

Bring some street food taste to your specials board...

## **Pasta Aglio e Olio (Italian spaghetti with garlic and oil)**

**SERVES 4**

### **INGREDIENTS**

450g dried spaghetti  
230ml extra virgin olive oil  
12 large garlic cloves, cut into thin slivers  
1 tsp crushed red pepper flakes  
130g fresh parsley, minced  
65g Parmesan cheese, freshly grated  
Sea salt  
Ground black pepper  
2 lemons

### **METHOD**

Bring a large pot of salted water to boil and add the spaghetti, cooking until al dente, 8-10 minutes. Drain.

Heat the olive oil in a large pan over medium heat. Add the garlic and stir frequently until the garlic is golden brown. Add the red pepper flakes, some salt and a good grinding of pepper.

Add the drained spaghetti directly to the pan. Toss until spaghetti is thoroughly coated with the garlic oil.

Remove pan from heat, add the parsley and Parmesan and toss well. Check for flavour and adjust the salt if necessary. Squeeze lemon juice over to taste. Garnish with more Parmesan.

## Piada (Piadina) Wraps

Great for pulled pork or any savoury filling...

**SERVES 6**

### **INGREDIENTS**

23 oz all-purpose flour  
1 tablespoon baking powder  
1.5 teaspoons rock salt  
2 oz lard or vegetable shortening  
12 oz water

### **METHOD**

In a large mixing bowl, whisk together the flour, baking powder, and salt. Drop the lard into the flour and use your fingertips to gently work the lard into the flour until no large pieces remain. Make a well in the center of the mixture and pour in the water. Stir with a spatula until a shaggy dough is formed. It's ok if not all the flour is absorbed at this point.

Turn the dough out onto your counter and knead the dough for 8-10 minutes, until it forms a soft and uniform ball. Alternatively, you can knead the dough in a standing mixer with a dough hook on low speed for 5-8 minutes.

Transfer the dough to an oiled bowl, cover, and let it rest for about 30 minutes. The dough can also be refrigerated for several days.

When ready to cook, transfer the dough to your work surface and divide it into 6-8 pieces (6 pieces for large piadina, 8 for small ones). Shape each piece of dough into a roll and cover.

Set a cast iron skillet or griddle over medium-high heat. When the pan is hot enough that droplets of water sizzle as soon as they hit the surface, begin cooking the piadinas. Use a rolling pin to roll the first piada out as thin as possible, about 9 inches across and 1/8 inch thick. Roll it over the rolling pin (like transferring pie dough) or drape it over your palm, and quickly settle it in your pan. Prick the piadina all over with a fork to prevent it from puffing up.

Cook for one minute on each side, or until you start seeing toasted brown spots all over the piadina. Transfer the cooked piadina to a clean dishtowel and cover with another dish towel to keep it warm. Continue preparing the rest of the piada as described above.

Cooked piada are best when eaten right away, but will keep in a plastic bag on the counter for a few days. If you're not planning to eat all the piada right away, it's best to refrigerate the dough and bake the piada as you need them.

## Mojo Pork Cubanos (griddled Cuban sandwiches)

**SERVES 6**

### **INGREDIENTS**

170g thinly sliced boiled ham  
Softened butter, for brushing  
6 six-inch-long soft baguettes, split lengthwise  
Yellow mustard, for brushing  
300g thinly sliced mojo-marinated pork shoulder (see below), or shop-bought roast pork  
225g thinly sliced Swiss cheese  
3 half-sour dill pickles, thinly sliced lengthwise

### **For the pork shoulder**

30ml extra-virgin olive oil  
130g coriander, finely chopped  
1 tbsp finely grated orange zest  
120ml fresh orange juice  
120ml fresh lime juice  
30g mint leaves, finely chopped  
8 garlic cloves, minced  
1 tbsp minced oregano  
2 tsp ground cumin  
Salt and pepper  
1.5kg boneless pork shoulder, in one piece

### **METHOD**

To make the pork shoulder, whisk together all of the ingredients except the salt, pepper and the pork in a bowl. Whisk in 1 teaspoon each of salt and pepper. Transfer the marinade to a large resealable plastic bag and add the pork. Whisk in 1 teaspoon each of salt and pepper. Transfer the marinade to a large resealable plastic bag and add the pork. Seal the bag and turn to coat; set in a baking dish and refrigerate overnight.

