byodo
bio vom feinsten

Vegan Spanish tapas

Delicious Spanish tapas variations with spicy aioli dip and our fine organic olive oils. Vegan indulgence at its best!

Zutaten
4 Portionen

Ingredients Champignones al Jerez
500 g Mushrooms, small
2 Garlic cloves
1 Onion, small
1 Chili pepper
30 ml Red wine vinegar
2 EL Mediterranean fried olive
Sea salt, fine-grained
Pepper
5 Handles fresh parsley
Ingredients Pan con Tomate
8 Slices Baguette bread
5 Tomatoes, large
1 Garlic clove
Extra virgin olive oil, from Spain
Sea salt, fine-grained
Pepper
Ingredients Patatas Bravas
800 g Potatoes
2 EL Mediterranean fried olive
1 TL Baking powder
Sea salt, fine-grained

Pepper

400 g Tomatoes, chopped from the tin
1 red onion
2 Garlic cloves
2 EL Mediterranean fried olive
1 EL Tomato and paprika pulp
1 TL Smoked paprika powder
0.5 TL Raw cane sugar
2 EL Condimento Bianco
0.5 TL Sea salt, fine-grained
0.5 TL Pepper
Chili flakes to taste
Aioli
5 Handles Parsley, smooth
Ingredients Pimientos de Padrón
400 g Pimientos de Padrón (roast peppers)
3 EL Mediterranean fried olive
Sea salt, coarse

Zubereitung

Preparation Champignones al Jerez

Clean the mushrooms. Peel and finely chop the garlic and onion. Cut the chili pepper into fine rings. Heat the oil in a pan. Sauté the onion, garlic and chili pepper. Add the mushrooms and fry for 5 minutes. Deglaze with red wine vinegar and season with salt and pepper. Sprinkle with chopped parsley and serve.

Our tip

Alternatively, sherry can be used to deglaze instead of vinegar.

Preparation Pan con Tomate

Wash the tomatoes and grate coarsely on a grater. Drain the tomato puree over a sieve. Then season with salt and pepper. Toast the white bread in a toaster, on a grill pan, in the oven or on a contact grill. Peel the garlic clove and rub the bread with it. Drizzle with olive oil. Spread the warm bread with the tomato puree, drizzle again with a little olive oil and serve immediately.

Preparation of patatas bravas

Preheat the oven to 220 °C top/bottom heat. Peel the potatoes and cut into pieces. In a pan of salted water (approx. 1 teaspoon sea salt) and baking powder for 5 minutes. Drain the potatoes in a sieve and allow to evaporate briefly. Season with salt and pepper in a bowl and add olive oil. Mix well and spread on a baking tray lined with baking paper. Place the potatoes in the oven for 30-35 minutes,

turning once after 20 minutes.

While the potatoes are in the oven, prepare the tomato sauce. Peel and finely chop the onion and garlic. Heat the olive oil in a frying pan and sauté the onion. Then add the garlic and tomato purée and fry briefly. Add the chopped tomatoes and season with salt, pepper, smoked paprika powder and chili flakes. Add the white wine vinegar and raw cane sugar and mix well. Simmer for 20 minutes over a low heat with the lid on. Pour the tomato sauce into a small bowl.

Remove the potatoes from the oven, arrange and serve with the tomato sauce and aioli. Sprinkle with chopped parsley.

Preparation Pimientos de Padrón

Wash the pimientos and pat dry. Heat the olive oil in a pan. Add the pimientos and fry on all sides, turning several times. They are cooked when the skin is browned and starts to blister.

Sprinkle the pimientos with sea salt and arrange in a bowl. Serve with other tapas such as patatas bravas, aioli, olives and bread.