

# spicespoons



A SPANISH CULINARY JOURNEY



ANANTARA  
VILLA PADIERNA PALACE  
BENAHAVIS • MARBELLA  
RESORT

spicespoons



# OUR SIGNATURE PAELLA

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Paella is the most famous national dish, known all over the world. It even has its own whatsapp emoji. Paella is a rice based dish originating from the Community of Valencia. The word paella refers to both, the recipe or the cooked dish and the pan in which it is prepared. A Spanish person would never eat paella for dinner.

## INGREDIENTS

400 gr rice  
200 gr peeled prawns  
200 gr monkfish  
200 gr clams  
8 langoustines  
1 onion  
1 green pepper  
1 carrot  
1 tomato  
2 garlic cloves  
Fish broth  
Parsley  
Salt

## PREPARATION

1. Drizzle some olive oil into the paella pan and sauté the vegetables for 5 minutes.
2. Once the vegetables are tender, add the fish, prawns, and clams. Sauté all the ingredients well, then incorporate the rice.
3. Add fish broth until the ingredients are lightly covered. Always add twice as much broth as rice.
4. Bring to a boil and then reduce to a simmer. Keep simmering for 45 minutes to an hour, to make a broth.
5. Now it is time for the rice. Add half as much rice as you did water to make the broth.
6. Reduce heat to a low simmer and cook until all of the liquid has been absorbed by the rice.



**SERVES**

4 people



**RECOMMENDED PAIRING**

D.O. Valdeorras / Gaba do Xil / Godello

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# GRANDMA'S CUSTARD

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Custard is a recipe that has been dated back to the medieval age and was prepared at monasteries as all ingredients were very common and of easy access. Nowadays most grandmothers cook custards at home for their grandchildren which gives them a taste of nostalgia.

## INGREDIENTS

4 egg yolks  
4 tablespoons sugar  
1 tablespoon vanilla sugar  
1 tablespoon cornflour  
1 cinnamon stick  
Marie biscuits  
Ground cinnamon  
Lemon zest  
500ml milk

## PREPARATION

1. In a saucepan, mix the milk, lemon zest, and cinnamon stick; simmer until it starts to boil.
2. Turn off the heat and let it cool down, allowing the flavours of the lemon and the cinnamon to infuse the milk.
3. In a bowl, combine the sugar, egg yolks, and cornflour.
4. Gradually add the milk while stirring continually.
5. Put on a low heat and bring to a boil, stirring continually.
6. Prepare ramekins and pour the mixture into them.
7. Place a biscuit on top and sprinkle with cinnamon.
8. Chill in the refrigerator once room temperature for at least 4 hours.



**SERVES**

4 people



**RECOMMENDED PAIRING**

D.O. Málaga / Victoria Nº2 / Moscatel de Alejandría

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# GAZPACHO

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Gazpacho originates from 16<sup>th</sup> century Andalusia when labourers and peasants made sure not to waste dry and stale bread by moistening it with water, adding crushed tomatoes and seasoning everything with garlic, oil and pepper. Over time, it became fashionable to add other vegetables such as cucumber, peppers and onion to the mix. Nowadays, gazpacho is served with chopped vegetables or croutons as an accompaniment.

## INGREDIENTS

1,2 kg “pera” tomato  
32 gr red pepper  
32 gr green pepper  
4 gr garlic  
200 gr olive oil  
20 gr de vinegar  
Salt

## PREPARATION

1. Wash and dry the tomatoes and the red and green peppers.
2. Peel the garlic clove and remove the seeds from the pepper.
3. Chop the vegetables and place them in a container.
4. Add salt, a splash of olive oil and vinegar, and stir well.
5. Let the vegetable mixture rest for at least half an hour, or even leave it overnight in the refrigerator.
6. To reduce the strong flavour of the garlic, you can remove it after the resting time.
7. Transfer all the vegetables to a food processor with all the juices and blend. Use maximum speed at the end to completely crush the skins.
8. Add the rest of the olive oil in a steady stream, blending little by little to emulsify.
9. Taste and adjust the salt and vinegar to your preference.
10. If it is too thick, add a little water and blend again. Pass through a sieve or strainer if you want a finer and lighter texture. Serve with garnish to taste.



**SERVES**

4 people



**RECOMMENDED PAIRING**

D.O. Manzanilla Sanlúcar de Barrameda / Manzanilla Paporusa / Palomino Fino



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