Preheat the oven to 425°/gas mark 7 and set a rack over a rimmed baking sheet. Transfer the pork to a work surface; discard the marinade. Fold the pork under itself, into thirds if necessary, and tie with string to form a neat roll. Season all over with salt and pepper and set it on the rack.

Roast the pork for 30 minutes, until lightly browned. Reduce the oven temperature to 375°/gas mark 5 and roast for 1 hour and 30 minutes longer, until an instant-read thermometer inserted in the centre registers 160°; transfer to a carving board and let rest for 30 minutes. Discard the string before slicing across the grain.

To make the sandwiches, heat a large cast-iron griddle or panini press. Add the ham slices to the griddle and cook over moderate heat, turning once, until browned in spots, about 1 minute. Transfer ham to a plate.



## **Street Food For Pub (Summer 2014)**

Generously butter the cut sides of each baguette and toast on the griddle over moderate heat until lightly browned, 1 to 2 minutes. Transfer the baguettes to a work surface and generously brush the cut sides with mustard. Layer the ham, pork, Swiss cheese and pickles on the baguette and close the sandwiches.

Generously brush the outside of the sandwiches with butter and set them on the griddle or press; if using a griddle, top the sandwiches with a large baking sheet and weigh it down with heavy cans or a cast-iron skillet. Cook the sandwiches over moderate heat until they're browned and crisp on the outside and the cheese is melted, 3 minutes per side on a griddle or 3 minutes total in a press. Cut the cubanos in half and serve hot.

## Pressed Cuban Style Burgers

**SERVES 4**

### **INGREDIENTS**

450g beef mince  
Salt and freshly ground black pepper  
120g best quality mayonnaise  
3 cloves roasted garlic, pureed  
70g Dijon mustard  
4 baps  
4 slices thinly sliced smoked ham  
8 slices thinly sliced Swiss cheese  
2 dill pickles, sliced into ½ cm thick slices

### **METHOD**

Form the meat into 4 (1/2cm thick) burgers. Season the meat with salt and pepper on both sides and cook in a sauté pan over high heat to medium doneness, about 2 to 3 minutes per side.

Combine the mayonnaise and roasted garlic in a small bowl and season with salt and pepper, to taste. Spread both sides of each bap with mayonnaise and mustard.

Place a slice of cheese on the bottom portion of each bap, place the burger on top of the cheese, then top the burger with a slice of ham then another slice of cheese then the pickle slices. Place the tops of the baps over the pickles and cook on a sandwich press or wrap the burgers in aluminium foil and cook in a hot skillet over high heat with a heavy skillet placed on top of the burger to press the sandwich. Cook until golden brown and cheese has melted.

## Chicken Shawarma

**SERVES 4**

### **INGREDIENTS**

#### **For the marinade:**

10 cloves garlic, chopped  
2 lemons, juiced  
6 tbsps olive oil  
2 tsps curry powder  
1 tsp salt  
2 tsps ground pepper  
5 drops yellow food colouring, optional

#### **For the chicken:**

900g boneless skinless chicken breasts  
4 pieces pita bread  
1 tomato, chopped

#### **For shawarma sauce:**

3 cloves garlic  
240ml store-bought tahini  
700ml water  
120ml lemon juice  
Salt

### **METHOD**

To make the marinade, in a medium bowl, whisk together the garlic, lemon juice and oil. Add curry powder, salt, pepper and food colouring and whisk to combine. Add chicken and coat with marinade. Marinate chicken overnight in the refrigerator.

Preheat a barbecue to medium heat. Remove chicken from marinade. Barbecue chicken for about 10 minutes on each side or until fully cooked through. Serve chicken on pita and top with tomatoes and shawarma sauce.

For the shawarma sauce, add garlic to the bowl of a food processor and process until chopped. Add tahini and pulse to combine. With the machine running, slowly add cold water until frothy. Add lemon juice and mix until creamy. Season with salt, to taste.