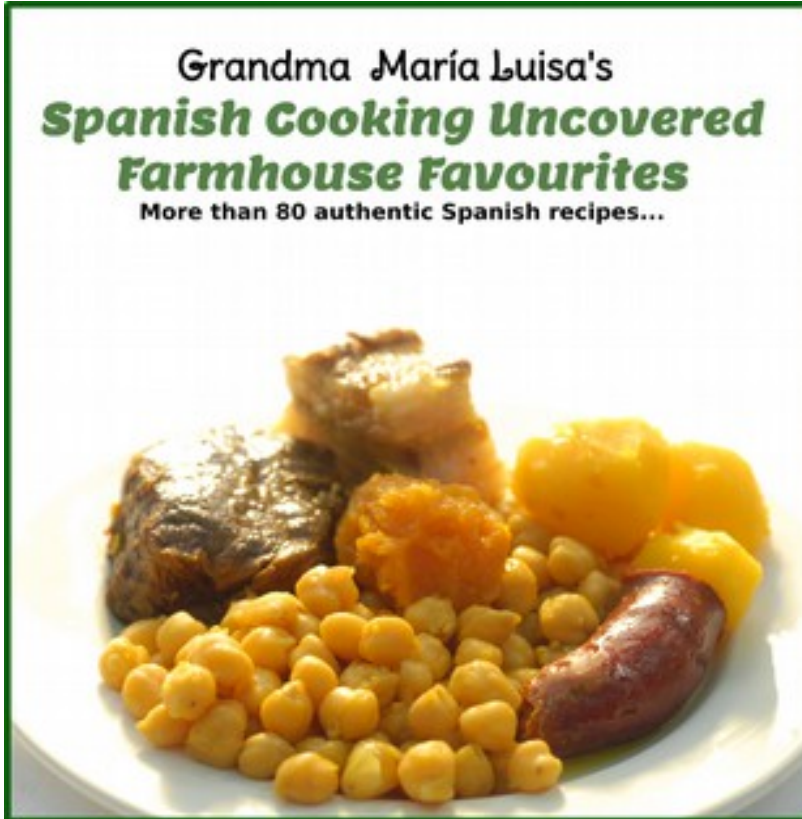
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