

## Big Green Egg Pintxos Recipe Selection



### Ingredients

#### For the Goat Cheese & Caramelised Onion Toast

8 slices baguette  
 150g goat cheese  
 2 tbsp butter  
 1 tbsp olive oil  
 3 large onions, sliced  
 1 clove garlic, finely chopped  
 2 tbsp brown sugar  
 1 tbsp red wine vinegar  
 Dried thyme leaves to garnish

#### For the Garlic Mushroom & Jamon Toast

8 slices baguette  
 1 tbsp olive oil  
 16 mushroom caps, stalks trimmed, cleaned  
 3 cloves garlic, finely chopped  
 75g butter, softened  
 Salt and freshly ground black pepper  
 1/2 tsp dried tarragon  
 4 thin slices Jamon or Iberico ham  
 Fresh parsley, finely chopped to garnish

#### For the Chorizo & Manchego Toast

8 slices baguette  
 1 chorizo, skinned and crumbled or finely chopped  
 1/2 small red onion, very finely chopped  
 1 clove garlic, finely chopped  
 1/2 cup tomato puree  
 1/2 tsp smoked paprika  
 8 thin slices Manchego cheese  
 2 tbsp fresh parsley, finely chopped

#### For the Capsicum, Anchovy & Olive Skewers

1 large red capsicum, cut into 1cm strips  
 1 clove garlic, finely chopped  
 1 tbsp olive oil  
 1/2 tbsp balsamic vinegar  
 8 guandilla peppers, drained  
 8 anchovy fillets, drained  
 8 large olives, pitted, drained



## Directions

### **For the Goat Cheese & Caramelised Onion Toast**

Step 1 – Set the EGG for indirect cooking at 375°F/191°C and preheat a Cast Iron Dutch Oven. Toss together the butter, olive oil, onion slices, garlic, brown sugar and red wine vinegar and place into the heated Dutch oven. Cook the onion mixture, stirring regularly for at least 30 minutes, or until the onions are golden and caramelised. Remove the Dutch oven from the Egg and set aside.

Step 2 – Place the baguette slices onto the cooking grid and allow to cook until crisp and toasted.

Step 3 – Assemble the pintxos by spreading the toasted baguette slices liberally with goat cheese, top with caramelised onion and garnish with thyme leaves.

### **For the Garlic Mushroom & Jamon Toast**

Step 1 – Set the EGG for indirect cooking at 375°F/191°C.

Step 2 – Mix the softened butter in a small bowl with the garlic, salt, pepper and tarragon. Spoon the butter mixture into each mushroom cup, distributing evenly.

Step 3 – Place the mushroom cups onto the cooking grid, butter side up and cook until the mushrooms have softened and the butter has melted. Place the baguette slices onto the cooking grid and allow to cook until crisp and toasted.

Step 4 – Assemble the pintxos by placing slices of Jamon onto the toasted baguette slices, then top with 2 mushrooms per baguette slice, securing with a toothpick.

### **For the Chorizo & Manchego Toast**

Step 1 – Set the EGG for indirect cooking at 375°F/191°C and preheat a Cast Iron Dutch Oven. Toss together the chorizo, onion, garlic, tomato puree and smoked paprika and place into the heated Dutch oven. Cook the mixture, stirring regularly for at least 15 minutes, or until the chorizo and onions are starting to caramelize. Remove the Dutch oven from the Egg and set aside.

Step 2 – Place the baguette slices onto the cooking grid and allow to cook until crisp and toasted.

Step 3 – Assemble the pintxos by placing slices of Manchego cheese onto the toasted baguette slices, then top evenly with the chorizo mixture and garnish with the chopped parsley.

### **For the Capsicum, Anchovy & Olive Skewers**

Step 1 – Allow the guandilla peppers and anchovy fillets to come to room temperature. Set the EGG for direct cooking at 375°F/191°C. Place the whole capsicum onto the cooking grid and cook the capsicum, turning regularly, until the capsicum softens and the skin is black. Once blackened, remove the capsicum from the Egg and place it into a Ziplock bag and set aside to cool.

Step 2 – Preheat a Big Green Egg Cast Iron Half Moon Plancha. Remove the capsicum from the Ziplock bag, peel off the blackened skin, remove the seeds and slice the capsicums into thin strips. Toss the strips together with the garlic, olive oil and balsamic vinegar. Cook the capsicum mixture quickly on the plancha to warm through, then remove. Add the olives to the plancha to grill slightly and warm through.

Step 3 – Thread a capsicum strip onto a toothpick in a wave or S shape, then add a guandilla pepper, and anchovy fillet and finish with an olive.

