

## Chorizo Mayo

**Servings:** Makes about  $\frac{3}{4}$  cup

**Preparation Time:** 10 minutes

**Cooking Time:** 10 minutes

### Ingredients:

$\frac{1}{4}$  of an onion (sliced)  
2 cloves garlic (sliced)  
 $\frac{1}{2}$  of a dry chorizo sausage (sliced)  
 $\frac{1}{4}$  cup fresh oregano (optional)  
1 egg yolk  
 $\frac{1}{4}$  cup white wine vinegar  
 $\frac{1}{2}$  teaspoon sea salt  
 $\frac{1}{2}$  teaspoon fresh ground pepper  
 $\frac{1}{2}$  teaspoon paprika  
Approximately  $\frac{1}{2}$  cup of E.V. olive oil

### About this recipe:

This is a super tangy and delicious alternative to the jar in the grocery aisle. Use it anywhere you use mayonnaise...Sandwiches, burgers, as a dip etc. I love it on top of fried eggs in the morning!



Photo taken by: Gregg Eligh

### Variations:

- Simply omit the chorizo if you don't have any on hand and this recipe will still turn out great.

### Method:

1. Start this recipe off by preheating a medium fry pan on medium-high heat. Add a touch of oil and then the onion, garlic, and chorizo. Sauté, stirring frequently until everything is nicely browned. Set aside to cool.
2. Once cool, add the contents of the pan to your food processor or blender along with the oregano, egg yolk, vinegar, salt, pepper and paprika.
3. Puree on a low setting if possible and run for 15-20 seconds.
4. Once everything is pureed, start slowly adding the oil. A slow steady stream of oil is necessary for a successful mayo!
5. Keep adding oil slowly until the mayo reaches the desired consistency. The more oil you add the thicker the mayo will get. Add a little less oil and you will have a runnier salad dressing consistency. This makes a great dressing!
6. Store in the fridge and use up within 5 days.

## Manchego Cheese Serrano Ham Crepe Rolls

**Servings:** 12 bites

**Preparation Time:** 20 minutes

**Cooking Time:** 10 minutes

### Ingredients:

#### For the crepes:

2 eggs

¼ cup half and half

¼ cup chickpea flour

Pinch of salt, black pepper and garlic powder

6 slices prosciutto ham

Approximately 1 cup manchego cheese (shredded)

9 stalks asparagus (blanched)

### About this recipe:

Tasty little bites, these crepe rolls can really impress. The manchego and prosciutto work very nicely together and the asparagus balances out the strong flavours perfectly.



Photo taken by: Gregg Eligh

### Variations:

- Change the cheese, use a different kind of ham and try different grilled veggies to make your own crepe rolls.

### Method:

1. Combine all of the ingredients for the crepes in a small mixing bowl and whisk together very well.
2. Preheat a small well-seasoned cast iron or non-stick fry pan on medium heat. Add a touch of butter and then pour a small amount of the batter into the pan. Try to keep the crepe as thin as possible by pouring whilst tilting the fry pan around until the bottom of the pan is just barely covered.
3. Taking care to not burn the crepe, flip as soon as it is lightly browned and cook the other side. Then place on a plate while you cook the rest of the batter. You should get from 3 – 6 crepes depending on the size of your pan.
4. Now it is time to assemble the crepes. Sprinkle a dose of manchego all around and then 1 or 2 slices of prosciutto.
5. Next run a few shoots of asparagus up the middle and then roll. Place on a small tray and then into a 400° F (toaster) oven just until the cheese melts.
6. Carefully cut into bite-sized pieces and serve warm.

## UPCOMING EVENTS WITH CHEF MICHAEL @



### **Fresh Spring Soups and Salad Rolls**

Wednesday, May 21<sup>st</sup>, 6:00pm – 9:00pm

On the menu...

- Cream of Asparagus and Garlic with Spot Prawn Salad Rolls
- Roasted Mushroom, Leek and Chicken Soup with Yam Spring Rolls
- Soup of Coconut Red Curry Vegetables and Brown Basmati
- Indian Beef and Bean Stew with Baked Cauliflower Falafel

### **Fresh and Healthy Appy Dinner Party**

Wednesday, June 18<sup>th</sup>, 6:00pm – 9:00pm

On the menu...

- Buffalo Mozzarella on Chili Hazelnut Croustinis
- Mediterranean Stuffed Zucchini
- Baked Rosemary Eggplant and Goat Cheese Rolls
- Spicy Tofu and Marinated Cucumber Salad Rolls
- Steak Salad Cups with Avocado Salsa and Chorizo Mayo
- Coconut Chia Pudding with Chocolate and Strawberries

### **\*Lunch Lesson\* Tapas and Paella**

Wednesday, June 25<sup>th</sup>, from 12:00pm – 1:00pm

On the menu...

- Manchego Cheese and Serrano Ham Crepe Roll
- Chicken, Chorizo Paella

Go to [cookculture.com](http://cookculture.com) for more details.



## You can also hire me for private events!

- Private parties at Cook Culture. Go to [cookculture.com](http://cookculture.com)
- Private cooking lessons in your home
- Special Event catering
- Lunch and learn functions at your office
- Speaking engagements at conferences or fairs etc.

Contact me at the email address below or call (250) 889-9779 if you would like to talk further regarding your special event. Like my facebook page if you want to be in the loop with all of my new recipes, cooking tips and events. Thank you for participating ☺

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